

**TO START**

**CRAB DEILED EGGS GF**  
lemon creme fraiche 9

**FRIED GREEN TOMATOES**  
shrimp remoulade 13

**HUSHPUPIES**  
sea salt honey butter 6

**FRIED GULF OYSTERS**  
sauce gribiche, bacon herb salad 13

**SMOKED SALMON DIP**  
buttered toasted saltines 9

**BBQ GEORGIA SHRIMP**  
lea & perrins, head on new orleans style 15

**BOURBON CURED SALMON\***  
benne seed cracker, apple, jalapeño cream 13

**POINT JUDITH CALAMARI**  
thai chili, braised onion, coriander, scallion 14



**GF:** THIS SYMBOL INDICATES A MENU ITEM THAT IS PREPARED WITHOUT WHEAT GLUTEN, OR CAN EASILY BE MODIFIED TO ACCOMMODATE A GLUTEN INTOLERANCE.

**APPLEWOOD SMOKED SALMON**

soft scramble, brioche, creme fraiche capers, chives 14

**LOBSTER CHILAQUILES**

avocado, chipotle, cotija cheese sunny side up egg, crema 19

**SHRIMP & CRAB FRITATTA GF**

spanish omelette, chorizo sausage, potato, parmesan, salsa verde 14

**'HANGTOWN' BENEDICT**

12 hour thick cut bacon, fried oysters poached eggs, brown butter hollandaise 16

**PRALINE FRENCH TOAST**

maple bourbon cream, pecans salted caramel, caramelized bananas 14  
bacon or sausage

**RAW BAR**

**1/2 DOZEN RAW OYSTERS\* GF**

chef's choice MKT

**YELLOWFIN TUNA POKE\* GF**

avocado, spicy radish, plantains 14

**PEEL & EAT SHRIMP GF**

old bay, lemon (1/2 lb) 16



**SIDES**

APPLEWOOD SMOKED BACON GF 4

TURKEY BREAKFAST SAUSAGE GF 4

SMOKED TOMATO GRITS GF 4

WOOD GRILLED ASPARAGUS, GARLIC BUTTER, PARM GF 8

OLD BAY FRIES 5

HERB ROASTED BREAKFAST POTATOES 5

**AVOCADO TOAST**

poached eggs, olive oil, sea salt grapefruit, shaved beet 13

**SHRIMP & GRITS GF**

smoked tomato grits, poached egg wood roasted vegetables 16

**BAY OF FUNDY SALMON GF**

smoked gouda grits, braised kale blistered tomato vinaigrette 16

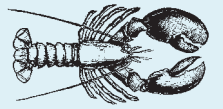
**FISH AND CHIPS**

beer battered blue cod, caper remoulade, old bay fries & lemon 16

**WOOD GRILLED CHICKEN**

heirloom tomato panzanella, parmesan herb salad, sorrel chimichurri 14

**SANDWICHES**



**LOBSTER ROLL**

lemon mayo -OR- hot buttered, fries or side salad 25

**DRIFT BURGER**

stacked, american cheese pickled grilled onion 14  
ADD FRIED OYSTERS +7  
ADD FRIED EGG +2

**SOUP & SALAD**

**SHE-CRAB SOUP**

fresh crab, croutons 6/9

**FARM LETTUCES GF**

apple, blue cheese, almonds, radish, crispy shallots 10

**KALE CAESAR\***

lemon parmesan dressing, sunflower seed, breadcrumb 10

ADD WOOD FIRED SALMON SHRIMP, FRIED GULF OYSTERS + 7  
ADD WOOD GRILLED CHICKEN + 6

CERTIFIED & APPROVED

AUGUST 2017

MARIETTA, GEORGIA × USA

\*SHELLFISH MAY BE SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. FOR MORE INFORMATION, PLEASE ASK YOUR SERVER OR A MANAGER. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.