



Brunch Menu

Sushi & Rolls

Seaweed Salad 8

Edamame 8

Steamed and Sprinkled with Kosher Salt

California Roll 8

Avocado, Cucumber, Imitation Crab

Philadelphia Roll 9

Smoked Salmon, Cucumber, Cream Cheese

Canyon Roll 9

Maguro (Tuna), Avocado

Alaska Roll 9

Salmon, Avocado, Cucumber

Jersey Fresh Roll 8

Asparagus, Avocado, Carrot, Spinach, Cucumber, Hearts of Palm

Dragon Roll 14

Unagi (Freshwater Eel) and Cucumber Inside, Topped with Sliced Avocado and an Asian Glaze

Avalon Roll 17

Shrimp Tempura, Cucumber Roll Topped with Spicy Tuna and Asian Glaze

Spicy Roll 9

Scallion and Spicy Sauce Rolled inside with Cucumber and Caviar - Choice of Maguro (Tuna) or Salmon

Maki Roll 9

Filled with Rice and Rolled around Choice of Maguro (Tuna), Salmon or Unagi (Freshwater Eel)

Asahi Roll 9

Ebi (Cooked Shrimp), Asparagus, Caviar, Spicy Sauce

Hotwire Roll 12

Yellowtail, Scallion, Jalapeno

Rainbow Roll 17

California Roll inside Topped with Salmon, Tuna, Yellowtail and Shrimp

Windrift Roll 17

Salmon & Avocado Roll Topped with Tuna and Salmon, Sweet Chile Sauce and Diced Mango

Island Roll 17

Maguro (Tuna), Caviar, Spicy Sauce, Cucumber and Scallion inside - Topped with Tuna, Salmon and Avocado - Served with a Side of Seaweed Salad

Nigiri 9

Three Pieces Per Order of Fresh Sliced Seafood atop Rice - Choice of One: Maguro (Tuna), Salmon, Yellowtail, or Ebi (Cooked Shrimp)

Sashimi 9

Three Pieces Per Order of Fresh Sliced Seafood - Choice of One: Maguro (Tuna), Salmon, Yellowtail or Unagi (Freshwater Eel)

Shrimp Tempura Roll 14

Flash Fried Shrimp, Cucumber, Avocado, Topped with an Asian Glaze

Triangle Roll 14

Yellowtail, Maguro (Tuna), Salmon, Cucumber, Scallion, and Spicy Sauce Wrapped inside a Triangle of Rice

Sushi Combos

No Substitutions

Su Combo 47

California Roll, Canyon Roll, Alaska Roll, Spicy Roll, 7 Mile Roll

Sky Combo 48

California Roll, Jersey Fresh Roll, Asahi Roll (No Caviar), Shrimp Tempura Roll, 7 Mile Roll

Nigiri Combo 24

Two Pieces Each of Maguro (Tuna), Salmon, Yellowtail and Ebi atop Rice

Sashimi Combo 24

Two Pieces Each of Maguro (Tuna), Salmon, Yellowtail, Unagi

Starters

Soup of the Day

New England Clam Chowder 9 ^W

House Made Daily

Hot & Spicy U-Peel Shrimp 18 ^{GF}

1/2lb. Gulf Shrimp Cooked with Old Bay, Served Hot

Cheesesteak Spring Rolls 12

Served with Horseradish Cream Sauce

Cheese Board 15 ^W

Selection of Five Cheeses, Crackers and Seasonal Accompaniments

Deviled Eggs 9 ^{GF} ^W

Traditional Stuffing, Chopped Chives, Sriracha

Basket of French Fries 6

Crab Bites 14 ^W

Four Miniatures of Our Signature Crab Cake, Lightly Fried, Cocktail and Tartar

Shrimp Cargot 18 ^{GF}

Sauteed Large Gulf Shrimp, Garlic & Butter, Pecorino Breadcrumb Crumble, Thinly Sliced Provolone, Finished Au Gratin

Uncle Young's Korean Ddukbokki 14

Thinly Sliced Beef, Rice Cake, Carrots, Onions & Scallions

Raw Bar

Jumbo Shrimp Cocktail 18 ^{GF}

Five to an Order, Cocktail Sauce

Oysters 18 ^{GF}

1/2 Dozen Fresh Shucked Local Oysters, Served Raw

Clams on the Half Shell 12 ^{GF}

1/2 Dozen Top Necks Shucked to Order, Served Raw

Crabmeat Cocktail 18 ^{GF}

Fresh Jumbo Lump Crab, Mustard Sauce

Chilled Shellfish Sampler 29 ^W ^{GF}

Two Shrimp Cocktail, Two Raw Clams, Two Raw Oysters, Jumbo Lump Crab, No Substitutions

A La Carte

Meat 4

Bacon, Ham, Pork Roll, Sausage, Scrapple, Turkey Bacon, Turkey Sausage

Home Fries 3

Bagel / Croissant 4

With Cream Cheese 5

Toast 2

White, Wheat, Rye or English Muffin

Cinnamon Bun 6

Served Warm

Muffin 4

Apple, Corn, Blueberry

Fresh Fruit Medley 7

Fresh Vanilla Yogurt 10

topped with granola, blueberries, strawberries, bananas

Acai Bowl 12 ^W

Blended with Lowfat Yogurt and Bananas, Topped with Raspberries, Blueberries, Granola & Chocolate Chips

Smoothies

Made with Low-Fat Vanilla Yogurt,

Strawberry or Banana 6

Sunrise 6

Strawberries, Pineapple, Orange Juice

Sea Spray 6

Strawberries, Banana, Orange Juice

Strawberry-Banana 6

Acai 8

Banana, Orange Juice

Entrees

Lobster Eggs Benedict with Fruit 21

Toasted English Muffin, Sautéed Spinach, Lobster, 2 Poached Eggs, Hollandaise Sauce

Berry Stuffed French Toast 16 ^W

Thick Cut Texas Toast, Strawberry Cream Cheese, Sliced Strawberry & Blueberry Stuffing and Grilled in Classic Egg Batter. Topped with Mixed Berries & Confectioners Sugar.

Greek Omelette with Home Fries 11 ^W

Fresh Spinach, Onions, Tomato, Feta, Home Fries, Toast

Ham'n It Up Omelette 12

Ham & American Cheese, Home Fries & Toast

Homestyle Pancakes 12

Three Fluffy Pancakes, Choice of Meat

Classic Breakfast 11

2 Eggs Any Style with Home Fries, Choice of Meat, Toast

Huevos Rancheros 14 ^W

Skillet of Two Eggs Up, Black Beans, Chopped Onions, Rice, Queso Fresco, Tomato, Cilantro Sour Cream, Salsa Verde & Pico di Gallo on the Side. Served over a Corn Tortilla

Chicken Salad Croissant 13

Chicken, Crushed Walnuts, Halved Grapes, Celery & Bibb Lettuce. Served with Fresh Fruit

The Brunch Burger 18

Burger, Pork Roll, Egg & American Cheese with French Fries

Grilled Chicken Caesar Salad 15

Crisp Romaine, Croutons, Roasted Red Peppers, Housemade Dressing, Grated Pecorino Romano

Grilled Chicken & Caprese Salad 17

Bed of Mixed Greens, Fresh Mozzarella, Sliced Vine Tomato, Grilled Chicken, Chilled & Sliced, Chiffonade of Basil, Finished with Fig Balsamic Glaze and Served with Toasted Naan Bread.

Short Rib Skillet 16 ^W

Skillet of Boneless Short Ribs, Root Vegetable & Garlic Mash

Fish of the Day 21

Healthy Choice 13

Two Egg Whites, Choice of Turkey Sausage or Bacon, Sliced Tomatoes & Toast

McDrift 10

One Egg Over Hard, Cheese, on Bagel, Choice of Meat, Home Fries

Beverages

Chilled Fruit Juice 4

Orange, apple, grapefruit, tomato

Bottomless Coffee or Tea 3

Cappuccino or Espresso 7

Hot Chocolate 3

Milk 3

Regular or Chocolate

Cocktails

Mimosa 9

Chilled Prosecco & Fresh-Squeezed OJ

Bloody Mary 8

Vodka, Tomato Juice, and Spices. Garnished with a Celery Stalk

Sangria 9

Red or White

Beermosa 10

Blue Moon, Prosecco & Fresh Squeezed Orange Juice

Pear Bellini 11

Prosecco, Root Pear Crafted Mixer

*As is the case when consuming other raw animal proteins products, there is a risk associated with consuming raw oysters and clams. If you suffer from chronic illness of the liver, stomach, or blood, or have an immune disorder, do not eat these products raw. An 18% Gratuity May Be Added to Parties of 8 or More.

^{GF} Made without gluten-containing ingredients. May not meet the definition of "gluten-free" because gluten-containing ingredients are prepared in our kitchen.

^W Windrift Favorite