

SNACK/TO START

HUSHPUPIES

honey butter 6

PARKER HOUSE ROLLS

4 pc. honey butter 4

CRAB DEILED EGGS **GF**

lemon creme fraiche 9

SMOKED SALMON DIP

buttered toasted saltines 9

FRIED GULF OYSTERS

sauce gribiche, bacon herb salad 13

POINT JUDITH CALAMARI

thai chili, braised onion, sesame, coriander 14

FRIED GREEN TOMATOES

shrimp remoulade 13

BBQ GEORGIA SHRIMP

tea & perrins, head on new orleans style 15

BOURBON CURED SALMON*

benne cracker, jalapeño, apple, radish 13

P.E.I. MUSSELS

san marzano tomatoes, parm white wine, 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.

GARLIC CRAB LINGUINE

tomato, chile flake, black pepper

parmesan, lemon 23

FISH & CHIPS

beer battered blue cod, remoulade 21

WOOD GRILLED SWORDFISH **GF**

caponata, roasted peppers, basil,

anchovy herb garlic butter 27

BAY OF FUNDY SALMON **GF**

smoked gouda grits, braised kale

blistered tomato vinaigrette 25

SHRIMP & GRITS **GF**

smoked tomato grits, poached egg

wood roasted vegetables 24

MAINE LOBSTER ROLL

lemon mayo **-OR-** hot buttered

fries **-OR-** side salad 25

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

DRIFT

FISH HOUSE & OYSTER BAR
ESTD 2016

SIDES

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

WOOD ROASTED CAULIFLOWER, PINE NUTS, CURRANTS 9

SMOKED TOMATO GRITS **GF** 7

WOOD GRILLED ASPARAGUS, GARLIC BUTTER, PARM **GF** 8

CHARRED CORN, COTIJA, LIME, CHILE 7

OLD BAY FRIES 5

ATLANTIC GROUPER

sushi rice, soy citrus, ginger 30

WOOD GRILLED FLORIDA MAHI **GF**

crispy polenta, mexican street corn

smoked tomato butter 28

GEORGES BANK SEA SCALLOPS **GF**

local field pea succotash

okra, tomato, bacon jam 29

MOJO GRILLED TUNA **GF**

chickpea puree, local baby squash,

braised onions, piquillo vinaigrette 26

WOOD GRILLED CHICKEN

heirloom tomato panzanella, parmesan

herb salad, sorrel chimichurri 21

DRIFT BURGER

stacked, american cheese, pickled grilled onion 14 (ADD FRIED OYSTERS +7)

WOOD GRILLED STEAKS

FILET MIGNON **GF**

center cut, 6 oz. 29

CENTER CUT NY STRIP **GF**

12 oz. 39

ENHANCEMENTS

lump crab "oscar" 13

jalapeno grilled shrimp 11

gorgonzola 6

classic hollandaise 3

anchovy herb garlic butter 3

salsa verde 3

SOUP & SALAD

FARM LETTUCES

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

BABY KALE CAESAR*

lemon parmesan dressing, sunflower seed, breadcrumb 10

SHE-CRAB SOUP

fresh crab, croutons, chili oil 6/9

SHRIMP GUMBO

andouille, okra corn, rice 6/9

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.