

MAINS

SHRIMP FRIED RICE 20

Asian fried rice with pinky shrimp, mahi, peas, carrot, egg, green beans, sprouts
Served with marinated grilled jumbo shrimps & vegetables

POWER BOWL GF 17

Grilled Mahi pan roasted with chimichurri, brown rice, confetti bean salad, sauteed greens
caramelized plantain & fresh lemon basil coleslaw

***MAKE IT VEGAN:** replace fish with homemade falafel drizzled with tahini dressing

COCONUT CURRY SOUP V GF 14

Asian sauteed vegetables with rice noodles in a spicy Thai coconut curry broth

ADD: Marinated Tofu 4 Grilled Mahi 7 Grilled Shrimp 7 Seared Tuna 7

TUNA POKE BOWL 17

Spicy sesame tuna (line caught locally), sushi rice, cucumber, avocado, daikon radish, carrot, purple
cabbage broccoli, baby corn, snow peas, edamame & kimchi. Spicy sesame, ginger & soy sauce

***MAKE IT VEGAN:** replace tuna with our Watermelon "Tuna"
marinated for 24 hours in sesame, soy, spices and nori flakes

DRIFT MAC & CHEESE 17

Macaroni noodles, oven roasted cauliflower & garlic sauteed baby zucchini in a creamy 3-cheese sauce

MUSHROOM PESTO LASAGNA V GF 16

Layers of GF lasagna noodles, sauteed mushrooms & spinach, oven baked in a vegan pesto cream sauce

VEGETABLE LASAGNA 15

Layers of lasagna noodles, sauteed vegetables, cheesy bechamel oven baked in a sage & tomato sauce

HOMEMADE CANNELLONI 15

Pasta tubes stuffed with sauteed spinach, ricotta & mozzarella, oven baked in a cream and tomato sauce

INDIAN CURRIES

Served with Basmati Rice and vegan Raita

CHANA MASALA V GF 15

Chickpeas slow cooked in aromatic curry paste made from ground fresh coriander & mint leaves, tomato
onion & fragrant Indian spices

DAL MAKHANI V GF 15

Black lentil & kidney bean "butter" curry slow cooked in coconut & cashew cream with fragrant
Indian spices

MATAR PANEER GF 15

Rich & fragrant tomato cream curry with green peas & Indian cheese

INDIAN PLATTER (2 people) 38

Samosas, Pakoras, Basmati rice, Papadam

Your choice of 2 Indian curries: Chana Masala, Dal Makhani or Matar Paneer

Served with 3 dips: Tamarind, Mint/cilantro & Vegan raita