



## 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

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

## SALADS

<b>Asian Chicken Salad</b>	<b>CI\$16</b>
Romaine lettuce, red cabbage, carrot, roasted almonds, edamame, mandarin orange, tomato, roasted chicken, sesame seeds, Asian and Thai peanut dressing	
<b>Chopped Salad</b>	<b>CI\$16</b>
Mixed greens, red cabbage, corn, cherry tomatoes, roasted almonds, roasted chicken, bacon bits, blue cheese, parmesan-olive oil dressing	
<b>Caesar Salad - Small / Large</b>	<b>8/12</b>
Crispy romaine lettuce with homemade lemon and Caesar dressing, garlic croutons and shaved parmesan cheese	
<b>Caribbean Quinoa Salad</b> <span>v</span> <span>Vegan</span>	<b>CI\$15</b>
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

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

<b>Butter Chicken Masala</b>	<b>CI\$26</b>
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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

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

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

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

<b>Gnocchi</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$19</b>
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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

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

<b>Bangkok Bowl</b>	<b>CI\$24</b>
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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

<b>Margarita</b>	<b>CI\$17</b>
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Tomato sauce, fresh mozzarella, parmesan, basil and balsamic glaze

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

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

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

<b>Truffle Mushroom</b>	<b>CI\$17</b>
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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