

## 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 8

### FRIED GULF OYSTERS

sauce gribiche, bacon  
herb salad 13

### POINT JUDITH CALAMARI

thai chili, braised onion,  
sesame, coriander 14

### FRIED GREEN TOMATOES

shrimp remoulade 10

### BBQ GEORGIA SHRIMP

tea & perrins, head on  
new orleans style 15

### BOURBON CURED SALMON\*

benne cracker, jalapeño,  
apple, radish 12

### 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.

## FISH & CHIPS

beer battered haddock, remoulade 21

## JUMBO LUMP CRAB CAKE

kohlrabi watercress salad

grain mustard brown butter 17/34

## YELLOWFIN TUNA **GF**

fingerling potatoes, baby beets

olives, capers, salsa verde 26

## BAY OF FUNDY SALMON **GF**

yukon potatoes, citrus glazed turnips

spring onions, sorrel chimichurri 24

## 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 13

### 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

## PACIFIC HALIBUT

crispy polenta, mexican street corn

smoked tomato butter 29

## GEORGES BANK SEA SCALLOPS

spring onion soubise, bacon jam

oyster mushrooms, wild ramp pistou 27

## LINGUINI & CLAMS

sapelo island clams, garlic, parmesan

heywood's hot italian sausage 22

## WOOD GRILLED SWORDFISH **GF**

caponata, roasted peppers, basil,

anchovy herb garlic butter 26

## DRIFT BURGER

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

## WOOD GRILLED STEAKS

### FILET MIGNON **GF**

center cut, 6 oz. 29

### CENTER CUT NY STRIP **GF**

12 oz. 35

### ENHANCEMENTS

lump crab "oscar" 13

jalapeno grilled shrimp 11

jumbo lump crab cake 16

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

### KALE CAESAR\*

lemon parmesan dressing,  
sunflower seed,  
breadcrumb 10

### FROGMORE CHOWDER

gulf shrimp, clams, kielbasa,  
corn, fingerling potato 12

### SHE-CRAB SOUP

fresh crab, croutons,  
chili oil 11

CERTIFIED & APPROVED

APRIL 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.