

DRIFTHOUSE BY DAVID BURKE

FALL 2021 JERSEY SHORE RESTAURANT MONTH

Friday and Saturday Reservations must be seated by 6:45pm to order from this special menu

CLOTHESLINE BACON (\$24)

½ DOZEN BARNEGAT BAY OYSTERS (\$21)

PRE FIX \$34.21

APPETIZERS choice of:

ARTICHOKE CAESAR SALAD
baby kale, parmesan, croutons

KALE AND BEET SALAD
quinoa, lemon vinaigrette, goat cheese,
toasted almonds

TUNA CARPACCIO
fennel, lemon, olive oil, basil

LOBSTER DUMPLINGS
chili, lemon, basil (\$5 supplement)

MUSSELS IN TOMATO BROTH
nduja, orecchiette, basil

SEASONAL FLATBREAD
mushrooms, caramelized onion
mozzarella, gorgonzola, thyme

SPICY TUNA ROLL

CALIFORNIA ROLL

MAIN choice of:

BRANZINO
artichoke hummus, red pepper, fennel, olive

SHORT RIB
cavatelli, mushroom, spinach, truffle pecorino

TAGLIATELLE AND CLAMS CASINO
bacon, pepper, onion, white wine, toasted breadcrumb

TUNA STEAK
fregola, broccoli, roasted tomato, fennel

BUTTERNUT SQUASH GNUDI
brussels sprout, brown butter sauce, parmesan, aged balsamic

8OZ FILET MIGNON
b1 sauce (\$15 supplement)

SURF & TURF
skirt steak, broiled lobster, spicy pesto, pickled onion, watercress
(\$15 supplement)

DESSERT choice of:

DOUBLE CHOCOLATE MOUSSE CAKE
raspberry, toasted almond,
whipped cream

CHOCOLATE CHIP COOKIE ICE
CREAM SLIDERS
amarena cherries, candied pistachios,
toasted marshmallow

PUMPKIN MOUSSE TART
sliced pecans, vanilla cranberry
reduction

DAVID BURKE
CHEESECAKE LOLLIPOP TREE
for two
whipped cream

SIDES EACH \$10

HOUSE FRIES

HIPSTER FRIES – chili, shishito, bacon, parmesan, herbs
CACIO e PEPPE FINGERLINGS – black pepper, parmesan
CRISPY BRUSSELS SPROUTS – horseradish cream
BUTTERNUT SQUASH MASH – brown sugar, butter
ANGRY BROCCOLI – calabrian chili, preserved lemon
SPINACH & MUSHROOMS – roasted garlic