

DRIFT 82 LUNCH

Patchogue, which is approximately 80 miles (100 km) east of Manhattan, became incorporated in 1893. The natural riverfront & harbor are resources that the village has utilized for the past 100 years to become a modern & largely self-contained community.

Appetizers

*New Zealand Baby Lamb Chops
Served with Fresh Herbs 21

*Cajun Seared Tuna
Cajun Seasoned Ahi-Tuna, Served over a Bed Of Mixed Greens
with Wasabi Mayo & Teriyaki Drizzle 16

Shrimp & Lobster Wontons
Fresh Shrimp & Lobster Filled Wontons. Served with Hoisin Sauce 15

Artichoke Spinach Dip
Artichoke Hearts, Spinach, & Cream Cheese Blend
Served with Tortilla Chips 13 | Add Crab Meat 19

Calamari
Served with Marinara, Garlic Aioli Tossed with Hot Cherry Peppers 15

Clams Oreganata
Local Fresh Whole Clams with Seasoned Bread Crumbs,
Garlic White Wine Butter 13

Clams Casino
Fresh Local Little Neck Clams Topped with a Blend of Sautéed Peppers,
Onions, Bacon & Herb Butter 14

PEI Mussels
Served in a Red Sauce or Garlic White Wine Sauce 15

Jumbo Lump Crab Cake
Pan Seared over Mixed Greens with Garlic & Roasted Red Pepper Aioli 17

Oyster Rockefeller
Oysters Filled with Creamy Spinach, Bacon & Parmesan Cheese 16

Coconut Shrimp
Served with a side of Orange Horseradish Marmalade 16

Baked Shrimp
Served in a Lemon Garlic Wine Sauce with Herb Breadcrumbs 16

Jumbo Buffalo Wings
Wings Tossed in our Famous Sauce 12

Marinated Steak Tidbits
Steak Cubes in our Famous VIP Marinade Topped with Bleu Cheese Crumbles
& Scallions Served with Garlic Crostini 19

Soups & Salads

Add to Any Salad: Chicken 6, Shrimp Or Scallops 10, Steak 11, Salmon or Seared Tuna 11

On The Waterfront Seafood Chowder 10 | Lobster Bisque 11 *Winner of The 19th Annual LI Chowder Contest!*

Garden Salad
Romaine Lettuce, Tomato, Carrots, Red & Green Peppers, Cucumber
& Red Onion 8

Baby Spinach Salad
With Goat Cheese, Avocado, Apples, Grape Tomatoes, Toasted Almonds,
Topped with Balsamic Vinaigrette 12

Loaded Wedge
Crisp Iceberg Lettuce with Tomato, Bleu Cheese, Bacon Bits
Topped with Bleu Cheese Dressing 11

Hail Caesar
Romaine Lettuce with Creamy Caesar Dressing
Served with Croutons & Parmesan Cheese 11

Bistro Salad
Mesclun Greens, Fresh Mozzarella, Roasted Red Peppers
with a Balsamic Glaze 12

Caprese
Fresh Mozzarella, Local Sliced Beefsteak Tomato, Fresh Basil & Balsamic Glaze 13

Classic Cobb
Chopped Romaine Lettuce, Hard Boiled Egg, Avocado, Tomato, Red Onion,
Bacon Bits & Bleu Cheese Crumbles 13

*TNT
Fried Calamari & Sliced Seared Tuna Tossed With Baby Bok Choy, Scallions,
Pickled Ginger, Sesame Seeds, Smothered in our Thai Sauce 19

Raw Bar

*Seafood Tower for Two Six Fresh Littleneck Clams, Six Oysters on the Half Shell,
Four Colossal Shrimp Cocktail, One Chilled Lobster, & Chilled Mussels 69

Colossal Shrimp Cocktail (4) 20

*Local Littleneck Clams on The Half Shell
1/2 Dozen 9 Dozen 16

*Fresh Local Oysters on The Half Shell
1/2 Dozen 13 Dozen 21

*Tuna Tartare
Served with Avocado, Cucumber, Ginger, Scallions with Sesame Oil & Soy Sauce 15

Mains

Chicken Sandwich
Grilled or Blackened with Sautéed Onions, Bacon & Melted Mozzarella
on a Brioche Roll with Chipotle Mayo 15

*Hamburger 12 | Choice Of Cheese 13 | Drift Marinade 14

*Sliced Steak Sandwich
Marinated & Cooked To Your Liking
Served with Crispy Frazzled Onions on a Toasted Hero 18

Fish-N-Chips
Beer Battered Fresh Cod
Served with Housemade Seasoned Chips & Tartar Sauce 16

Lobster Roll
Served on a New England Style Bun with Housemade Seasoned Chips 22

Mahi Mahi Sandwich
Blackened with Lettuce & Tomato
Served on a Brioche Bun with Tartar Sauce 16

*Ahi Tuna Wrap
Grilled Ahi Tuna, Avocado, Mixed Greens, Wasabi Mayo & Teriyaki Drizzle 19

Oh-Hell-Thy- Chicken Wrap
Lightly Seasoned Grilled Chicken, Romaine Lettuce, Avocado, Bacon
& Provolone Cheese with Ranch Dressing 16

The Traditional
Marinated Petite Filet Mignon, Sautéed Mushrooms, Onions
& Melted Swiss Cheese on a Sandwich Size English Muffin 19

Drift Tacos
Mahi-Mahi or Shrimp, Topped with Shredded Cabbage,
Tomato, Onions, Jalapeño, with a Cilantro Avocado Salsa 17

Rigatoni
Smoked Salmon, Sautéed Shallots, Tomato, Green Peas, in a Light Pink Sauce 14

Sautéed Dream
Shrimp, Chorizo, Garlic, Tomato, with White Wine & Butter
Over Linguine 20

*Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include New York State Sales Tax *Menu items can be cooked to order. Consuming raw or under-cooked meals, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.