

TO START

SHE CRAB SOUP

crab, croutons, chili oil
6 / 9

SOUP OF THE DAY

5 / 8

HUSHPUPIES

sea salt honey butter 6

CRAB DEVEILED EGGS GF

lemon creme fraiche 9

SMOKED SALMON DIP

buttered toasted saltines 8

FRIED GULF OYSTERS

sauce gribiche, bacon
herb salad 13

FRIED GREEN TOMATOES

shrimp remoulade 10

BOURBON CURED SALMON*

benne seed cracker, apple,
jalapeño cream 12

POINT JUDITH CALAMARI

thai chili, braised onion,
coriander, scallion 14

WOOD ROASTED OCTOPUS

black pepper jam, onion
lemon purée 15

BBQ WILD SHRIMP

lea & perrins, spice, bread,
new orleans style 15

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

SANDWICHES

LOBSTER ROLL

lemon mayo -OR- hot buttered

four oz. fresh maine lobster 23

CRISPY FISH SANDWICH

beer battered new england haddock

chili lime slaw, roasted poblano tartar 13

AVOCADO TOAST

poached eggs, olive oil, sea salt

grapefruit, shaved beet 13

CRAB CAKE BLT

heirloom tomato, avocado, neuske's bacon

remoulade 16

DRIFT BURGER

american cheese, grilled pickled

red onion stacked 14 / ADD FRIED OYSTERS +5

RAW BAR

1/2 DOZEN RAW OYSTERS* GF

chef's choice MKT

YELLOWFIN TUNA POKE* GF

avocado, spicy radish, plantains 13

PEEL & EAT SHRIMP GF

old bay, lemon (1/2 lb) 16



SIDES

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

WOOD GRILLED ASPARAGUS, GARLIC BUTTER, PARM GF 8

WOOD ROASTED CAULIFLOWER, PINE NUTS, CURRANTS 9

OLD BAY FRIES 5

SMOKED TOMATO GRITS GF 7

CATCH

WOOD GRILLED FISH TACOS

cabbage slaw, remoulade, cilantro

flour tortillas 15

FISH AND CHIPS

beer battered haddock, remoulade,

old bay fries & lemon 16

BAY OF FUNDY SALMON GF

yukon potatoes, citrus glazed tur-

nipspring onions, sorrel chimichurri 16

SHRIMP AND GRITS GF

wood roasted vegetables

smoked tomato grits, poached egg 15

THE DAILY TRIO

TODAY'S FEATURE

sandwich, soup & salad 15

*CHANGES EVERYDAY

SALADS

FARM LETTUCES

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

KALE CAESAR*

lemon parmesan dressing,
breadcrumb, sunflower 10

ADD WOOD FIRED SALMON,
SHRIMP, OR FRIED GULF OYSTERS
TO ABOVE SALAD: +6

ENTRÉE SALADS

CRAB COBB SALAD GF

bibb, avocado, bacon,
gorgonzola, tomato, egg,
banyuls vinaigrette 18

ASIAN SHRIMP SALAD GF

wood grilled shrimp,
avocado, napa cabbage,
asian pear, peanuts, mint,
thai basil, shallot 16

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.