



# APPETIZERS

ADD ONE DOLLAR EXTRA TO ALL TO-GO ORDERS. ADDITIONAL SAUCES, DRESSINGS OR SALSA ARE 50 CENTS EACH.

- FIRECRACKER SHRIMP** ..... \$18.50  
TEN SHRIMP. FLASH FRIED. SLICED GREEN ONIONS. DICED RED PEPPER AND TOSSED IN FIRECRACKER SAUCE ON A BED OF ICEBERG LETTUCE
- CRAB CAKES** ..... \$21.75  
2 HOUSE RECIPE CRAB CAKES WITH BACKFIN CRABMEAT. PEPPERS, ONIONS & SPICES
- CHICKEN WINGS** ..... \$16.50  
BACK BY POPULAR DEMAND! 8 PLUMP DRUMS AND FLATS. SERVED WITH YOUR CHOICE OF GARLIC PARMESAN · MANGO HABANERO · BBQ · BUFFALO · TERIYAKI · KICKIN' BOURBON · CITRUS CHIPOTLE OR KEY LIME PEPPER · RANCH OR BLEU CHEESE
- TUNA TARTARE** ..... \$21.75  
OUR SIGNATURE AHI SEARED "TATAKI" STYLE BLACK AND WHITE SESAME SEEDS TOSSED IN SESAME GINGER DRESSING. DICED CUCUMBERS AND SCALLIONS DRIZZLED WITH CUCUMBER WASABI CREAM AND SERVED ON CRISP WONTON SKINS
- CRISPY CALAMARI** ..... \$14.50  
CALAMARI TUBES SLICED INTO RINGS & SERVED ON A BED OF PESTO MAYO TOPPED WITH SUNDRIED TOMATO BRUSCHETTA. ADD MARINARA FOR A BUCK
- TUNA NIBBLES** ..... \$14.50  
TENDER BITES OF FRESH TUNA GRILLED, BLACKENED OR JERKED ON A BED OF CUCUMBER WASABI SAUCE SERVED WITH MANGO SALSA



- GREEN TOMATOES** ..... \$12.50  
SIX THICK SLICES OF GREEN TOMATO. PANKO BREADED AND FLASH FRIED FINISHED WITH GOAT CHEESE CRUMBLES. GREEN ONIONS AND BUTTERMILK DRESSING
- SHRIMP QUESADILLA** ..... \$14.50  
WILD GEORGIA SHRIMP LAYERED IN FLOUR TORTILLAS WITH SAUTÉED PEPPERS, ONIONS, AND MELTED CHEESES
- DRIFTAWAY CRAB DIP** ..... \$18.50  
DELICIOUS BACKFIN CRABMEAT IN A CREAMY BLEND OF MIXED CHEESES AND SPICES BUBBLING HOT AND SERVED WITH FRESH PITA CHIPS
- CHEESE CURDS** ..... \$10.20  
BEER BATTERED WISCONSIN WHITE CHEDDAR CHEESE CURDS FLASH FRIED AND SERVED WITH MARINARA
- BLUE CHIPS** ..... \$10.25  
FRESH WARM HOUSEMADE POTATO CHIPS WITH MELTED MILD AGED BLUE CHEESE. SPRINKLED WITH DICED RED PEPPERS, SCALLIONS AND DRIZZLED WITH SOUR CREAM
- CRAB STEW** ..... BOWL \$15.50 / CUP \$8.25  
A HEARTY CUP OR BOWL OF OUR NEARLY FAMOUS CRAB STEW
- TODAY'S SOUP** ..... BOWL \$9 / CUP \$7  
A HEARTY CUP OR BOWL OF OUR FEATURED SOUP OF THE DAY

# SALADS

ALL SALADS COME WITH TWO OUNCES OF DRESSING! ADDITIONAL DRESSINGS OR SAUCES WILL BE 50 CENTS EACH

- JERK SALMON SPRING SALAD** ..... \$18.50  
GRILLED ATLANTIC SALMON OR TODAY'S CATCH DUSTED WITH JAMAICAN JERK SEASONING. GRILLED ASPARAGUS SPEARS. GOLDEN MANGO SALSA. MIXED GREENS, CUCUMBERS
- BLACK N' BLUE CHICKEN SALAD** ..... \$14.50  
TENDER BLACKENED CHICKEN BREAST STRIPS ON MIXED GREENS WITH CANDIED PECAN BITS, BLUE CHEESE AND SWEET CRAISINS
- SEARED TUNA TATAKI SALAD** ..... \$17.50  
THIN SLICES OF RARE SEARED TUNA ON A BED OF FRESH MIXED GREENS CROWNED WITH MANGO SALSA
- SOUTHERN SHRIMP SALAD** ..... \$16.50  
A SCOOP OF FRESH JUMBO SHRIMP BLENDED WITH MAYO, RED AND GREEN PEPPERS, CELERY & ONION SERVED ON A BED OF MIXED LETTUCE W/ TOMATO AND CUCUMBER



- PECAN CHICKEN SALAD** ..... \$14.50  
CHICKEN SALAD BLENDED WITH MAYO TOSSED WITH CRAISINS, PECAN, CELERY AND ONION ON MIXED GREENS WITH APPLES, TOMATO, & CUCUMBER
- SESAME GINGER CHICKEN SALAD** ..... \$14.50  
FRIED CHICKEN BREAST CHOPPED AND TOSSED IN OUR HOUSE SESAME GINGER SAUCE SERVED ON A BED OF MIXED GREENS & TOPPED WITH SLICED ALMONDS
- WORMSLOE WEDGE** ..... \$12.50  
A WEDGE OF ICEBERG LETTUCE WITH CHOPPED BACON, TOMATO & YOUR CHOICE OF SHREDDED CHEDDAR OR CRUMBLED BLUE CHEESE & SHRIMP \$7 OR CHICKEN FOR \$5
- CAESAR SALAD** ..... \$10.50  
ROMAINE LETTUCE WITH CROUTONS, SHAVED PARMESAN CHEESE AND PECORINO CAESAR DRESSING | ADD CHICKEN \$6 ADD SHRIMP \$8

# SANDWICHES & FAVORITES

ALL SANDWICHES & TACOS ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOME COOKED CHIPS, POTATO SALAD OR COLE SLAW. ADD \$1.50 TO SUBSTITUTE FOR HOUSE SALAD WITH HOUSE BALSAMIC VINAIGRETTE. ADD \$2 TO SPLIT A SANDWICH OR ENTREE BETWEEN TWO PEOPLE. ADD \$2 TO SUBSTITUTE OR ADD SAUTÉED SPINACH OR VEGGIES. ADDITIONAL SAUCES, DRESSINGS OR SALSA ARE FIFTY CENTS EACH.

- FISH SANDWICH** ..... \$17.50  
CATCH OF THE DAY FRIED, GRILLED, OR BLACKENED WITH REMOULADE, LETTUCE, TOMATO, AND ONION ON A HOAGIE ROLL
- PRIME FRENCH DIP** ..... \$17.50  
THINLY SLICED PRIME RIB GRILLED WITH MELTED PROVOLONE IN A TOASTED AMOROSO'S BAKERY HOAGIE ROLL WITH A CUP OF AU JUS FOR DIPPING.
- SALMON B-I-T** ..... \$18.50  
GRILLED ATLANTIC SALMON FILET ON BRIOCHE WITH HICKORY BACON, LETTUCE, TOMATO, ONION AND TOPPED WITH PESTO MAYO
- KEY WEST CUBAN** ..... \$14.50  
HOUSE SMOKED PULLED PORK WITH THINLY SLICED HAM, MELTED CHEESE, SLICED PICKLES YELLOW MUSTARD, PRESSED HOT IN AUTHENTIC CUBAN BREAD
- CLASSIC GREEK GYRO** ..... \$14.25  
THINLY SLICED GYRO MEAT, ZESTY GOAT CHEESE TZATZIKI SAUCE LETTUCE, TOMATO, ONION IN A WARM PITA WRAP
- THE WAYNE** ..... \$28.00  
(NAMED AFTER ONE OF OUR FAVORITE REGULAR GUESTS WHO ORDERS IT JUST THE WAY HE LIKES IT!) LIGHTLY BLACKENED CATCH OF THE DAY AND TWO LIGHTLY BLACKENED DIVER SCALLOPS ON A BED OF OUR LUXURIOUS FOUR CHEESE GRITS



- THE ALL AMERICAN** ..... \$15.50  
EIGHT OUNCES OF GRILLED ANGUS BEEF WITH HICKORY BACON, AMERICAN CHEESE LETTUCE, TOMATO AND RED ONION ON A TOASTED BRIOCHE BUN. MAKE IT A DELUXE WITH GRILLED ONION, MUSHROOMS AND JALAPENOS FOR AN EXTRA TWO BUCKS
- THE ORIGINAL REUBEN** ..... \$14.50  
CORNED BEEF ON RYE W/ SWISS CHEESE SAUERKRAUT & THOUSAND ISLAND DRESSING
- SOUTHERN SHRIMP SALAD SANDWICH** ..... \$16.50  
FRESH JUMBO SHRIMP BLENDED WITH MAYO CELERY AND ONION
- SKIDAWAY OYSTER SANDWICH** ..... \$20.75  
PLUMP FRESH OYSTERS, HAND BREADED AND QUICK FRIED SERVED ON BUTTERED TEXAS TOAST W/LETTUCE, TOMATO, RED ONION & ROASTED RED PEPPER REMOULADE
- SHELL'S TURKEY REUBEN** ..... \$14.50  
THINLY SLICED TURKEY ON RYE BREAD WITH MELTED SWISS, COLE SLAW AND THOUSAND ISLAND DRESSING
- FISH N' CHIPS** ..... \$18.50  
BEER BATTER FRIED FRESH CATCH SERVED W/ COLESLAW, FRENCH FRIES & TARTAR SAUCE

EGIFT CARDS AVAILABLE INSTANTLY ONLINE! @ DRIFTAWAYCAFE.COM



# driftaway CAFE



## TACOS

ALL TACOS ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES, HOME COOKED CHIPS, POTATO SALAD OR COLE SLAW.

**BAJA FISH TACOS** .....\$15.50  
CATCH OF THE DAY GRILLED, FRIED OR BLACKENED ON FLOUR TORTILLAS, WITH BLACK BEAN CORN SALSA AND BAJA SAUCE

**FIRECRACKER TACOS** .....\$16.50  
JUMBO SHRIMP FLASH FRIED ON FLOUR TORTILLAS, WITH BLACK BEAN CORN SALSA AND FIRECRACKER SAUCE

**SPICY TUNA TACOS** .....\$16.50  
SPICY AHI TUNA SEARED RARE ON FLOUR TORTILLAS, TOPPED WITH BLACK BEAN CORN SALSA AND FIRECRACKER SAUCE



**BACON RANCH CHICKEN TACOS** .....\$14.50  
TWIN TORTILLAS FILLED WITH CRISPY CHICKEN TOPPED WITH BACON, CHEDDAR, BUTTERMILK RANCH AND PICKLES

**SALMON TACOS** .....\$16.50  
FRESH SALMON SEASONED WITH OUR SPECIAL SWEET HAWAIIAN SPICES, BUTTER GRILLED AND SERVED IN TWIN FLOUR TORTILLAS, TOPPED WITH MANGO SALSA AND DRIZZLED WITH BAJA SAUCE

## ENTREES

AVAILABLE AFTER 5PM DAILY

**SHRIMP N' GRITS** .....\$27  
JUMBO SHRIMP SAUTÉED WITH BACON PIECES AND SERVED IN A RICH PARMESAN CREAM SAUCE OVER OUR DELICIOUS FOUR CHEESE GRITS

**FIRECRACKER SHRIMP PLATTER** .....\$24.75  
JUMBO SHRIMP FLASH FRIED, GARNISHED AND DICED RED PEPPER TOSSED IN FIRECRACKER SAUCE WITH CRACKED RED POTATOES AND GRILLED ASPARAGUS SPEARS

**MAHI MAHI** .....\$28  
FRESH MAHI GRILLED AND SERVED ON A BED OF CILANTRO LIME RICE & BUTTER GRILLED ASPARAGUS FINISHED WITH CITRUS GARLIC CREAM SAUCE

**PASTAFARIAN** .....\$16 | \$18 | \$26  
YOUR CHOICE OF BLACKENED CHICKEN, SHRIMP OR SCALLOPS SERVED OVER A BED OF PASTA WITH CARAMELIZED ONIONS AND SAUTÉED RED AND GREEN PEPPERS. TOSSED IN A CAJUN STYLE CREAM SAUCE AND SERVED WITH A SIDE OF GARLIC BREAD.

**TYBEE TUNA** .....\$30  
SESAME ENCRUSTED CENTER CUT TUNA SEARED RARE ON ROASTED GARLIC MASHED POTATOES WITH MIXED GREENS, SUSHI GINGER, AND FINISHED WITH CUCUMBER WASABI CREAM AND SESAME GINGER SAUCE



**BLUEBERRY SALMON** .....\$26.75  
PAN SEARED SALMON FILET ON MASHED SWEET POTATOES AND BUTTER GRILLED ASPARAGUS TOPPED W/ GOAT CHEESE FINISHED W/ A BLUEBERRY LEMON REDUCTION

**PARMESAN FISH AND SHRIMP** .....\$30  
GRILLED FISH SMOTHERED WITH BUTTERY PANKO AND TOPPED WITH SAUTÉED WILD GEORGIA SHRIMP AND COVERED WITH MELTED PARMESAN SERVED OVER RED POTATOES AND ASPARAGUS

**SANDFLY SEAFOOD PLATTER** .....\$30  
WILD GEORGIA SHRIMP & PLUMP OYSTERS FRIED TO PERFECTION SERVED WITH FRENCH FRIES & COLESLAW

**RIBEYE STEAK** .....\$32  
11OZ RIBEYE STEAK SEASONED & SEARED TO PERFECTION PAIRED WITH STEAMED BROCCOLI AND FINGERLING POTATOES.

## WEEKEND BRUNCH

SATURDAY 11AM - 2PM SUNDAY 10AM - 2PM

**SANDFLY CHICKEN BISCUIT** .....\$12.50  
OUR JUMBO BISCUIT LOADED WITH FRIED CLAXTON CHICKEN, SCRAMBLED EGGS AND CHEESE THEN DRIZZLED WITH GRAVY

**JAMAICAN FRENCH TOAST** .....\$12.50  
YAH MON! THICK CUT TEXAS TOAST DREDGED IN DARK RUM CINNAMON BATTER GRIDDLE COOKED AND SERVED WITH BACON AND SYRUP

**HOMESTYLE BREAKFAST** .....\$14.50  
2 SCRAMBLED EGGS SERVED W/ APPLEWOOD BACON HOME FRIES AND TEXAS TOAST

**SAUSAGE, EGG & CHEESE BISCUIT** .....\$8.25  
OUR HOUSE JUMBO BUTTERMILK BISCUIT WITH A FRESH SAUSAGE PATTY, EGG AND CHEESE SERVED WITH A SIDE OF HOME FRIES

**BRUNCH SHRIMP & GRITS** .....\$20.75  
EIGHT JUMBO SHRIMP FLASH FRIED AND SERVED ON OUR FOUR CHEESE GRITS WITH CREAMY HOMEMADE GRAVY & GREEN ONIONS

**CRAB CAKE BENEDICT** .....\$24.75  
OUR HOUSE CRAB CAKES ON TWIN ENGLISH MUFFINS TOPPED WITH POACHED EGGS AND DRIZZLED WITH HOLLANDAISE

**EGGS ELLEN** .....\$23  
PAN SEARED SALMON ON A BED OF SAUTÉED SPINACH AND ENGLISH MUFFINS FINISHED WITH OUR HOMEMADE HOLLANDAISE

**CORNED BEEF HASH** .....\$15  
NOTHING OUT OF A CAN HERE! SLICED CORNED BEEF SERVED ON TOP OF OUR HOMESTYLE POTATOES WITH POACHED EGGS AND HOLLANDAISE

## DESSERTS

**KEY LIME PIE** .....\$8  
MADE WITH REAL KEY LIME JUICE! NICE AND TART LIKE IT SHOULD BE!

**TRIPLE LAYER CHOCOLATE CAKE** .....\$10  
THREE LAYERS OF RICH, DECADENT CHOCOLATE DELICIOUSNESS!



## KID'S MENU

LIMITED TO AGES 1 - 12

**KID'S SHRIMP & FRIES** .....\$14.50

**KID'S CHICKEN FINGERS & FRIES** .....\$14

**KID'S GRILLED CHEESE & FRIES** .....\$7.25

**KID'S BUTTERED NOODLES** .....\$10



**HEY THERE AND WELCOME!** DRIFTAWAY CAFÉ HAS BEEN A SAVANNAH TRADITION SINCE 2001! ROBYN & MICHELE QUATTLEBAUM CREATED DRIFTAWAY CAFE OUT OF THE DESIRE TO SERVE THE SURROUNDING NEIGHBORHOODS AND BUSINESSES. GOOD FRESH FOOD IN A FUN AND FRIENDLY ATMOSPHERE. THEY WANTED TO HAVE AN ENVIRONMENT WHERE FRIENDS COULD TRULY DRIFTAWAY IN A SEA OF GOOD FOOD, LIVELY CONVERSATION AND FRIENDLY SERVICE.

ROBYN BELIEVES THERE IS NO SUBSTITUTE FOR LIVE MUSIC AND OFFERS THE BEST IN LOCAL LIVE MUSIC SEVERAL NIGHTS A WEEK. MICHELE HAS A GREEN THUMB AND IS TRULY A "PLANT WHISPERER" CHECK OUT ONE OF OUR OUTDOOR DECKS AND SEE HOW RELAXING SANDFLY CAN BE! SANDFLY IS ONE OF THE OLDEST NEIGHBORHOODS IN THE COUNTRY. SO LET TIME STAND STILL, RELAX AND TAKE PLEASURE IN YOUR VISIT TO DRIFTAWAY CAFE. WE PRIDE OURSELVES IN BEING A "SCRATCH MADE KITCHEN" WHICH MEANS ALL OF OUR FOOD IS PREPARED WHEN ORDERED USING THE FINEST MARKET FRESH INGREDIENTS. SO ENJOY YOUR TIME WITH FAMILY & FRIENDS HERE AND DRIFT...AWAY!

WE ARE GRATEFUL FOR ALL OF YOUR CONTINUED SUPPORT AND PATRONAGE. WE WELCOME ALL YOUR COMMENTS AND SUGGESTIONS ON OUR WEBSITE: [DRIFTAWAYCAFE.COM](http://DRIFTAWAYCAFE.COM)

*Robyn & Michele Quattlebaum*

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS, WHILE DELICIOUS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MENU PROUDLY DESIGNED WITH THE HELP OF [GOCARD.COM](http://GOCARD.COM)

LEAVE US A REVIEW!



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