

SNACK/TO START

HUSHPUPIES

honey butter 6

PARKER HOUSE ROLLS

4 pc. honey butter 4

DEVILED EGGS **GF**

smoked trout, bacon jam 8

HUMMUS

brussels, harissa, lemon 9

SMOKED SALMON DIP

buttered toasted saltines 9

POINT JUDITH CALAMARI

thai chili, braised onion,
sesame, coriander 14

BBQ GEORGIA SHRIMP

lea & perrins, head on,
new orleans style 15

BOURBON CURED SALMON*

benne cracker, jalapeño,
apple, radish 13

WOOD ROASTED CLAMS

IPA, gochujang, thai basil
focaccia 13

WOOD ROASTED OCTOPUS

black pepper jam, onion,
lemon purée 15



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

FISH & CHIPS

beer battered blue cod, remoulade 21

PUMPKIN RAVIOLI & SHRIMP

parsnips, carrots, oregano

charred lemon butter, pumpkin seeds 24

WOOD GRILLED SWORDFISH **GF**

caponata, roasted peppers, basil,

anchovy herb garlic butter 27

BAY OF FUNDY SALMON **GF**

french onion grits, winter mushroom

confit, sherry, parmesan 25

PAN ROASTED JOYCE FARMS CHICKEN

buttermilk spaetzle, spice roasted

butternut squash, natural jus 23

PROPRIETOR

Doug Turbush

RAW BAR

YELLOWFIN TUNA POKE* **GF**

avocado, spicy radish, plantains 14

PEEL & EAT SHRIMP **GF**

old bay, lemon (1/2 lb) 16

ICED SHELLFISH TOWERS* **GF**

raw & cooked shellfish and garnishes

49 / PLATTER • 79 / TOWER



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WOOD GRILLED FLORIDA MAHI **GF**

crispy polenta, mexican street corn,

smoked tomato butter 28

'CIOPPINO' SEAFOOD STEW

shrimp, scallops, mussels, clams, fish

lobster broth, grilled sourdough 26

GEORGES BANK LEMON SOLE

sushi rice, citrus soy, ginger 29

NEW BEDFORD SEA SCALLOPS **GF**

brown butter cauliflower puree

prosciutto, maple sage vinaigrette 26

WOOD GRILLED CENTER CUT BEEF FILET **GF**

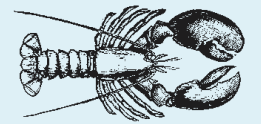
celery root, soy, sherry, fried garlic

wood oven roasted broccoli 27

EXECUTIVE CHEF

Tom Hill

SANDWICHES



MAINE LOBSTER ROLL

lemon mayo -OR-
hot buttered 25

DRIFT BURGER

stacked, american cheese,
pickled grilled onion 14
(ADD FRIED OYSTERS +5)

SOUP & SALAD

CLAM CHOWDER

house oyster crackers 8

SHRIMP GUMBO

andouille, okra, peppers 9

FARM LETTUCES **GF**

apple, blue cheese, almonds,
radish, crispy shallots 9

BABY KALE CAESAR*

lemon parmesan dressing,
sunflower seed, breadcrumb 9

ROASTED BEET SALAD **GF**

pistachios, pomegranate
goat cheese, fennel 9

CERTIFIED & APPROVED

NOVEMBER 2017

MARIETTA, GEORGIA × USA

SIDES

CRAB FRIED RICE*, FRIED EGG, DUCK FAT **GF** 13

CREAMED BRUSSELS SPROUTS, CELERY ROOT, BREADCRUMB 8

WOOD ROASTED CAULIFLOWER, PINE NUTS, CURRANTS 9

CHARRED CORN, COTIJA, LIME, CHILE 7

FRENCH ONION GRITS **GF** 7

OLD BAY FRIES 5

*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.