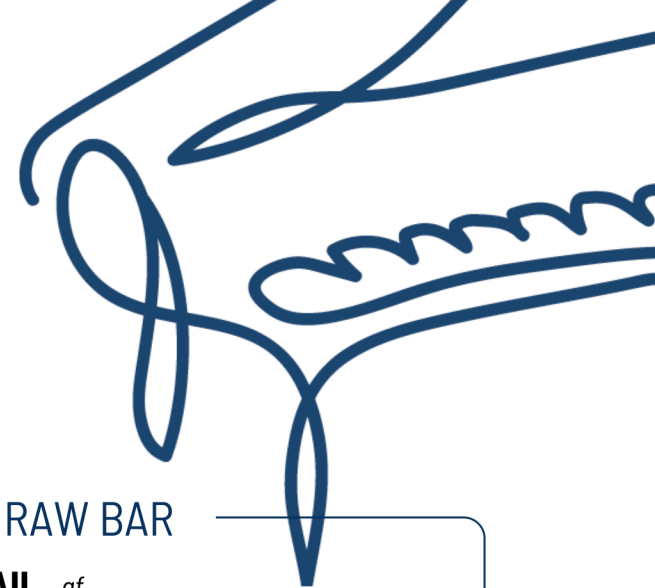


PIANO BAR AT THE WINDDRIFT

SUMMER 2024



APPETIZERS

CHEF'S CHARCUTERIE BOARD

selection of fine meats & cheeses with seasonal accompaniments. 28

Ⓦ SHRIMP & GRITS APPETIZER

carolina shrimp, cave aged white cheddar grits, & blackberries. 25

OYSTERS ROCKEFELLER

gruyère, fine herbs, spinach, & breadcrumb finish. 25

PEI MUSSELS *gf*

in sailor's sauce. 17

OUR DAILY HUMMUS

chef's whim with pita & an array of vegetables. 18

Ⓦ CALAMARI

sauce arrabiata & basil. 19

SOUPS

FRENCH ONION

sourdough, gruyère, & frizzled onions. 12

Ⓦ LOBSTER BISQUE

cognac & brioche. 15

SALADS

WEDGE SALAD *gf*

bacon, heirloom tomatoes, iceberg, & bobolink bleu cheese dressing. 17

Ⓦ SEVEN MILE ISLAND

apple, quinoa, tomato, radish, radicchio, dried cranberries, feta cheese, spinach, arugula, & frizzled carrots with honey dijon dressing on the side. 19

CAESAR

crisp romaine hearts, croutons, pecorino romano cheese, & housemade caesar topped with roasted red peppers. 15

ENTREES

WILD CAUGHT HALIBUT *gf*

parmesan risotto, asparagus, & citrus beurre blanc. 44

📍 LOCAL SEAFOOD PASTA

seared sea scallops, pei mussels, jumbo shrimp, green pea pesto, arugula, walnuts, & penne pasta. 38

RAW BAR

SHRIMP COCKTAIL *gf*

chilled jumbo shrimp with cocktail sauce. 24

LOCAL HARVEST OYSTERS *gf*

chilled on the half-shell with cocktail & mignonette sauce.
dozen 38 | half-dozen 21

LOCAL HARVEST CLAMS *gf*

chilled clams on the half-shell with cocktail sauce.
dozen 29 | half-dozen 16

SANDWICHES

Ⓦ 8 OZ. WAGYU CHEESEBURGER

cave aged white cheddar, truffle mayo, lettuce, tomato, & onion on a brioche bun with fries. 28

PO BOY FRIED CHICKEN SANDWICH

crispy southern-style tender fried chicken and coleslaw on a brioche bun with fries & a pickle. 19

SIDES

MAC & CHEESE

fromage blanc, cognac. 14

JUMBO ASPARAGUS *gf*

lemon oil, maldon salt. 12

Ⓦ LOBSTER RISOTTO 26 *gf*

CREAMED SPINACH 9 *gf*

BAKED POTATO *gf*

crème fraîche, chives. 8

PRIME WEDGE FRIES 9 *gf*

MUSHROOM DU JOUR 9

PRIME CUTS

8 OZ. FILET MIGNON *gf*

certified angus beef, center cut tenderloin. 55

Ⓦ 12 OZ. PRIME NY STRIP *gf*

prime grade sirloin. 52

10 OZ. FILET MIGNON *gf*

certified angus beef, center cut tenderloin. 62

SAUCES

BÉARNAISE 6

AU POIVRE 4

Ⓦ AMISH BLEU CHEESE CRUSTED 6

AV PRIME HOUSE STEAK SAUCE 4

ADDITIONS

BROILED LOBSTER TAIL MP *gf*

Ⓦ JUMBO LUMP CRABCAKE 23

JUMBO SHRIMP SKEWER 18 *gf*

OSCAR STYLE 15 *gf*

SWEET ENDINGS

6 LAYER TOWERING CHOCOLATE CAKE

valrhona glaze. 13

HOMEMADE BREAD PUDDING

bourbon crème anglaise. 14

CHEESECAKE

seasonal garnishes. 14

Ⓦ = Windrift Favorites *gf* = gluten-friendly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Parties of six or more guests may have a 20% gratuity added to the check.

ICONA
Windrift

COCKTAILS

DIRTY BLEUS MARTINI

choice of vodka or gin, dry vermouth, olive brine, & bleu cheese stuffed olives. 18

PEAR PRESSURE

misunderstood whiskey, pear juice, housemade simple, & fresh lemons. 15

STRAWBERRY BASIL SMASH

little water distillery's rusted revolver gin, strawberry purée, housemade simple, fresh lemons, & fresh basil. 14

PERFECT MARGARITA

casamigos blanco tequila, housemade simple, & fresh lime. 16

CERCEO MANHATTAN

bulleit rye whiskey, amaro nonino, sweet vermouth, & bitters. 18

SPILL THE TEA

corgi earl grey gin, rocky's botanical liqueur, housemade honey syrup, fresh lemons, topped with prosecco. 14

TITO'S OASIS OF PEACE POM-PINEAPPLE

tito's vodka, pomegranate liqueur, pineapple. 16
proceeds up to \$10k annually from this beverage will support Oasis of Peace Orphanage in Kenya, matched by ICONA Resorts.

WATERMELON MARTINI

grey goose watermelon & basil vodka, real watermelon purée, & housemade lime simple. 16

WINES BY THE GLASS



SPARKLING & WHITES

CHANDON BRUT CLASSIC

sparkling - napa valley, ca 18 / 65

MATANZAS CREEK WINERY

sauvignon blanc - sonoma county, ca 16 / 55

VILLA MARIA PRIVATE BIN

sauvignon blanc - marlborough, nz 18 / 65

ELENA WALCH

pinot grigio - alto adige, it 15 / 52

JOSEPH DROUHIN VAUDON

chablis - burgundy, fr 21 / 70

SONOMA-CUTRER

chardonnay - russian river valley, ca 18 / 65

ROSÉ

GERARD BERTRAND CREMANT DE LIMOUX

sparkling brut rose - languedoc-roussillon, fr 18 / 65

BEACH BY WHISPERING ANGEL

rosé - provence, france 14 / 48

REDS

ANGELINE VINEYARDS

pinot noir - central & north coast, ca 13 / 44

DAOU

cabernet sauvignon - paso robles, ca 17 / 62

J. LOHR HILLTOP

cabernet sauvignon - paso robles, ca 25 / 80

FAMILIA TORRES IBERICOS CRIANZA

tempranillo - rioja, es 18 / 60

IL POGGIONE ROSSO DI MONTALCINO

sangiovese - montalcino, it 22 / 72

BODEGA NORTON PRIVADA MALBEC

malbec - mendoza, ar 25 / 85

SANGRIA

SUNNY SANGRIA

housemade sparkling white pear or red berry.
glass 12 / pitcher 40

MOCKTAILS

NO-JITO

fresh mint, housemade simple, fresh limes, club soda. 9

SUMMER FEVER

pineapple juice, passion fruit, your choice of fever-tree sparkling grapefruit or ginger beer. 10

NON-ABV

GINGER BEER

fever-tree. 4

SPARKLING GRAPEFRUIT

fever-tree. 4

SODA

coca-cola, diet coke, sprite, ginger ale, & minute made lemonade. 3.5

BEERS

DRAFTS

LAGERS & PILSNERS

MILLER LITE 4.2% 7

MICHELOB ULTRA 4.2% 7

PERONI NASTRO AZZURRO 5.1% 9

MODELO ESPECIAL 4.4% 8

YUENGLING LAGER 4.5% 7

STONE BUENAVEZA SALT & LIME LAGER 4.7% 8

AVALON BREW PUB'S CHILL PILS 4.7% 8

CANS

GUINNESS NITRO CANS 4.2% 8

BEACH PINEAPPLE COCONUT 5% 10

BEACH STRAWBERRY LEMONADE 5% 10

STATESIDE ORANGE VODKA SELTZER 4.5% 10

DOWNEAST CIDER 5.1% 9

SURFSIDE ICED TEA + VODKA 4.5% 9

WHITE CLAW BLACK CHERRY 5% 8

ALES

DOUBLE NICKEL SUN SURFER 4.2% 8

KONA BIG WAVE GOLDEN ALE 4.4% 8

SAMUEL ADAMS SUMMER ALE 5.3% 8

CAPE MAY IPA 6.3% 8

FOUNDERS IPA 4.7% 8

CAPE MAY ALWAYS READY HAZY IPA 4.8% 9

TROEGS GRAFFITI HIGHWAY HAZY IPA 6% 9

BLUE MOON BELGIAN WHITE ALE 5.4% 8

ALLAGASH WHITE BELGIAN WHEAT 5.2% 8

BOTTLES

HEINEKEN 0.0 0.0% 8

MICHELOB ULTRA 4.2% 7

MILLER LITE 4.2% 7

COORS LIGHT 4.2% 7

CORONA EXTRA 4.6% 7

= locally made

Parties of six or more guests may have a 20% gratuity added to the check.