

*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.

COLD BAR SELECTIONS

OYSTERS ON THE HALF SHELL* WITH CRACKERS & ACCOMPANIMENTS GF

fresh horseradish • mignonette • cocktail sauce

	One	Six	Twelve
JAMES RIVER Virginia / mild & sweet, plump with mild finish	2.50	14	27
WHITE STONE Virginia / sweet, meaty, mild brine, ripe melon	2.95	17	32
SAVAGE BLONDE Canada / full & sweet, briney flavor, medium size	2.95	17	32
BEAUSOLEIL Canada / yeasty, briney, light, small oysters	2.95	17	32
PEACHTREE Virginia / petite, clean & sweet, mild salinity	2.95	17	32
POWDER POINT Massachusetts / plump, salty-sweet, clean finish	3.50	20	38

HOUSE SMOKED SALMON TOAST radish, herbs, house b & b pickles 12

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

SPICY AHI TUNA TARTARE avocado, peanut, ginger, apple, benne, puffed rice 15

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

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

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

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

TO SHARE

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

WOOD FIRED OYSTERS BIENVILLE shrimp, bacon, mushroom, green onion, herbsaint, drift hot sauce 14

NASHVILLE HOT SHRIMP bleu cheese crema, celery leaf, orange, coriander 14

PIMENTO CHEESE DEVEILED EGGS 4 pc red pepper jelly, b & b pickle, chive GF 9

WOOD FIRED JUMBO LUMP CRAB DIP wood roasted corn, poblanos, grilled sourdough 16

WOOD FIRED SPANISH OCTOPUS sweet & sour butternut, peppercorn jam, peanut, chilis & cilantro 17

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

JALAPEÑO CHEDDAR HUSH PUPPIES honey butter 7

SOUP + SALAD

MARKET LETTUCES apples, toasted almonds, crispy shallots, gorgonzola, radish GF 11

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 11

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 35

BEER BATTERED FISH & CHIPS blue cod, tartar sauce, lemon 24

SAPELO ISLAND STEW GA shrimp, clams, heritage pork, grouper, redfish, tomato soya, vidalia 29

WOOD GRILLED REDFISH crispy polenta, mexican street corn, smoked tomato butter GF 32

SEARED YELLOWFIN TUNA tahini dressing, chickpea puree, padron peppers, chermoula, pita 29

MAINE SEA SCALLOPS miso sweet potato, spinach, country ham, pecan gremolata, yuzu brown butter GF 33

SMOKED FAROE ISLAND SALMON whipped potato, creamed brussels, cabbage jam, mustard seeds GF 28

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) 32

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

AHI TUNA BURGER citron mayo, harissa, pickled red onion, arugula, pimiento, cilantro 18

THE DRIFT BURGER stacked, american cheese, dijon, pickled grilled onion 16

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 9

OLD BAY FRIES 5

TODAY'S MARKET SIDE 8

Fresh MARKET SEAFOOD

SERVED WITH TODAY'S SIDE,
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 26

AHI TUNA STEAK AU POIVRE

gulf of mexico 29

WOOD GRILLED REDFISH

gulf of mexico 32

OAK GRILLED FAROE ISLAND SALMON

denmark 28

PAN SEARED BLACK GROUPER

gulf of mexico 35

PAN SEARED SEA SCALLOPS

georges bank 33

OAK GRILLED WHOLE BRANZINO

mediterranean sea 28

SOUTHERN Fish Fry

GULF SHRIMP, TROUT & CATFISH

Crispy Okra, Hushpuppies

Sapele Clam Stew

Sea Island Red Peas & Rice

Collard Greens with Ham Hock

House Pickles

Tartar, Cocktail Sauces

29

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 11.95

bacardi lime rum, applejack, combier peach, citrus

SMOKED OLD FASHIONED 13.95

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

TELLS NO TALES [NON-ALCOHOLIC] 6.95

pumpkin, citrus, pineapple, apple bitters, pomegranate

UNDERCURRENT [LOW ABV] 12.95

martini & rossi bitter, combier orange, cranberry, pink peppercorn, lemon, topochico

CHANGING TIDES [VODKA] 12.95

pear-infused savannah vodka, brovo ginger, vanilla, grapefruit, lemon, fever tree ginger beer

BEETS BY TREY [GIN] 12.95

bristow gin, spiced apple shrub, clarified beet, orange bitters

RUSTY ANCHOR [AGAVE] 12.95

pueblo viejo blanco tequila, dubbonet, cranberry, cinnamon, clove, orange, rosemary

MOONRAKER [AGAVE] 12.95

vida mezcal, allspice dram, pumpkin, cumin, walnut bitters, agave nectar, lime

SHOW ME YOUR TIKI [RUM] 12.95

fall-spiced denizen rum, plantation oftd, clement coco mahina, pineapple, citrus

MINT TO BE [RUM] 12.95

plantation pineapple, velvet falernum, px sherry, luxardo amaro, fernet branca, bitters

EL DORADO [WHISKEY] 12.95

four roses bourbon, brovo no. 4, faretti biscotti, manzanilla, guava, tamarind

THE PERFECT STORM [WHISKEY] 12.95

george dickel rye, combier mure, chamomile, honey, yuzu, walnut bitters

ON DRAFT

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

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

PONTOON 'WAKE ZONE' IPA GA | 6.5% • 6.5

SWEETWATER 'SECOND HELPING' IPA GA | 7.5% • 8

GATE CITY 'TERMINUS' PORTER GA | 7.8% • 6.5

CANS + BOTTLES

RED HARE 'CLASSIC' PILSNER GA | 4.2% • 6

IRONMONGER 'TOO LEGIT TO WIT' GA | 4.9% • 6.5

STELLA ARTOIS Belgium | 5.0% • 6

GATE CITY 'COPPERHEAD' GA | 5.2% • 6.5

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

PRETORIA 'RYE CHARLES' RYE IPA GA | 6.0% • 6.5

STEADY HAND 'FARMHOUSE ALE' GA | 6.25% • 8.5

URBAN TREE 'CLASSIC' CIDER GA | 6.5% • 7

6 BRIDGES 'SILENT ACCORD' STOUT GA | 6.5% • 6.5

REFORMATION 'CADENCE' GA | 6.9% • 6.5

3 TAVERNS 'A NIGHT ON PONCE' IPA GA | 7.5% • 6.5

GATE CITY 'OTP' DOUBLE IPA GA | 8.0% • 6.5

Reserves

BY THE

Glass

	3oz.	6oz.	Btl
PINOT NOIR Angela Estate, Willamette Valley 2014	9.5	19	72
SUPER TUSCAN Le Volte dell'Ornellaia 2016	9	18	68
CAB SAUV Col Solare, Red Mt. WA 2015	11	22	68
CAB SAUV Trinchero 'Mario's', Napa Valley 2014	15	30	116

BUBBLES HOW WE THINK EVERY MEAL SHOULD START



PROSECCO Villa Sandi, Prosecco Italy NV light and delicate with citrus notes, hints of apple and white peach ..	10 / 36
CAVA Naveran 'Brut Vintage', Cava NV clean, fruity, and dry with notes of raspberry	10 / 36
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 Dom. Quilla, Muscadet FR 2016 bright lemon, minerality, high acid, perfect for oysters!	9 / 32
DRY RIESLING Pierre Sparr, Alsace France 2017 crisp, dry wine with floral and fruity notes & mineral finish ...	10 / 36
TXAKOLINA Rekalde, Pais Vasco Spain 2016 stone & tropical fruits with great acidity & minerality	10.5 / 38
SAUVIGNON BLANC Pascal Jolivet, Sancerre 2018 citrus & white peach, floral notes	15 / 56
SAUVIGNON BLANC Yealands, Marlborough NZ 2018 grapefruit, tropical fruit, herbal with a crisp finish	12 / 44
CHENIN BLANC Sauvion, Vouvray 2018 our delicious off-dry selection; ripe golden apple & honey notes	9 / 32
PINOT BLANC St. Innocent 'Freedom Hill', Willamette Valley 2015 clean & ripe; peach & nectarine flavors	12 / 44
WHITE BLEND Marcella's, Santa Barbara, CA 2016 bright acidity, peach, apricot, mineral	11 / 40
CHARDONNAY Good Measure, Columbia Valley WA 2017 fresh apples, brioche, citrus & mineral notes	14 / 52
CHARDONNAY Beringer 'Luminus', Napa Valley CA 2016 lightly butter, oaky full bodied chardonnay	16 / 60
ROSE Badenhorst Family 'Secateurs' 2018 production of only 2,100 cases, this wine proves its ok to drink pink! ..	11 / 40
HOUSE WHITE Varies	8.5 / 32

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



PINOT NOIR Benton Lane, Willamette Valley 2015 one of Willamette's best vintages ever, get it while you can! ...	14 / 52
PINOT NOIR Raeburn, Russian River Valley 2017 velvety tannins with bright red fruits and spices	15 / 56
NEBBIOLO Villadoria, Serralunga d'Alba 2015 red fruit & baking spices, lush, supple tannins	10 / 36
BARBERA Paitin 'Serra', Barbera d'Alba 2016 fresh blue fruits & lemons, medium body with silky tannins	11 / 40
RED BLEND Morgan, Monterey 2017 california's homage to southern rhone, a must try!	13.5 / 50
RED BLEND Square Plumb Level, Dry Creek Valley 2017 red cassis, plum and spice, fruity and grippy	13 / 48
MALBEC Paulucci 'La Posta', Mendoza 2017 red cherry, raspberry, toasty oak, smooth caramel	12 / 44
ZINFANDEL Turley 'Old Vines', California 2017 rich, dark fruit, peppery spice, average vine age 80 years	18 / 68
SHIRAZ Elderton, Barossa Valley Australia 2006 see what time can do to a great wine in this 13yo bottle!	14 / 52
SUPER TUSCAN Tenuta di Frescobaldi, Toscana IT 2016 mostly bordeaux varietals with a touch of Sangiovese	12 / 44
CABERNET SAUVIGNON Annabella, Napa Valley CA 2016 stunning example of a classic Napa Valley Cab	16 / 60
HOUSE RED Varies	8.5 / 32

RESERVES DEALS YOU WON'T FIND ANYWHERE ELSE



CHAMPAGNE Perrier-Jouet 'Brut', Epernay NV	68
a fresh, balanced champagne with a long finish; in our opinion, the best way to start any meal!	
CHARDONNAY William Fevre, Chablis Premier Cru 2017	85
classic French chardonnay with a balance of apples, flowers, & great acid to pair with oysters and fish	
CHARDONNAY Gran Moraine, Willamette Valley 2016	59
hints of stone fruit, mango & brioche fill the nose. great acid followed by flavors of apricot, lime & thai basil	
CHARDONNAY Hartford Court 'Four Hearts', Russian River Valley 2017	71
honeysuckle, tangerine, yellow apple on the nose with a rich, exotic mineral-infused finish 96pts-WA	
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	
PINOT NOIR Twomey, Russian River Valley 2017	69
Russian River Valley at its finest; plum, cola, ripe cherry, rich & powerful 93pts-WS	
PINOT NOIR Lucia 'Garys' Vineyard', Santa Lucia Highlands 2017	95
amazing blend of black & red fruits, floral notes, baking spices, and supple tannins in this fabulous California Pinot	
RED BLEND Quantum, Napa Valley 2015	69
a cab based blend with mostly bordeaux varietals and just a touch of petite sirah, rich & fleshy with silky tannins	
RED BLEND Shafer 'TD-9', Napa Valley 2016	99
an outstanding napa blend with flavors of black cherry, raspberry, plums, and baking spices with a long finish	
CABERNET SAUVIGNON Trinchero 'Mario's Reserve', Napa Valley CA 2014	116
opulent aromas of black currant and blueberry, light and pure tannins, pure and supple mouthfeel	

Deal OF THE Year

RED BLEND Quintessa, Napa Valley 2016	199
Bo'ld Napa with black & red fruit, smooth tannins, chocolate, earth, & herbal notes	