

# Drinks

## COCKTAILS

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A DRINK with MR. HENDRIX	15
<i>Hendrick's Botanical Gin, Elderflower, Cucumber, Honey, Lemon</i>	
LYCHEE GIMLET	13
<i>Ketel One Vodka, Lychee Puree, Lime</i>	
ENTER THE DRAGON	13
<i>Pisco 100, Drifthouse Dragon Fruit Syrup, Lemon, Soda</i>	
ANGRY MARGARITA	14
<i>Coca Pura Tequila Blanco, Lime, Orange Curaçao, Agave, Tajin, Heat</i> <i>*Candied Bacon-Shishito Pepper Garnish</i>	
LOW HANGING FRUIT	14
<i>Banhez Mezcal Artisanal, Combier Apricot Liqueur, Strega, Lime</i>	
DRIFTHOUSE FALL PUNCH	14
<i>Nauti Rum, Combier Pamplemousse Liqueur, Drifthouse Cinnamon Syrup, Lime</i>	
PENICILLIN	15
<i>Chivas Regal 12yr Scotch, Drifthouse Ginger &amp; Honey Syrup, Lemon, Laphroig</i>	
DRIFTHOUSE OLD FASHIONED	14
<i>Penelope 4 Grain Bourbon, Plantation Stiggins Pineapple Rum, Demerara, Bitters</i>	
OCEAN BOULEVARDIER	15
<i>Michters Single Barrel Rye, Aperol, Carpano Antica, PAMA, Bitters</i>	

## BEER

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COORS LIGHT	5
<i>Light Lager, Colorado</i>	
BROOKLYN LAGER	5
<i>American Lager, New York</i>	
HEINEKEN	7
<i>Pale Lager, Holland</i>	
STELLA ARTOIS	7
<i>Pilsner, Belgium</i>	
SOURCE OF HOPPINESS	7
<i>IPA, Colts Neck, New Jersey</i>	
TWIN LIGHTS "MR. DEMPSEY" 16oz.	9
<i>Oatmeal Stout, Highlands, New Jersey</i>	
TWIN LIGHTS DOUBLEVISION 16oz.	10
<i>Double IPA, Highlands, New Jersey</i>	

## SPARKLING

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PROSECCO Lamberti	12/44
<i>Veneto, Italy</i>	
CHAMPAGNE Nicolas Feuillatte	18/70
<i>Brut Reserve, Champagne, France</i>	

## ROSE

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GRENACHE, SYRAH, Juliette	10/36
<i>Provence, France, 2018</i>	
SYRAH, Whispering Angel	18/70
<i>Chateau D'Esclans Provence, France, 2018</i>	

## WHITE WINE

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ALBARINO Vinos Marinos El Neptuno	13/48
<i>Galicia, Spain, 2017</i>	
SOAVE Pieropan	11/42
<i>Veneto, Italy, 2018</i>	
GEWURZTRAMINER Fulcrum	11/42
<i>Anderson Valley, California, 2019</i>	
RIESLING Frisk	10/36
<i>Victoria, Australia, 2019</i>	
PINOT GRIGIO Villa Sandi	11/40
<i>Veneto, Italy, 2017</i>	
SAUVIGNON BLANC Cloisonné	10/36
<i>Napa Valley, CA, 2019</i>	
CHARDONNAY Hess Un-Oaked	12/44
<i>'Shirtail Creek Vineyard', Monterey, CA 2016</i>	
CHARDONNAY J.J. Vincent Bourgone	16/60
<i>Burgundy, France, 2018</i>	

## RED WINE

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PINOT NOIR Cloisonné	11/40
<i>Sonoma Coast, 2018</i>	
NEBBIOLO Nino Negri Quadrio	12/44
<i>Lombardy, Italy, 2016</i>	
CHIANTI Fattorie Melini	11/42
<i>Tuscany, Italy, 2018</i>	
TEMPRANILLO El Jefe Un-Oaked	12/44
<i>Castilla y Leon, Spain, 2019</i>	
VALPOLICELLA Santi Ventale	13/48
<i>Veneto, Italy, 2016</i>	
CABERNET SAUVIGNON Dough	14/52
<i>North Coast, California, 2018</i>	
CABERNET SAUVIGNON Liberty School Reserve	16/60
<i>Paso Robles, California, 2018</i>	

# Dinner

## STARTERS

CLOTHESLINE BACON	21
<i>Maple and Black Pepper Glazed</i>	
KALE & ROMAINE	15
<i>Caesar Dressing, Garlic Breadcrumbs</i>	
ARTICHOKE SALAD	17
<i>Shaved Artichoke, Parmesan, Lemon Vinaigrette</i>	
DRIFT "HOUSE" SALAD	18
<i>Burrata, Peperonata, Herbs, Rustic Bread, Balsamic</i>	
TUNA TARTAR TACO	17
<i>Sushi-Grade Tuna, Cabbage, Chipotle Aioli</i>	
PRETZEL CRUSTED CRAB CAKES	19
<i>Tomato &amp; Cider Jam, Frisée, Calabrian Aioli</i>	
FRITTO MISTO	22
<i>Lobster, Calamari, Zucchini, Pesto Aioli</i>	
MUSSELS	24
<i>Tomato Gravy, Orecchiette, 'Nduja, Basil</i>	

## RAW BAR

*Served with Cocktail Sauce, Horseradish, Truffle-Ginger Mignonette*

BARNEGAT BAY OYSTERS	½ dz 20
	1 dz 38
U-10 SHRIMP by the piece	6

## PASTA INDIVIDUAL OR TABLE SHARE

LOBSTER BOLOGNESE	39	76
<i>Oven Roasted Tomato, Basil, Garlic</i>		
WILD BOAR RAGU	28	54
<i>Chestnut Campanelle, Sage, Pecorino</i>		
RIGATONI	25	50
<i>Seasonal Vegetables, Basil Pesto</i>		
CAVATELLI	26	52
<i>Short Rib, Wild Mushrooms, Truffle Cream</i>		
SPAGHETTI CARBONARA	26	52
<i>Calbrese Salami, Garlic, Sicilian Breadcrumbs, Parmesan</i>		

## MAINS

ORGANIC CHICKEN	29
<i>Farrotto, Tuscan Kale, Root Vegetables, Chicken Jus</i>	
ROASTED SALMON	30
<i>Granny Smith Apple, Pumpkin Seed Gremolata, Frisée, Cider Jus</i>	
BRANZINO	33
<i>Artichoke Hummus, Red Pepper Olive Relish</i>	
SHRIMP & SCALLOP SCAMPI "ANGRY STYLE"	38
<i>Celery Root, Calabrian Chili, Broccoli Rabe</i>	

## TANK TO TABLE

*Served with Herbed Fingerling Potatoes, Lobster Butter.*

### WHOLE LOBSTER

*STEAMED or BROILED*

*up to 3 pounds per pound: 29*

*over 3 pounds per pound: 27*

### STYLES

ARRABIATA *White wine, Chili, Garlic +4*

SICILIAN *Lemon Breadcrumbs, Capers, And Parsley +4*

CAPRICCIOSA *Mussels, Garlic, Tomato And Basil +12*

## STEAKHOUSE

*Served with Watercress*

10oz. SKIRT STEAK 36  
*Polenta Croutons, Pesto, Pickled Red Onions*

8oz. FILET MIGNON 39

12oz. DRY-AGED NY STRIP 58

34oz. PORTERHOUSE 125  
*40 DAY SALT-AGED*

*Salt-Aged Brick Beef™ is a dry-aging process patented by Chef David Burke that uses Pink Himalayan Rock Salt.*

*\*US Patent No. 7,998,517 B2 | August 16, 2011*

### EMBELLISHMENTS

SCAMPI STYLE SHRIMP +12

CALABRIAN LOBSTER TAIL +22

CARAMELIZED ONION & GORGONZOLA BUTTER +4

## SIDES

CRISPY BRUSSEL SPROUTS 10  
*Pecan Vinaigrette, Parmesan, Maple Bacon*

CAULIFLOWER PICCATA 10  
*Peppers, Capers, Lemon Butter*

HOSTILE BROCCOLI RABE 9  
*Lemon Zest, Shallot, Calabrian Chili*

SPINACH AND MUSHROOMS 10  
*Wild Mushrooms, Garlic, Herbs*

HOUSE FRIES 8  
*Garlic Aioli, Sea Salt*

TRUFFLE HOUSE FRIES 12  
*Garlic Aioli, Sea Salt*

HIPSTER FRIES 12  
*Bacon, Shishito, Parmesan, Peppadews*

CACIO E PEPE FINGERLINGS 10  
*Black Pepper, Parmesan, Herbs*