

# RECENT DRIFT REVIEWS

SEAFOOD & RAW BAR



"First time at Drift, picked based on Yelp Reviews. We had a fabulous time. We sat outside, comfortable seating. Was not too crunched or noisy. Drinks were great, we had cocktails, wine and beer. All good. Food was perfect. No complaints. It was not a large menu, no specials, but the meals were special. Rockfish, very moist and cooked perfectly, I never eat fish skin, tonight I ate it all. Lobster toast, a must try. Mushroom pasta, so tasteful with the homemade pasta."

- BillH (June 2023)

"Drift never fails to meet my expectations. Food and presentation are exquisite, service is friendly and attentive but not intrusive. Chef Tom Wiswell presents stunning and delicious plates from Starters to Desserts. Always on my list of favorite restaurants."

- Greatfoodlover (June 2023)

"We loved the seafood tower, everything was delicious and fresh. We really loved the pancake caviar plate, excellent. All of our drinks were excellent loved each one. We will be back for sure."

- Scott M (June 2023)

"Best dining experience overall in Rehoboth! We ordered the seafood tower, tuna tare tare, focaccia, seared scallops and dry aged strip steak entree which was plenty for 2! My husband couldn't stop talking about his steak entree all night! It was topped with tomatoes chimichurri sauce and sitting on pine it purée. The combo was \*chef's kiss"! We would also highly recommend the drink 'Just What I Needed.'"

- Jess G (June 2023)



"We found this spot reading an article about the best restaurants of 2022 and it was no wonder this spot made the list. You have to get the blue crab toast. It is on the homemade focaccia, which had we had a larger party we would have ordered a separate order of just the bread. It was divine. We recommended it to the tables that were seated next to us and they both raved about it as well. The soup was definitely good but it was a big bowl, even for two people so we left about half so we could make sure we had room for the fish. The chef recommends the fish being cooked to a medium temp but my partner just can't get down with that so they did cook it through. What I will say is how much I appreciated our server explaining that to us. Both pieces of fish, the sauces, and accompaniments were out of this world. The flavor profiles paired so perfectly I was tempted to lick the plate, but I refrained due to my white top. This has made the list of places that we will always go when we are visiting Rehoboth. Cheer to the chef and the staff."

- Sarah J (June 2023)

"This might be my new favorite spot in town! The ambiance is beautiful and the staff is amazing. I came in for some birthday cocktails and Chase took amazing care of me. If you're a fan of dirty Martinis you absolutely have to try their float on cocktail. The menu is amazing and everything my friends and I had was delicious. Highly recommend this spot."

- Jason D (June 2023)

"If I could give 6 stars, I would! How is DRIFT not already a James Beard award winner or the recipient of a Michelin star (or two or three)? Probably because it's relatively new and in Rehoboth Beach, Delaware. The one thing I'm going to regret, is that once this eatery is on the radar of locals and vacationers, it will inevitably take months to get reservations. It's a fairly small space - 27 seats in the dining room and another 20 or so in the back outdoor courtyard. And a few seats around the cozy bar up front. But I think high quality is more consistently ensured in smaller spaces.

**And high quality only begins to sum up the incredible dishes at DRIFT. The chef, Tom Wiswell seems to be a hybrid of a highly trained and precise classical French chef and a beloved Chesapeake granny who produces the kind of comfort food that is the stuff of deep seated culinary memories.**

His plates are meticulously presented and each have a distinct and creative combination of vibrant and balanced flavors. Too often a restaurant will do a few things well and then fall back on sameness and lack of imagination with too much of the remaining menu. Not so here. Every plate is highly creative, has an individual flavor profile, is well thought out and is sourced from the very best purveyors. And there's no inkling of preciousness in this food - no over embellished, unnecessary gimmicks. Just a plethora of flavor.

We started out with several shared small plates - a tuna tartare flavored with ginger, lime, sesame and avocado; Maryland Blue Crab hush puppies with crab aioli, pickled chili and tomato jam; and our third and most mesmerizing, Maine Lobster French Toast with house made brioche, crème fraiche, leeks, tarragon, and a lemon beurre monté that ties it all together. To say this dish was over-the-top orga\$micallly delicious is not hyperbole here.

(YES! YES! YES!... I'll have what she's having).

I also had the Chesterfield Heirloom Greens salad, because I insist on eating my vegetables at every meal! And again no ordinary local greens salad. The salad sits on top of a perfectly whipped ricotta base and includes mixed greens, fennel, sugar snap peas, spiced pistachios and shaved Comte, dressed lightly in a buttermilk vinaigrette. I scraped every bit of that ricotta off my plate once I consumed the salad in record time.

Onto the large plates. My husband, Howard, and I split the Grilled Long Island Golden Tilefish and our friends split the Virginia Fluke Schnitzel. Both were flavorful and very different from one another. I couldn't get enough of the crab and vegetable stew (with tomato, peas, onions, lemon and okra) that the superbly grilled Tilefish was presented over. Our friend's Fluke Schnitzel was unlike any pan fried fish I've had - moist fish with a delectable light crust over a browned butter sauce, potatoes with lemon and dill, pea tendrils, capers and (cucumber scented) borage. The layering and depth of flavor in these entrees was robust, complex and distinct. And, again we were mining our plates for every bit of deliciousness left on the bottom. The entrees were easily large enough to split, which is something we all appreciated.

Of course we had to try dessert even though we were totally satisfied. We chose a Basque Burnt Cheesecake to share between the 4 of us, and it did not disappoint. The perfectly charred crust over a creamy cheesecake filling accompanied by Meyer lemon curd and raspberries was another master class in balanced flavors.

The bar deserves equal time as well. Bartender Ben Winiarczyk is a drink magician worthy of Tom Wiswell's dishes. I had a wonderful French rose from the well curated wine list, but wish I tried one of their inventive cocktails. Our friend had the Grey Goose martini with olive brine foam, and it was beautiful to look at and perfectly mixed. I'll have to try the Que Sera Sera or Ruby Soho when I return. I would also be remiss to not mention the raw bar offerings, including the seafood towers, which looked magnificent as they passed our table. Maybe next time.

**So James Beard folks, are you paying attention? Get your collective behinds over to DRIFT and make sure Chef Wiswell and the rest of the wonderful staff get their due.**

I hope Tom Wiswell puts out a cookbook at some point, because his methods and ingredient combinations are well worth memorializing. I also hope months from now, I can still get my foot in the door once the word is out."

- Marianne Matheny-Katz (aka M2K) (June 2023)