drift

Smoked Wahoo Carpaccio
local waters | garlic toasts | arugula | lemon 22

Coconut Curry Shrimp
Nevis mango pepper sauce aioli 19

Wild Mushroom Tart
garlic shallot confit | island greens | thyme 20

Insalata Caprese
italian burrata | local tomatoes | island basil 22

Local Lobster Ravioli
hand-crafted | silky San Marzano tomato-vodka reduction 28 / 52

Coconut Crusted Lobster Shrimp Fireballs
lightly curried | sweet Nevis mango aioli 20

Conch Fritters
crispy Caribbean classic | secret spices | house aioli 18

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The Lobster Chowder
savory local lobster | garlic toasts 24

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The Wild Catch !
basmati rice | local vegetables | lemon beurre blanc 38

Hand-Dived Local Lobster
butter basted | basmati rice | vegetables | grilled lemon 58

West Indian Curry of the Day
coconut rice | grilled plantain | Nevis mango chutney 38

Subhūti Super Bowl
quinoa | hummus | baba ganoush | grilled vegetables 32

Chargrilled Angus Beef Tenderloin
house potato | local vegetables | demi-glaze 56

Grilled Jerk Chicken
fragrant rice | mango pepper sauce aioli | cilantro 36

Barbeque Ribs - Louisiana Style
house potato | local vegetables | our sweet BBQ sauce 34

Caribbean Fish Pie
local wild fish | veloute sauce | garlic mash | aged cheddar 38

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USD + Gov't Tax + 10% Service Charge
15% Service Charge on 8+ persons