

*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 INFO, PLEASE ASK YOUR SERVER OR A MANAGER. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

GOLD BAR SELECTIONS

OYSTERS ON THE HALF SHELL* WITH CRACKERS & ACCOMPANIMENTS GF

fresh horseradish • mignonette • cocktail sauce

	One	Six	Twelve
BAIE BLUE virginia / hint of saltiness, slight sweetness, mild	2.50	14	27
CHEBOOKTOOSK new brunswick / yeasty, briny, small cup	2.50	14	27
POWDER POINT massachusetts / sweet, buttery, heavy brine	2.95	17	32
BEAUSOLEIL new brunswick / champagne yeast, briney, small cup	2.95	17	32
HARDWOOD ISLAND massachusetts / sweet, buttery, delicate	2.95	17	32
HAMA HAMA washington / crisp, clean, melon rind finish	3.50	20	38

PEEL & EAT SHRIMP 1/2 pound chilled gulf shrimp, old bay, lemon, tartar GF 16

SPICY AHI TUNA TACOS 4 pc sriracha aioli, furikake, avocado, kabayaki 15

BOURBON CURED SALMON benne seed cracker, jalapeño, apple, radish 13

HOUSE SMOKED FISH DIP buttered saltines, house b & b pickles 12

'**CASTAWAY**' (serves 1-2) oysters, peel & eat shrimp, mussels, smoked fish dip GF 59

'**OVERBOARD**' (serves 3-4) oysters, peel & eat shrimp, mussels, smoked fish dip, tuna GF 89

'**MOTHER SHUCKER!**' (serves 5-8) oysters, shrimp, mussels, smoked fish dip, tuna, lobster GF 129

TO SHARE

RHODE ISLAND CALAMARI thai chile, braised onion, sesame, coriander 15

WOOD FIRED OYSTERS ROCKEFELLER herbsaint, spinach, breadcrumb, bacon, parmesan 14

PIMENTO CHEESE DEVILED EGGS 4 pc red pepper jelly, b & b pickle, chive GF 7

WOOD FIRED JUMBO LUMP CRAB DIP grilled sourdough 16

KEY WEST PINK SHRIMP TEMPURA furikake, sambal aioli 14

WOOD FIRED SPANISH OCTOPUS black pepper jam, onion, meyer lemon puree 17

CHAE'S PARKER HOUSE ROLLS honey butter, sea salt 5

JALAPEÑO CHEDDAR HUSH PUPPIES honey butter 6

SOUP + SALAD

MARKET LETTUCES apples, toasted walnuts, crispy shallots, gorgonzola, radish GF 10

GRILLED BABY GEM SALAD jalapeno buttermilk dressing, feta, olive, tomato, oregano GF 10

ROASTED BEET SALAD pistachios, pomegranate, arugula, orange whipped goat cheese, fennel GF 10

NEW ENGLAND CLAM CHOWDER house oyster crackers, chives 5 cup 8 bowl

SOUP DU JOUR 5 cup 8 bowl

CHEF'S SPECIALTIES

WILD CAUGHT BLACK GROUPER sushi rice, ginger, scallion, sherry citrus soy 34

BEER BATTERED FISH & CHIPS blue cod, tartar sauce, lemon 23

CIOPPINO SEAFOOD STEW shrimp, scallop, mussels, clams, fish, lobster broth, focaccia 26

WOOD GRILLED MAHI MAHI crispy polenta, mexican street corn, smoked tomato butter GF 29

OAK GRILLED WHOLE BRANZINO parmesan israeli couscous, fennel & tomato salad, chermoula 28

MAINE SEA SCALLOPS roasted spaghetti squash, toasted pumpkin seeds, yuzu soy brown butter GF 32

WOOD GRILLED SALMON creamed brussels sprouts, caper raisin chutney, cider sherry reduction GF 27

FILET MIGNON STEAK FRITES 8 oz black angus tenderloin, chimichurri butter, old bay fries GF 39

HANDHELDS SERVED WITH FRIES OR SIDE SALAD

LOBSTER ROLL connecticut-style (with warm butter) or maine-style (chilled with lemon mayo) 29

SHRIMP PO'BOY fried shrimp, remoulade, lettuce, tomato, house pickles 16

COUNTRY FRIED TROUT SANDWICH fennel onion bacon jam, spicy tartar 14

THE DRIFT BURGER stacked, american cheese, dijon, pickled grilled onion 15

SIDES

SHELLS & CHEESE smoked gouda, parmesan, breadcrumbs 8 ... add maine lobster +14

CRAB FRIED RICE fried egg, duck fat GF 14

CARAMELIZED CAULIFLOWER pine nuts, currants, mint GF 9

CRISPY BRUSSELS SPROUTS sherry creme fraiche, pickled lemon GF 8

OLD BAY FRIES 5

APPLE FENNEL SLAW GF 5

Fresh MARKET SEAFOOD

SERVED WITH TODAY'S VEGETABLE, GRILLED LEMON & CHOICE OF SAUCE:

drawn butter • smoked tomato butter
chermoula • sherry citrus soy • tartar sauce
(additional sauces +2)

CATCH OF THE DAY A.Q.

OAK GRILLED RAINBOW TROUT
north carolina 23

AHI TUNA STEAK AU POIVRE
gulf of mexico 27

WOOD GRILLED MAHI MAHI
gulf of mexico 29

WOOD GRILLED SALMON
british columbia 27

PAN SEARED BLACK GROUPER
gulf of mexico 34

PAN SEARED JUMBO SEA SCALLOPS
georges bank 32

OAK GRILLED WHOLE MAINE LOBSTER
1 1/4 lb canada m.p.

CLAM SHACK Platters

FLASH FRIED & SERVED WITH FRIES,
COLESLAW, PICKLE, SAUCES &
CLAM CHOWDER OR SOUP DU JOUR

IPSWICH WHOLE BELLY CLAMS 24

GULF SHRIMP 22

PACIFIC OYSTERS 21

FISHERMAN'S PLATTER 27
cod, oysters, shrimp, clam strips

DRIFT



CHEF & PROPRIETOR *Doug Turbush*

We are the first restaurant in Georgia to become an official restaurant partner of the Monterey Bay Aquarium Seafood Watch® program, and are committed to sourcing our seafood in ways that minimize impacts to ocean and freshwater environments.

@DRIFTOYSTERBAR

COCKTAILS

DRIFT FISH HOUSE PUNCH 9.95

denizen rum, applejack,
combiar peach, citrus

SMOKED OLD FASHIONED 12.95

santa teresa 1796, demerara, orange,
bitters, hickory smoke

11.95 each

PRETTY WOMAN [SPARKLING]

cava, rothman & winter orchard apricot,
martini bitter, celery

POM CRUISE [VODKA]

cathead vodka, pama, hibiscus grenadine,
lemon, cinnamon, whites

THAT THING YUZU [GIN]

farmer's organic gin, haikara yuzu,
genepy le chamois, lemon

HOLY MOLE [AGAVE]

vida mezcal, marie brizard cocoa,
ancho-honey, aztec chocolate bitters

PULP FICTION [RUM]

denizen, velvet falernum, passion fruit,
grapefruit, lime, absinthe

MRS. MAXWELL [RUM]

banks 5, creme de violette, lime,
spiced pineapple, thai coconut

PARADISE LOST [RUM]

hamilton demerara, combiar banana,
burnt sugar-cayenne, lime

VAN DAMME'S MADAME [WHISKEY]

rittenhouse rye, dubonnet,
combiar blackberry, ginger, lemon

AN AMERICAN IN PARIS [WHISKEY]

4 roses, domaine de canton
ginger, thai basil, lemon

HOODOO CHILD [WHISKEY]

dickel rye, hoodoo chicory, lustau px,
biscotti liqueur, bitters

ON DRAFT

WH 'EMERGENCY DRINKING BEER' GA | 4.0% • 7

BLUE POINT 'TOASTED LAGER' NY | 5.5% • 7

ANCHOR 'PORTER' CA | 5.6% • 8

TERRAPIN 'HI-5 IPA' GA | 5.9% • 7.5

SCOFFLAW 'BASEMENT IPA' GA | 7.5% • 8.5

CANS + BOTTLES

RED HARE '50/50 TANGERINE' GA | 4.2% • 6.5

NEW REALM 'EUPHONIA' GA | 5.0% • 6

CRISPIN CIDER CA | 5.0% • 7

ALLAGASH 'WHITE' ME | 5.2% • 7.5

GATE CITY 'COPPERHEAD' GA | 5.2% • 6.5

REFORMATION 'CADENCE' GA | 6.9% • 6.5

3 TAVERNS 'A NIGHT ON PONCE' GA | 7.5% • 6

REFORMATION 'JUDE' GA | 9.2% • 7

DAURA DAMM (GLUTEN-FREE) Spain | 5.4% • 7

STELLA ARTOIS Belgium | 5.0% • 6

BUBBLES HOW WE THINK EVERY MEAL SHOULD START



PROSECCO Mirabello, Prosecco Italy NV light and delicate with citrus notes, hints of apple and white peach... 10 / 36

CAVA Los Monteros 'Brut', Cava NV a crisp, fresh, and fruit driven cava with tons of flavor... 9 / 32

CREMANT DE LOIRE Purete de Silex Brut, Loire Valley NV think yellow apple, melon, candied orange peel; fresh... 13 / 48

SPARKLING ROSE Maysara, Willamette Valley NV this rose of pinot noir is exclusive to us! (and Seed/Stem)... 16 / 60

CHAMPAGNE Perrier-Jouet 'Grand Brut', Epernay NV a fresh and balanced champagne with a long finish... 18 / 68

WHITES DON'T STRESS, THEY ALL PAIR WITH OYSTERS



MELON DE BOURGOGNE Bedouet, Muscadet FR 2017 bright lemon, minerality, high acid, perfect for oysters!... 9 / 32

CHENIN BLANC Sauvion, Vouvray 2017 our delicious off-dry selection; ripe golden apple & honey notes... 9 / 32

SAUVIGNON BLANC Langlois, Sancerre 2017 an absolutely perfect expression of french sauvignon blanc... 14 / 52

SAUVIGNON BLANC Esk, Marlborough NZ 2017 ripe tropical fruit, rich, full bodied with crisp finish... 11 / 40

SAUVIGNON BLANC Cornerstone Cellars, Napa Valley 2016 a ridiculous deal on one of Napa's finest! ... 13 / 48

PINOT GRIGIO Ramspeck, Napa Valley 2016 fruity with tons of acid; one of the best we've tasted this year... 11 / 40

PINOT BLANC St. Innocent 'Freedom Hill', Willamette Valley 2015 clean & ripe; peach & nectarine flavors... 11 / 40

ALBARINO Lagar de Cervera, Rias Baixas Spain 2017 floral with passion fruit & great acidity... 9.5 / 34

CHARDONNAY Iron Horse 'Unoaked', Russian River Valley CA 2017 light & crisp, green apple and lemon... 13 / 48

CHARDONNAY Bravium, Russian River Valley CA 2017 lightly butter, oaky full bodied chardonnay... 15 / 56

ROSE HG, Provence France 2017 from the world's premier Rose appellation, its ok to drink pink! ... 10 / 36

HOUSE WHITE Varies ... 7.5 / 29

REDS FROM LIGHT TO FULL-BODIED, WE'VE GOT IT ALL



PINOT NOIR Benton Lane, Willamette Valley 2014 one of Willamette's best vintages ever, get it while you can! ... 13.5 / 50

CABERNET FRANC Marquis de Goulaine, Chinon FR 2017 bright, intense fruit with notes of violet & spice... 9 / 32

BARBERA Maraia, Barbera del Monferrato 2015 bright, lively exuberance describes this fresh young Barbera ... 10 / 36

RED BLEND Coyam, Chile 2014 we can't put into words how great it is; try it & fall in love 93pts-JS... 16 / 60

MALBEC Septima, Mendoza 2017 if you like malbec, this is a really, really good one... 10 / 36

RHONE BLEND J.L. Chave 'Mon Coeur', Cotes du Rhone 2016 ripe red fruits, black raspberry, smooth tannins... 15 / 56

CABERNET SAUVIGNON Marietta, North Coast CA 2015 full bodied, lots of fruit, innovative & serious Cab... 15 / 56

SUPER TUSCAN Tenuta di Frescobaldi, Toscana IT 2014 mostly bordeaux varietals with a touch of Sangiovese... 11 / 40

HOUSE RED Varies ... 7.5 / 29

RESERVES DEALS YOU WON'T FIND ANYWHERE ELSE



CHARDONNAY Gran Moraine, Willamette Valley 2015... 59
hints of stone fruit, mango & brioche fill the nose. great acid followed by flavors of apricot, lime & thai basil

CHARDONNAY Jordan, Russian River Valley 2015... 64
inspired by the great villages of France's burgundy region, this chardonnay is the ideal food friendly pairing wine

CHARDONNAY Hartford Court 'Four Hearts', Russian River Valley 2016 ... 71
honeysuckle, tangerine, yellow apple on the nose with a rich, exotic mineral-infused finish 96pts-WA

CHARDONNAY Jarvis, Napa Valley 2014 ... 84
perfect expression of a well balanced, not overly oaked, exquisite quality chardonnay

PINOT NOIR Stoller 'Reserve', Willamette Valley 2015... 65
absolutely incredible, fruit forward, ready to drink now 94pts-WE

PINOT NOIR Twomey, Russian River Valley 2015... 69
Russian River Valley at its finest; plum, cola, ripe cherry, rich & powerful 93pts-WS

ZINFANDEL Turley 'Buck Cobb', Napa Valley 2016... 75
big and bold fruits, rich with notes of smoked meats and bacon. perfect pairing with our burger or filet 91pts-RP

RED BLEND Quantum, Napa Valley 2014... 59
a cab based blend with mostly bordeaux varietals and just a touch of petite sirah, rich & fleshy with silky tannins

RED BLEND Capture 'Innovant', Sonoma 2014... 65
silky tannins yet earthy like a true bordeaux style wine from alexander valley. hints of blueberry, peppercorns, cedar

RED BLEND Von Strasser 'Sori Bricco Vineyard', Napa Valley 2012 ... 99
from the highest elevation vineyard in the diamond mountain district, this wine is smooth with hints of cocoa, dark fruits

CABERNET SAUVIGNON Shafer 'One Point Five', Napa Valley 2014 ... 145
full-bodied, elegant, boldly smooth. napa valley classic 94pts-RP

Deal OF THE Year

ROSE OF PINOT NOIR Hartford Court, Russian River Valley 2017... 50
100% pinot & one of the best roses available, especially for this steal of a price