



COASTAL DRIFT

MENU SELECTIONS

Guests will be greeted with a stationary chefs fresh selection of appetizers until guests are seated for a 3 course meal.

First Course

(Select 1)

Ahi Tuna Tower Layers of sushi-grade ahi tuna, ripe mango, and creamy avocado create a vibrant tower of flavor. Lightly dressed with a citrus-ginger soy marinade and offered with crisp wonton crisps, microgreens, and black sesame seeds for a refreshing, elegant bite.

Shrimp Cocktail Jumbo poached shrimp, chilled to perfection and served with a zesty house-made cocktail sauce and a touch of fresh horseradish. Accompanied by lemon wedges and a classic remoulade for an elevated twist on a seafood favorite.

Petite Crab Cakes Miniature lump crab cake, delicately seasoned and pan-seared to golden perfection. Topped with a citrus aioli and served over fresh arugula.

Main

(Select 2)

Coconut & Pineapple Glazed Pork Tenderloin marinated in a tropical blend of creamy coconut milk, sweet pineapple juice, and aromatic spices, then perfectly grilled to a golden caramelized finish. Served with a vibrant mango salsa bursting with fresh, juicy flavors, this dish offers a perfect balance of smoky, sweet, and citrusy notes

Grilled Key Lime & Honey Chicken with Tropical Salsa
Tender, juicy chicken is marinated in a zesty key lime and honey glaze, infused with hints of smoky paprika and garlic for a bold yet refreshing flavor. Grilled to perfection and topped with a colorful tropical salsa made from ripe mango, pineapple, and crisp bell peppers

Sofrito Shrimp \$\$ Succulent shrimp sautéed in a rich, aromatic sofrito sauce with peppers, onions, garlic, and fresh herbs, served with a hint of citrus for a bold, flavorful bite.

Lobster Roll \$\$ Sweet, buttery lobster tossed in a light citrus-herb aioli, nestled in a toasted brioche roll for the perfect balance of richness and freshness.

Chimichurri Skirt Steak \$\$ Juicy and flame grilled, perfectly seasoned and sliced thin. Served with a vibrant herbaceous chimichurri sauce made from fresh parsley, cilantro, garlic, red wine vinegar, and a touch of chili.

Grilled Chimichurri Portobello Steak \$\$ *Vegan* Marinated portobello mushroom caps grilled to perfection, topped with a vibrant chimichurri sauce made from fresh parsley, cilantro, garlic, red wine vinegar, and a hint of chili.

Dessert

(Select 1)

Key Lime Tartlets Toasted Meringue, Shot of Coconut Rum

Vanilla Panna Cotta Fresh Fruit Glaze, Edible Flower

Lemon Basil Sorbet refreshing and zesty sorbet infused with fragrant basil, offering a bright, palate-cleansing experience with a hint of herbal sophistication.

Chocolate Chip Cookies Warm, freshly baked chocolate chip cookies paired with a luscious scoop of bold espresso ice cream for the ultimate indulgence of sweet and bitter harmony.

[Booking Request](#)