



The Tale of the Drifter

There was a man from a small fishing village in the Caribbean who had his heart broken by a young woman when she sailed away with another man. He was crushed. He vowed to find her again and spent the rest of his life searching for his one true love. Over the years he took on many jobs, mostly sea crewing on boats transporting fruits to various islands. In every port he searched for the woman who stole his heart, and in every port, his heart broke a little more.

During the Hurricane of 1932, the young man's boat ran aground near East End in Grand Cayman. He was injured, broke, and hopeless. He staggered across the island (some might say he drifted), hoping his luck would change and one day it did. He tripped over a half-buried chest that must have been hidden by bootleggers. It was filled with rum! He spent weeks drowning his sorrows until there was not a drop of rum left.

Eventually, the man we now call The Drifter made his way to the spot where you sit today and made it his home. He spent his days fishing, turtling, and gardening. Occasionally he walked to George Town to barter his homegrown limes, mint, ginger and tobacco for some basic staples and of course, a bottle of rum. But he never gave up his search for the girl he would always love.

Whether you're with your true love today or still searching for the one, we welcome you to celebrate the legacy of The Drifter with his signature cocktail. Raise your glass in a toast to his passion, determination and sense of adventure. May we all have a bit of the Drifter spirit in us!!

TO THE DRIFTER!



BREAKFAST

GRANOLA & MILK (V) \$7

YOGURT & GRANOLA PARFAIT (V)
\$10

PANCAKES STACK (3)

Natural \$10

Blueberry or Chocolate Chip \$11

PINA COLADA FRENCH TOAST (2)

Served with pineapple-caramel
compote \$11

MONTREAL STYLE BAGEL

Fried egg, onion, smoked
salmon, rocket, cream cheese
and capers \$14

MAINLANDERS BREAKFAST

Two eggs your way, bacon, ham
or house-made sausage. Served
with breakfast potatoes and
toast & jelly \$13

EGGS BENEDICT

Toasted English muffin topped
with ham, poached egg, and
hollandaise sauce. Served with
breakfast potatoes \$13

EGGS FLORENTINE

Toasted English muffin topped
with sautéed spinach, poached
egg, and hollandaise sauce.
Served with breakfast potatoes
\$13

BREAKFAST BURRITO

Scrambled eggs, refried beans, lettuce,
salsa, caramelized onions, and
guacamole wrapped in a flour tortilla.
Served with breakfast potatoes \$12

SHRIMP BURRITO

Scrambled eggs, shrimp, bacon, refried
beans, and chipotle aioli wrapped in a
flour tortilla. Served with breakfast
potatoes \$14

GARDEN OMELET

Spinach, mushroom, bell pepper, and
cheese. Served with breakfast
potatoes \$12

DRIFTER OMELET

Bacon, ham, caramelized onion, and
cheese. Served with breakfast potatoes \$13

JAMAICAN JERK CHICKEN OMELET

Jerk chicken, bell peppers, caramelized
onion, and pepperjack cheese. Served
with breakfast potatoes \$13

SIDES

- Bacon or ham \$3
- House-made sausage \$4
- Egg (2) \$5
- Breakfast potatoes \$4
- Pancake (1) Plain \$3
- Pancake with chocolate chips or
berries \$4
- Toast & jelly - Choice of white,
multigrain, English muffin, or bagel \$3

KIDS MENU \$7

CHOICE OF:

- One pancake
- Scrambled egg
- Egg toast

All kids meals are served with
breakfast potatoes and a small
juice or milk

SMOOTHIES \$7

- Vanilla
- Chocolate
- Banana
- Pina Colada
- Cappuccino
- Mango
- Strawberry
- Raspberry

JUICES & MILK \$3

- Cranberry
- Apple
- Orange
- Grapefruit
- Pineapple
- Tomato

SPECIALTY COFFEES

AMERICANO \$4

ESPRESSO \$4

LATTE \$5

CAPPUCCINO \$5

BAILEY'S COFFEE \$10

EYE OPENERS

BLOODY MARY OR CAESAR \$10

MANGO REFRESH \$12

Pureed mango, fresh mint,
Absolute Vodka

****All prices are in Cayman Dollars (\$ 1 KYD = \$ 1.25 USD) and a 15% gratuity for our hard working staff will be added to all orders.**

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LUNCH

Appetizers

BLUE CHEESE BALLS

Panko crusted with mango chutney dipping sauce - \$ 12

HANDCRAFTED ASIAN DUMPLINGS

Shrimp - \$ 15 or

Vegetable Gyoza - \$ 13

Served with soy & Thai chili-garlic sauces

JERK CHICKEN SPRING ROLLS

Spicy jerk chicken & vegetables with a side of jerk mayo and mango chutney - \$ 13

COCONUT CRUSTED SHRIMP

Coconut shrimp with a dab of mango salsa and side of sweet chili dipping sauce - \$ 13

MANGO SCOTCH BONNET WINGS

Spicy chicken wings with carrot planks and a side of ranch - \$ 12

SOUP

Caribbean conch chowder - \$ 8

Salads

ASIAN CHICKEN SALAD

Romaine lettuce, red cabbage, carrot, roasted almonds, edamame, mandarin orange, tomato, roasted chicken, sesame seeds, with Asian dressing and Thai peanut dressing - \$ 16

CAESAR SALAD

Crispy romaine lettuce with homemade lemon-caesar dressing, garlic croutons & parmesan cheese
Large \$ 12 / Small \$ 8

CHOPPED SALAD

Mixed local greens, blue cheese, tomatoes, corn, roasted chicken, bacon bits, and roasted almonds with parmesan olive oil dressing- \$ 16

CARIBBEAN QUINOA SALAD

Quinoa with mixed baby greens and fresh vegetables, seeds, legumes & nuts. Served with a mango vinaigrette dressing on the side - \$ 15

Add grilled or roasted chicken - \$ 6

Add mahi- \$ 8

Add shrimp - \$ 9

Handhelds

All served with fries & pineapple slaw

DRIFTWOOD BURGER

Choice of beef or veggie patty with lettuce, tomatoes & pickles on a toasted bun - \$ 12

Top it as you choose:

- Cheese (American or Swiss), sauteed mushrooms, caramelized onions, or flash-fried banana peppers - \$ 1.50 each
- Bacon, veggie bhaji, or fried egg - \$ 2.25
- BBQ sauce - \$ 0.80

SASSY FISH SANDWICH

Gently seasoned and grilled Mahi filet w/flash fried crunchy banana peppers, lettuce and tomato on a toasted bun with a side of sweet chili sauce - \$ 14

BBQ PULLED PORK SANDWICH

Pulled pork slow roasted in root beer & bathed in BBQ sauce then topped with a dollop of Pineapple Slaw - \$ 14

CHICKEN TENDERS

Grown up portion served with honey mustard - \$ 12

NASHVILLE CHICKEN SANDWICH

Seasoned pulled chicken with Nashville sauce, swiss cheese, caramelized onion, lettuce, tomato, and pickles - \$ 14

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LUNCH

Tacos

Two of the same style soft flour tortilla or romaine lettuce wrap. Served with fries & pineapple slaw

MAHI FISH TACOS

Cheese, caramelized pineapple, pickled cabbage, arugula & drizzled with chipotle aioli - \$ 15

BANG BANG SHRIMP TACOS

Grilled shrimp, sriracha aioli, bacon, pickled cabbage and spicy salsa - \$ 16

TIKKA CHICKEN TACOS

Tikka chicken, mint sauce, mango chutney & pickled cabbage - \$ 15

VEGETARIAN TACOS

Curried cauliflower, refried beans, pickled cabbage, guacamole, and salsa - \$ 14

Pizza

MARGARITA

Tomato sauce, fresh mozzarella, parmesan, and basil - \$ 17

MEAT LOVERS

Tomato sauce, house-made fennel sausage, ham, bacon, fresh mozzarella, roasted peppers and onion, with parmesan - \$ 19

CALIFORNIA

Tomato sauce, BBQ chicken, bacon bits, roasted onion, bell peppers, and fresh mozzarella - \$ 18

DRIFTWOOD

Prosciutto, fig jam, caramelized onions, gruyere cheese, and arugula balsamic glaze - \$ 18

DELRAY

Glazed salmon, roasted brussels sprouts, & crispy sweet potatoes on a cream curry sauce - \$ 18

PEPPERONI

Tomato sauce, mozzarella, parmesan cheese, and pepperoni - \$ 18

Kids Menu

CLASSIC GRILLED CHEESE SANDWICH

Served with fries or carrot sticks and a small soft drink - \$9

PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

Served with garlic bread and a small soft drink - \$9

CHICKEN TENDERS

Served with fries or carrot sticks and a small soft drink - \$9

Dessert

Reward yourself with our signature homemade

PECAN HEAVEN PIE

Frozen dessert with pecans, caramel & vanilla Häagen-Dazs - \$8

AFFOGATO

A scope of vanilla Häagen-Dazs ice cream drowned in hot coffee - \$8

Ask about Chef's additional dessert options!

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DINNER

Appetizers

CEVICHE OF THE DAY

Catch of the Day (Ask Server) served with coconut lime, wasabi aioli, mango salsa, & corn chips - \$ 14

BLUE CHEESE BALLS

Panko crusted with mango chutney dipping sauce - \$ 12

HANDCRAFTED ASIAN DUMPLINGS

Shrimp - \$ 15 or Vegetable Gyoza - \$ 13
Served with soy & Thai chili-garlic sauces

JERK CHICKEN SPRING ROLLS

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DINNER

Mains - Seafood

All served with roasted brussels sprouts, diced sweet potato, and garlic naan bread

SALMON

Honey date glazed Salmon in a mild yellow curry cream sauce - \$ 29

GROUPER

Pan seared sumac seasoned Grouper in a caper beurre blanc sauce - \$ 29

MAHI MAHI

Fresh grilled Mahi in a roasted tomato and onion Cayman style sauce - \$ 29

BANGKOK BOWL

Shrimp, Mahi, & Calamari in Thai coconut and lemongrass sauce, with ginger and garlic, served with coconut rice - \$ 25

Mains - Other

ASK YOUR SERVER ABOUT TODAY'S SPECIAL

BISTRO PASTA

Penne pasta, jerk chicken in a bell pepper & onion creamy curry sauce. Served with garlic naan bread - \$ 25

(Ask your server about our vegetarian option)

BUTTER CHICKEN MASALA

Mild North Indian curry in spiced tomato, butter & cream sauce with basmati rice, mango chutney, papadum & naan bread - \$ 26

(Ask your server about our vegetarian option)

BABY BACK PORK RIBS

Fall off the bone, slow roasted in our homemade BBQ sauce, and served with mash potato & pineapple slaw - \$ 26

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Kids Menu *(Age 12 years and under)*

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PASTA WITH BUTTER, MARINARA OR ALFREDO SAUCE

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CHICKEN TENDERS

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