

TAPAS & APPETIZERS *(continued)*

TRADITIONAL SHEPHERD'S PIE *Gluten Free* **12**

Ground beef with vegetables baked in a rich gravy, topped with mashed potatoes & gravy, Served with gluten free focaccia

VEGAN SHEPHERD'S PIE *Vegan & Gluten Free* **12**

Lentils with vegetables baked in a hearty thyme and tomato sauce, topped with mashed potatoes & mushroom gravy. Served with gluten free focaccia

SESAME TUNA **10**

*Fresh line caught tuna with scallion in soy, sesame & sriracha dressing
Served with homemade sesame crackers*

CEVICHE *Gluten Free* **Small 9 Large 15**

*Local line caught mahi marinated in leche de tigre (lime, chile, red onion, cilantro & coconut milk)
Served with homemade plantain chips*

TUNA TATAKI *Gluten Free* **12**

*Line caught tuna seared with sesame crust, ginger miso reduction
Served on crispy sticky jasmine rice bites*

MINI FISH & CHIPS **12**

Beer battered catch of the day with hand cut fries & homemade tartar sauce

BANG BANG SHRIMP **12**

Panko shrimp served with a sweet and spicy Sambal Oelek honey ginger sauce

SALADS

ADD: Seared Tuna +7 Grilled Chicken Breast +7 Feta +5

DRIFT SALAD *Vegan & Gluten Free* **12**

Mixed organic greens, broccoli, green beans, heart of palm, baby corn, carrots, beets, purple cabbage, edamame, cherry tomato & pickled red onion. Tahini miso dressing

CAESAR SALAD **12**

*Organic Romaine lettuce, crunchy garlic croutons, parmesan & vegan bacon
creamy parmesan, lemon, garlic dressing*

SUMMER SALAD *Vegan & Gluten Free* **12**

Avocado, cherry tomato, cucumber, sweet corn, jalapeno & fresh cilantro, lime vinaigrette

SIDE GREEN SALAD *Vegan & Gluten Free* **7**

Mixed organic greens, julienne carrot & beet, cherry tomato, pickled red onion, lemon basil vinaigrette