



SOUPS

- Conch Chowder** 14
Conch, Tomatoes, Vegetables, Bambarra Rum
- Chilled Gazpacho** 12
Marinated Tomatoes, Cucumbers, Pepper, EVOO

STARTERS

- Shrimp Bruschetta** 18
Garlic Brioche, Jalapeno, Sweet Pepper Drop
- Tuna Tartar** 18
Mangos, Avocados, Scallion, Hot Sauce, Ponzu
- Chorizo & Chili Garlic Shrimp** 18
Spanish String Chorizo, Lemon Garlic Butter
- Basil Chicken Spring Roll** 16
Glass Noodles, Vegetables, Sweet Chili Sauce
- Burrata & Marinated Heirloom Tomato** 16
Fresh Burrata Cheese, Young Basil Pesto

SALADS

- Shrimp Salad** 21
Mesclun, Potato-Beans, Tomatoes, Olives, Candied Lemon, Cumin Vinaigrette
- TCI Conch Salad** 16
Fresh Conch, Sweet Peppers, Red Onions, Scotch, Bonnet Peppers
- Greek Salad** 14
Feta Cheese, Kalamata Olives, Sweet Peppers, Heirloom Tomatoes, Cucumber, Lemon Dressing, Onions
- Organic Kale Salad** 16
Spicy Raisins, Marcona Almonds, Avocados, Pecorino Cheese, Mango Vinaigrette
- Classic Caesar Salad** 16
Romaine Heart, Garlic Croutons, Shaved Parmesan

MAINS

- Grilled Shrimp** 35
Gratin Potato, Fennel Salad, Red Onion, Beurre Blanc
- Baked Chimichurri Salmon** 32
Spiced Couscous, Young Root Salad
- Drift Seafood Pot** 32
Mixed Seafood, White Rice, Baby Greens, Shaved Vegetable Salad
- Premium Angus Tenderloin** 39
Garlic Mashed Potato, Charred Vegetables, Green Pepper Sauce
- BBQ Pork Ribs** 29
Mac N Cheese, Coconut Crusted Corn on the Cob
- Grilled Airline Chicken Breast** 29
Quinoa Risotto, Baby Heirloom Tomato, Salsa, Fingerling Potato
- Butter Chicken** 29
Indian Basmati Rice, Red Onion Salad, Garlic Naan,
- Ratatouille Lasagna** 24
Sweet Peppers, Zucchini, Egg Plant

