

RAW BAR

JAMES RIVER [James River, VA] MILD AND SWEET, FULL OF MEAT WITH A VERY MILD FINISH	1.50
CHUNU [Smith Island, VA] GRASSY, SWEET, MEDIUM OYSTER, STRONG BRINE, MEDIUM BODY	1.50
NAUTI PILGRAM [Plymouth bay, MA] LIGHT BRINE, SMOOTH, CREAMY, SWEET, BUTTERY	2.95
BAY SHORE [Chesapeake Bay, MD] MILDLY SALTY MEAT WITH A BUTTERY FLAVOR, FIRM MEAT	2.95
MASSACRE ISLAND [Dauphine Island, AL] CREAMY, FULL BODY. STRONG BRINE MEDIUM OYSTER	2.95
WELLFLEET [Cape Cod, MA] SMALL OYSTER, VEGETAL, MINERAL FINISH	2.95
BLUE POINT [Long Island, NY] FRESH, CRISP, MILD, MEDIUM BRINE AND BODY, MEDIUM OYSTER	2.95
BASS MASTER [Cape Cod, MA] BRINY AND ROBUST, MINERAL FINISH	2.95

PREPARED OYSTERS

GET 'EM
WHILE



THEY'RE
HOT!

WOOD ROASTED OYSTERS ROCKEFELLER [14]

baked: 5 ea, herbsaint, spinach, garlic, parmesan, bacon, breadcrumb

*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.

DO YOU KNOW WHERE YOUR SEAFOOD COMES FROM?

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

WHAT IS SEAFOOD WATCH?

The Monterey Bay Aquarium Seafood Watch program empowers consumers and businesses to make choices for a healthy ocean, helping to support diverse marine ecosystems for the future. Using science-based, peer reviewed methods, Seafood Watch assesses how fisheries and farmed seafood impact the environment and provides recommendations indicating which items are Best Choice, Good Alternative, and which ones to avoid.



Monterey Bay Aquarium
Seafood Watch

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