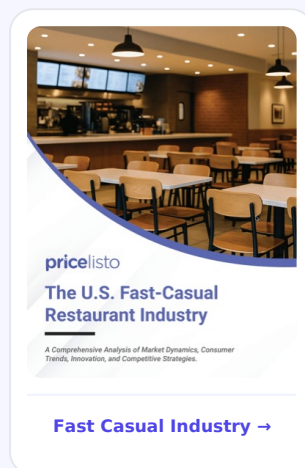




Driftwoods Seafood & Steak Restaurant

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



[Competitor Price Intelligence →](#)

Most Ordered	
ITEM	PRICE
Carolina Fantail Shrimp Large shrimp, lightly breaded and fried, deveined and peeled tail-on.	\$18.99
Chicken and Shrimp Cajun Alfredo Large shrimp and grilled chicken breast over penne pasta, topped with homemade Cajun alfredo sauce.	\$18.99
Crab Stuffed Mushrooms Jumbo mushroom caps stuffed with crab mix, served with ranch dipping sauce.	\$11.99
Grilled Bourbon Salmon Mild and moist grilled Atlantic salmon, finished with a kick'n bourbon sauce.	\$20.99
Drunken Crab Platter Shrimp, flounder, scallops, and crab leg cluster, broiled in tequila lime butter reduction.	\$30.99
Driftwood's Seafood Dinner Fantail shrimp, oysters, sea scallops, deviled crab and flounder lightly breaded and fried.	\$26.99
Flounder Dinner Large portion of skinless fillets lightly breaded and fried.	\$17.99
Chicken Tender Dinner All white chicken breast strips, lightly fried, served with fries and dipping sauce.	\$13.99
Hamburger Steak 1/2 pound hamburger steak topped with sauteed mushrooms and onions, finished with brown gravy. Served with mashed potato...	\$16.99
Bacon Cheeseburger 1/2 lb. Angus beef burger topped with applewood bacon and mild shredded cheddar cheese, served with lettuce, tomato and...	\$13.99
Meat Loaf House recipe, oven roasted meat loaf, topped with brown sugar BBQ sauce, served with mashed potatoes and green beans.	\$15.99
Mushroom and Swiss Burger 1/2 lb. Angus beef burger topped with fresh sauteed mushrooms and swiss cheese, served with lettuce, tomato and onion.	\$13.99
Starters	
ITEM	PRICE
Crab Stuffed Mushrooms (Starters) Jumbo mushroom caps stuffed with crab mix, served with ranch dipping sauce.	\$11.99
Pot Stickers Pork potstickers, served with sweet chili sauce.	\$9.99
Spicy Thai Shrimp Large fried shrimp tossed in our Thai mayo.	\$11.99
Oysters Rockefeller 6 steamed oysters topped with garlic creamed spinach, bacon crisps and parmesan cheese.	\$16.99
Spnach and Cheese Dip Creamy spinach and bubbly cheese blend, served with warm fried pita chips.	\$9.99
Fried Mozzarella Cheese Deep fried mozzarella cheese sticks, served with marinara or ranch dipping sauce.	\$9.99
Loaded Bacon Cheese Fries Crispy fries, layered and loaded with cheese and bacon pieces.	\$9.95
Boneless Buffalo Wings Hand breaded chicken breast chunks, lightly fried and tossed in mild wing sauce, served with bleu cheese or ranch dippin...	\$10.99

ITEM	PRICE
Jumbo Shrimp Cocktail Jumbo shrimp, peeled and deveined, served chilled with cocktail sauce.	\$14.99
Homemade Crab Cake White chicken breast meat, sweet corn, black beans and cheese. Served with house sauce.	\$11.95
Driftwood's Classic Comforts	
ITEM	PRICE
Chicken and Shrimp Cajun Alfredo (Driftwood's Classic Comforts) Large shrimp and grilled chicken breast over penne pasta, topped with homemade Cajun alfredo sauce.	\$18.99
Hamburger Steak (Driftwood's Classic Comforts) 1/2 pound hamburger steak topped with sauteed mushrooms and onions, finished with brown gravy. Served with mashed potato...	\$16.99
Chicken Tender Dinner (Driftwood's Classic Comforts) All white chicken breast strips, lightly fried, served with fries and dipping sauce.	\$13.99
Meat Loaf (Driftwood's Classic Comforts) House recipe, oven roasted meat loaf, topped with brown sugar BBQ sauce, served with mashed potatoes and green beans.	\$15.99
Shrimp and Grits Lowcountry classic, shrimp, onion, peppers and mushrooms in seafood cream sauce over yellow grits.	\$15.99
Bacon Cheeseburger (Driftwood's Classic Comforts) 1/2 lb. Angus beef burger topped with applewood bacon and mild shredded cheddar cheese, served with lettuce, tomato and...	\$13.99
Chicken Bacon Ranch Club 6 oz chicken breast, Cajun seasoned, bacon, lettuce, tomato, onion, and ranch. Served with fries.	\$13.99
Shrimp Tacos Spicy Thai shrimp wrapped in warm tortilla shell, topped with pineapple salsa. Served with fries.	\$15.99
Mushroom and Swiss Burger (Driftwood's Classic Comforts) 1/2 lb. Angus beef burger topped with fresh sauteed mushrooms and swiss cheese, served with lettuce, tomato and onion.	\$13.99
Steak - Ribs - Chicken	
ITEM	PRICE
Sirloin Marsala the most tender sirloin on the market brought to you by "Tender by Design". 8 oz. Angus beef topped with house marsala...	\$21.99
10 Oz Ribeye USDA choice beef, hand cut and well marled, with superior flavor.	\$27.99
1/2 BBQ Baby Back Ribs Dry rubbed and slow smoked baby back ribs, finished with our sweet smoky BBQ sauce.	\$16.99
Chicken Marsala Grilled chicken breast with mushrooms and marsala wine sauce.	\$19.99
8 Oz Filet Mignon Hand cut and char grilled served with potato and additional side.	\$31.99
Blackened Chicken and Shrimp 6 oz chicken breast and 1/2 dozen shrimp lightly blackened, served over wild rice, with 1 additional side.	\$22.99
Offshore & Creekside Catch	
ITEM	PRICE
Driftwood's Seafood Dinner (Offshore & Creekside Catch) Fantail shrimp, oysters, sea scallops, deviled crab and flounder lightly breaded and fried.	\$26.99

ITEM	PRICE
Drunken Crab Platter (Offshore & Creekside Catch) Shrimp, flounder, scallops, and crab leg cluster, broiled in tequila lime butter reduction.	\$30.99
Deckhand Special Combination of two seafood favorites, fried flounder and shrimp, served with two sides.	\$19.99
Grilled Bourbon Salmon (Offshore & Creekside Catch) Mild and moist grilled Atlantic salmon, finished with a kick'n bourbon sauce.	\$20.99
Flounder Dinner (Offshore & Creekside Catch) Large portion of skinless fillets lightly breaded and fried.	\$17.99
Fried Select Oysters Full and juicy golden fried oysters.	\$25.99
Big Mate Platter Selection of fresh fried oysters , butterfly shrimp, flounder and deviled crab. Served with homemade hushpuppies and tw...	\$23.99
Sea Scallops Large dry, superior quality sea scallops.	\$27.99
Blackened Mahi Mahi Flaky white mahi, rubbed with blackening season and grilled, finished with seafood cream sauce.	\$20.99
Broiled Stuffed Flounder Fillet of flounder filled with crab, shrimp and cheddar, with scampi cream sauce.	\$20.99
Carolina Fantail Shrimp (Offshore & Creekside Catch) Large shrimp, lightly breaded and fried, deveined and peeled tail-on.	\$18.99

Salads

ITEM	PRICE
Caesar Salad Crisp romaine, topped with shaved parmesan cheese and croutons. Add chicken for an additional charge.	\$10.99
Bleu Cheese Iceberg Wedge Salad Smoked applewood bacon, homemade bleu cheese dressing, tomato.	\$10.99
House Salad Mixed greens, fresh cucumber, tomato and onion, topped with cheese, bacon, croutons. Add chicken for an additional charg...	\$10.99
Peach Salmon Salad Four oz fillet of wild caught salmon with peach glaze, served with peach vinaigrette dressing.	\$14.99

Sides

ITEM	PRICE
Wild Rice	\$3.50
Southern Style Green Beans	\$3.50
French Fries Crispy golden strips of deliciousness served hot and seasoned to perfection.	\$3.50
Fried Okra Crispy golden Okra bites, perfectly seasoned and fried to perfection.	\$3.50
Cole Slaw Crisp shredded cabbage in a creamy, tangy dressing.	\$3.50
Cheesy Potato Casserole	\$3.50
Baked Potato Perfectly baked, fluffy potato with a crisp skin	\$3.50

ITEM	PRICE
Apple Sauce	\$3.50
Broccoli and Beer Cheese	\$4.50
Onion Rings	\$3.50
Crispy golden-fried onion rings, perfectly seasoned for a savory crunch.	
Steamed Vegetable Medley	\$4.50
Baked Sweet Potato	\$3.50

Desserts

ITEM	PRICE
Brownie with Ice Cream	\$7.99
Freshly baked chocolate fudge brownie topped with vanilla ice cream finished with caramel and chocolate drizzle.	
Rumchata and Cinnamon Bread Pudding with Ice Cream	\$7.99
Yes, made with rum chata liqueur and fireball cinnamon whiskey, topped with vanilla ice cream.	
Berry Cheesecake	\$7.25
Cheesecake with buttery graham cracker crust finished with mixed fresh berries and berry sauce.	
Key Lime Pie	\$7.25
Made with real key west lime juice finished with whipped cream and lime wedge.	