



SOUP

- **North West Point Conch Chowder** 14
- **Chilled Gazpacho** 12
Marinated Heirloom Tomatoes

STARTERS

- **Mahi Mahi Ceviche** 16
Lime, Thai Shallots, Mango, Cilantro
- **Drift Lump Crab Cake** 18
Tender Lump Crab, Poblano Pepper, Smoked Corn Relish, Avocado, Chipotle
- **Lobster Cocktail** 21
Local Lobster, House-Smoked Horseradish, Cocktail Sauce
- **Classic Parma Ham & Melon** 18
Fresh Mozzarella Cheese, Parma Ham, Cantaloupe Melon, Aged Balsamic Rocket Leaves

SALADS

- **Classic Caesar Salad** 14
Croutons, Shaved Parmesan, Bacon, Marinated Anchovies
- **Drift Salad** 12
Baby Arugula, Spinach, Baby Romaine Lettuce, Mango, Papaya, Vinaigrette Dressing
- **Organic Kale Salad** 12
Raisins, Marcona Almonds, Avocado, Pecorino Cheese

MAINS

- **Local South Caicos Grouper** 28
Fresh Wild-Caught Grouper, Coconut Rice, Rocket and Fennel Salad, Mango Salsa
- **Grilled Honey Bourbon Salmon** 32
Honey Bourbon Glazed Atlantic Salmon, Yukon Potato, Grilled Asparagus, Capers, Bourbon Reduction
- **South Caicos Spiny Lobster** 39
Salt Cay Yellow Rice, North Caicos Aioli
- **Fish Pot of the Day** 32
Fishermen's Catch of the Day
- **BBQ Baby Back Ribs** 26
Slow Smoked, Baby Back Pork Ribs, Roasted Corn, Ripped Potatoes
- **14oz Black Angus York Strip Loin** 39
Ripped Potatoes, Grilled Vegetables, Green Pepper Corn Sauce
- **Grilled Australian Lamb Chop** 39
Roasted Yukon Potatoes, Grilled Asparagus, Cherry Onion Compote
- **East Caicos West Caicos** 44
West Caicos Lobster Tail, East Caicos Strip Loin, Fingerling Potatoes, Garden Vegetables, Garlic Butter Sauce

