

## Starters

- Lobster Taco** 22  
Corn Tortillo, Pickled Chili, Avocado Aioli
- Fried Calamari** 15  
Fried Capers, Lemon, Marinara Dipping Sauce
- Bake Clams** 14  
Little Neck Clams, House made Breadcrumbs, Lemon
- Buratta, Grilled Peaches & Prosciutto** 18  
Crushed Pine Nuts, Balsamic Fig Glaze
- Crab Cake** 18  
Corn Succotash, Remoulade, Frise

## Salads

- Baby Gem Caesar** 14  
Baby Romaine, House Made Caesar Dressing, Garlic Toast
- Seasonal Tomato Salad** 14  
Local Tomatoes, Extra Virgin Olive Oil, Aged Balsamic Reduction, Basil, Shallot
- Summer Salad** 15  
Arugula, Watermelon, Feta Cheese, Citrus Vinaigrette

## Sides

- Sautéed Spinach** 9
- Sautéed Broccolini** 9
- French Fries** 9
- Brussel Sprouts & Bacon** 10
- Mac & Cheese** 9  
Add Lobster 15

**DRIFT**  
AT THE PIERMONT



## 1/2 Dozen & Dozen

**Blue Point Oysters**  
Long Island, Sweet Aftertaste, Sparkles of Salinity 17 32

**Fanny Bay Oysters**  
West Coast, Sweet, Honeydew Finish 18 34

**Little Neck Clams**  
15 28

**Jumbo Shrimp**  
3 Colossal Shrimp, Cocktail Sauce 21

**Seafood Platter**  
1/2 Lobster, 4 Little Neck Clams, 2 Blue Point Oysters, 2 West Coast Oysters, 4 Shimp 42  
Serves 2 people

CHEF JOSEPH VIGLIOTTI

## Between The Bread

- Black Angus Burger** 18  
Gruyere Cheese, Caramelized Onion, House made Steak Sauce
- Drift Lobster Roll** 25  
Hand Pulled Lobster Meat
- Crab Cake BLT Sandwich** 22  
Thick Cut Slab Bacon, Lettuce, Tomato, Remoulade
- Fish & Chips** 18  
Boston Scrod, Guinness Beer Batter, Homemade Tartar

## Entrees

**Atlantic Salmon** 29  
Teriyaki Glaze, Baby Bok Choy

**Mediterranean Bronzino** 31  
Braised Tomatoes, Capers, Lemon, Baby Spinach

**Whole Steamed Lobster** M/P  
1 1/4 Pound Main Lobster, Drawn Butter, Herbs, Corn

**Angus 14oz NY Strip Steak** 42  
Char Grilled, Truffle Herbed Butter

**Grilled Chicken Paillard** 26  
Tomato, Arugula, Red Onion

**Linguini Vongole** 27  
Linguini Pasta, Little Neck Clams, White Wine

**Roasted Holland Eggplant** 24  
Stuffed with Quinoa, Sun Dried Tomatoes, Shitaki Mushrooms

Before Placing your order, please inform your server if a person in your party has a food allergy.

## Hours

MONDAY - THURSDAY • 4PM-9PM  
FRIDAY - SUNDAY • 4PM-10PM

## Location

494 Fire Island Ave.  
Baylton, NY 11702

## Connect

631.422.2400 •  
WWW.THEPIERMONTNY.COM



## White Wine

<b>Notorious Pink Rose</b> France	10	38
<b>Albarino, Pazo de Bruxas</b> Rias Baixas, Spain	12	46
<b>Chardonnay, Saint Michelle</b> Columbia Valley, Washington	10	38
<b>Sauvignon Blanc, Cloudy Bay</b>	8	30

## Red Wine

<b>Zinfandel, Zen of Zin</b> California	10	38
<b>Malbec, Broquel</b> Mendoza, Argentina	10	38
<b>Cabernet Sauvignon, Merf</b> Columbia Valley, Washington	10	38
<b>Pinot Noir, Erath</b> Oregon	12	46



## Cocktails

<b>Aperol Spritz</b> Aperol, Liqueur, Prosecco, Sparkling Soda, Lemon Twist	14
<b>Mariposa</b> Titos Vodka, Honey, Lavender, Lemon	14
<b>Spicy Margarita</b> Casa migos Tequila, Chile, Lime, Concord Grape	14
<b>Day Dream Margarita</b> Casamigos Tequila, Orange, Aperol, Lemon	14
<b>Limoncello Mule</b> Titos Vodka, Brooklyn Crafted Ginger Beer, Limoncello	14
<b>Paper Plane</b> Bourbon, Nonino Amaro, Aperol, Lemon Juice	14



## Scotch

<b>Glenlivet 12 Year</b>	14
<b>Glenmorangie 12 Year</b>	14
<b>Mcallan 12 Year</b>	19
<b>Mcallan 18 Year</b>	40
<b>Johnny Walker Blue Label</b>	35

## Tequilla

<b>Patron Blanco</b>	11
<b>Patron Anejo</b>	12
<b>Casa Migos Blanco</b>	10
<b>Clase Azul Anejo</b>	18
<b>Casa Nobel Anejo</b>	12

## Beers

<b>Montauk Wave Chaser IPA</b> Draft	8
<b>Peroni</b> Draft	8
<b>Brooklyn Summer Ale</b> Draft	8
<b>Coors Light</b> Draft	7
<b>Budweiser</b> Bottle	7
<b>Bud Light</b> Bottle	7
<b>Corona</b> Bottle	8
<b>Heineken</b> Bottle	8
<b>O'Douls</b> Bottle	7



### Consumer Advisory

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.