



BREAKFAST PLATES

LAGUNA BEACH OMELET

dungeness crab, purple haze goat cheese, avocado, skillet potatoes

SCOTTISH SMOKED SALMON BAGEL

heirloom tomatoes, avocado, daikon sprouts

DK BENEDICT

berkshire ham, hollandaise, skillet potatoes with crab meat ~ +21 | with steak ~ +22

FRENCH TOAST

granola crusted, caramelized hazelnut butter, mixed berries, vermont maple syrup

STACK OF BLUEBERRY PANCAKES

caramelized hazelnut butter, vermont maple syrup

STEAK & EGGS

grilled butcher steak & eggs, chimichurri sauce

SMALL PLATES

BURRATA CHEESE

grilled baguette, tomato aigre-doux, fennel madera jam

YELLOWFIN TUNA TARTARE

hand-cut yellowfin tuna tacos, crispy miso shell, tobiko caviar, avocado puree

BUTTERNUT SQUASH GNOCCHI

sage brown butter, caramelized butternut squash, pork speck, ricotta

DRIFTWOOD FRIES ~

hand-cut kennebec potatoes, house-made aioli, caramelized onion house ketchup

DUNGENESS CRAB CAKE

endive and asian pear salad, dill lebni

GRILLED SPANISH OCTOPUS

chick pea puree, tomato-caper vinaigrette, za'atar, lemon agrumato

PAN FRIED BRUSSELS SPROUTS WITH CRANBERRIES

lemon, balsamic, lebni

HAMACHI CRUDO

ponzu dressing, watermelon, lemon verbena gelee, cucumber, radish, daikon sprouts

LARGE PLATES

15 **BEACH BURGER**

aged vermont cheddar, nueske's bacon, arugula, vine ripe tomato, chipotle, brioche bun, kennebec fries

13 **LOBSTER SPAGHETTI CARBONARA "RUSTICHELLA D'ABRUZZO"**

17 farm egg, pork guanciale, grated parmesan romano, tarragon

TEXAS RED FISH

13 (3-4 per person, please pre-order one day in advance) mochiko rice flour, market vegetables, ponzu sauce

CHILEAN SEA BASS

13 creamy corn, fine herb risotto, snap pea & corn ragout, shaved parmesan, popcorn shoot

GRILLED SWORDFISH

19 roasted carrot, okinawa purple potato, green zucchini curry, fried onion, coconut cream, pickled red jalapeño, micro cilantro salad

WILD KING SALMON

14 creamy kale & arugula, red & yellow rainbow carrots, arugula salad

SEARED DIVER SCALLOPS

14 pan seared scallops, fregola pasta, cauliflower, moroccan salsa, morcona almonds

WHOLE FRIED BRANZINO

12 mochiko rice flour, julienne vegetables, roasted shishito peppers, ponzu sauce

GRILLED MARY'S FARM CHICKEN

9 english peas, sweet onion puree, braised fingerling potato, fingerling crisps

BUTCHER STEAK & PORK BELLY

16 chimichurri sauce, roasted mushrooms, crispy red onions

GREATER OMAHA RIB EYE STEAK 14OZ ~

13 peppercorn sauce, cipollini onions, kennebec fries

DOUBLE R RANCH FILET MIGNON

42 roasted garlic yukon gold potato, grilled maitake mushroom, glazed cipollini onions, grilled asparagus, red wine demi

GRILLED NEW ZEALAND LAMB RACK

17 creamy white polenta, basil persillade, goat cheese fritters, toasted pine nuts

DRIFTWOOD

Welcome to our premier waterfront restaurant in Laguna Beach that features an ocean-to-table dining experience of the freshest and finest seafood, steaks, and hand-shucked oysters, alongside handcrafted cocktails and breathtaking views of the sparkling Pacific. Our Laguna Beach restaurant focuses on California cuisine that's inspired, yet simply prepared, with a focus on seasonal ingredients and the ocean that's right in our backyard. Executive Chef/ Partner Rainer Schwarz draws inspiration from many places in his seafood menus, which all highlight the diversity and freshness that the ocean provides us with.

ADDRESS

619 Sleepy Hollow Lane
Laguna Beach, CA
949-715-7700
driftwoodkitchen.com

HOURS

BREAKFAST: 9:00am-10:30am
LUNCH: 11:0 am-2:30pm
DINNER:
SUN-THU: 5:00pm-9:30pm
FRI-SAT: 5:00pm-10:30pm
WEEKEND BRUNCH:
8:00am-2:30pm

RESERVATIONS

Yelp or call 949-715-7700

