Crafted By Head Chef
Wayne Maynard

driftwood
RESTAURANT & BAR

Service Hours
11:00 am - 4:00 pm

lunch

starters

Soup of the Day | 28

Roasted Chickpea Hummus | 25 (V)
Pickled tomato, cucumber, and crispy homemade pita bread.

Melon & Shrimp Cocktail | 35
A trio of melon and poached shrimp, served with lime and tamarind aioli.

Char-Grilled Chicken Skewers | 28
Scotch bonnet chimichurri, crispy mixed greens, and toasted sesame seeds.

Beef Sliders | 30
Three miniature beef burgers, each topped with a different combination of Gorgonzola, aged cheddar, and caramelized onions.

Lump Crab Cakes | 40
Marinated cucumber ribbons, green apple slaw, avocado, and coriander dressing.

salads & sides

Driftwood Classic Caesar | 36
Kale, romaine, plantain croutons, shaved parmesan, and Caesar dressing.

ADD-ON
Shrimp +25 | Chicken +20 | Fish +20

Burrito Bowl | 30 (V)
Steamed basmati rice, garbanzo beans, corn, red onion, avocado, jalapeños, and fresh tomato salsa.

ADD-ON
Shrimp +25 | Chicken +20 | Fish +20 | Beef +25

Tomato & Buffalo Mozzarella Salad | 28
Marinated cherry tomatoes, crispy basil, and balsamic dressing.

Poke Bowl | 40
Ahi tuna, pickled cabbage, cucumber, carrot, wakame, poke sauce, bang bang sauce, and sesame seeds.

mains

(Handhelds served with fries or garden salad)

Classic Open-Faced Steak Sandwich | 55
Toasted hoagie bread, tempura onion, tomato, dill pickle, horseradish dressing, and mixed leaves.

Beyond Burger | 42
100% Plant-based burger, garlic aioli, ginger barbecue sauce, pickled beets, and whipped yogurt.

Driftwood Classic Burger | 50
Brioche bun, 6 oz homemade beef patty, lettuce, tomato, pickles, and pickled onions.

Stir-Fried Organic Tofu | 38
Chickpeas, bok choy, baby corn, edamame bean, and Char- siu sauce.

Fish Sandwich | 48
Double-stacked panko-crusted local fish, toasted salt bread, and red cabbage slaw.

Tortilla Wrap | 25 (V)
Crispy tortilla, sour cream, and guacamole, filled with your choice of protein.

ADD-ON
Shrimp +25 | Chicken +20 | Fish +20

BYO Pasta | 35
Choose your pasta, sauce, and toppings. Served with parmesan, fresh basil, and garlic bread.

PASTA
Penne | Linguine | Gluten-Free Pasta

SAUCE
Tomato | Alfredo | Rosé | Nut-free Pesto

ADD-ONS
Shrimp +25 | Chicken +20 | Fish +20

Eat Like a Local | 35
Ask your server about today's special.

Driftwood Club Sandwich | 50
Chicken, bacon, tomatoes, cheddar cheese, lettuce and, mayonnaise.

sides

Garden Salad | 10
Caesar Salad | 15
Steak Cut Fries | 10
Brown Rice | 15
Basmati Rice | 12
Mashed Potatoes | 12
Steamed Vegetables | 12

All prices are listed in BBD and are inclusive of VAT. A 10% service charge and 2.5% levy will be added to your final bill.
For groups of 8 or more, a 12.5% service charge will apply.

Plant Based | Gluten Free | (V) Vegetarian

Common allergens are present in our kitchen. Please make your server aware of any allergies.

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Soup of the Day | 28

Beef Sliders | 30
Three miniature beef burgers, each topped with a different combination of Gorgonzola, aged cheddar, and caramelized onions.

Coconut Shrimp | 35
Golden coconut-crusted shrimp, pineapple salsa, and lime aioli.

Char-Grilled Chicken Skewers | 28
Scotch bonnet chimichurri, crispy mixed greens, and toasted sesame seeds.

Roasted Chickpea Hummus | 25 (V)
Pickled tomato, cucumber, and crispy homemade pita bread.

Smoked Salmon Carpaccio | 40
Delicately sliced smoked salmon, caperberries, lemon oil, chives, dill, and red onion.

salads & sides

Driftwood Classic Caesar | 36
Kale, romaine, plantain croutons, shaved parmesan, and Caesar dressing.

ADD-ON
Shrimp +25 | Chicken +20 | Fish +20

Cobb Salad | 42
Chicken, blue cheese, mixed leaves, cucumber, tomatoes, egg, bacon, and ranch dressing.

Tomato, Watermelon and Feta Salad | 32
Mixed leaves, avocado, red onions, and cucumber, dressed in wholegrain mustard vinaigrette.

Tuna Nicoise | 42
Seared tuna, red onions, poached egg, green beans, olives, capers, cherry tomatoes, crisp romaine, and creamy yogurt dressing.

mains

(Handhelds served with fries or garden salad)

Smoked Salmon Sandwich | 55
Dill cream cheese, guacamole, tomatoes, and lettuce.

Sauteed Tofu | 38 (V)
Broccoli, chives, peppers, and toasted sesame seeds on a bed of steam basmati rice.

Beyond Burger | 42
100% Plant-based burger, garlic aioli, ginger barbecue sauce, pickled beets, and whipped yogurt.

Driftwood Classic Burger | 50
Brioche bun, 6 oz homemade beef patty, lettuce, tomato, pickles, and pickled onions.

Chicken Sandwich | 48
Breaded chicken breast, Marie Rose sauce, toasted sesame seed bun bread, and red cabbage slaw.

Soft Shell Tacos | 25 (V)
Guacamole, roasted corn, tomato salsa, and Marie Rose sauce.

ADD-ON
Shrimp +25 | Chicken +20 | Fish +20

BYO Pasta | 35
Choose your pasta, sauce, and toppings. Served with parmesan, fresh basil, and garlic bread.

PASTA
Penne | Linguine | Gluten-Free Pasta

SAUCE
Tomato | Alfredo | Rosé | Nut-free Pesto

ADD-ONS
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