



DRIFTWOOD BAR & GRILL

Menu

Address: Grand Caymanian Resort

Phone: (345) 949 3100

Cuisine: American Caribbean Fusion

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!

APPETIZERS

Tuna Tartare

CI\$14

Fresh tuna with mango and avocado

West Indies Mussels

CI\$14

Tossed with a mild curry sauce. Served with garlic naan

Handcrafted Asian Dumplings

Served with soy & Thai chili garlic sauces. Shrimp CI\$15 / Chicken CI\$13

Cauliflower Blossoms v	CI\$11
Seasoned and lightly breaded cauliflower blossoms drizzled in a Thai lemongrass sauce	
Jerk Chicken Spring Rolls	CI\$13
Spicy jerk chicken and vegetables with a side of jerk mayo and mango chutney	
Coconut Crusted Shrimp	CI\$13
Coconut shrimp with a dab of mango salsa and side of sweet chilli dipping sauce	
Mango Scotch Bonnet Wings	CI\$12
Spicy chicken wings with carrot planks and sides of ranch	
Soup	CI\$8
Caribbean conch chowder	

SALADS

Asian Chicken Salad	CI\$16
Romaine lettuce, red cabbage, carrot, roasted almonds, edamame, mandarin orange, tomato, roasted chicken, sesame seeds, Asian and Thai peanut dressing	
Chopped Salad	CI\$16
Mixed greens, red cabbage, corn, cherry tomatoes, roasted almonds, roasted chicken, bacon bits, blue cheese, parmesan-olive oil dressing	
Caesar Salad - Small / Large	8/12
Crispy romaine lettuce with homemade lemon and Caesar dressing, garlic croutons and shaved parmesan cheese	
Caribbean Quinoa Salad v Vegan	CI\$15
Quinoa with mixed baby greens and a vibrant array of fresh vegetables, seeds, legumes and nuts, with a mango vinaigrette dressing on the side. Add: fish CI\$8 / grilled or roasted chicken CI\$8 / shrimp CI\$9	

MAINS

Seared Ahi Tuna	CI\$29
Sesame crusted and seared ahi tuna with sweet potato mash, avocado salad and caramelized ginger	
Dockside Catch	CI\$27
Today's freshest fillet "Cayman Style" with rice, veggies and sweet plantain	

Butter Chicken Masala	CI\$26
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Mild North Indian curry in spiced tomato, butter and cream sauce with basmati rice, mango chutney, papadum and naan. Ask your server for a vegetarian option

Havana Chicken	CI\$26
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Roasted chicken with sour orange sauce, served with white rice, black beans and veggies

Baby Back Pork Ribs	CI\$25
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Slow roasted in BBQ sauce and served with mashed potato and pineapple slaw

Seafood Linguini	CI\$28
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Chardonnay-clam juice, garlic and onion tossed with shrimp, squid and mussels

Gnocchi v	CI\$19
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Your choice of blush, Alfredo or marinara sauce with spinach, mushroom and snow peas. Add Grilled Fish CI\$8, Chicken CI\$8, Shrimp CI\$9

Rasta Pasta	CI\$24
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Penne pasta, jerk chicken, creamy jerk sauce, bell peppers, onion. Served with garlic bread

Bangkok Bowl	CI\$24
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Assorted seafood and shellfish in coconut milk, lemon-grass, ginger and garlic. Served with coconut rice and garnished with cilantro and basil

PIZZA

Margarita	CI\$17
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Tomato sauce, fresh mozzarella, parmesan, basil and balsamic glaze

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

Mo Bay	CI\$18
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Tomato sauce, jerk roasted chicken, roasted onions, seasoning peppers, fresh mozzarella, jerk sauce

Driftwood	CI\$18
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Prosciutto, fig jam, caramelized onions, gruyere cheese, seasoned arugula, balsamic glaze

Truffle Mushroom	CI\$17
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Tomato sauce, roasted mushrooms, truffle oil, fresh mozzarella, basil, goat cheese

15% gratuity will be added to all orders.

Last updated: Thu 30 May, 2024