

COLD BAR

CHILLED OYSTERS ON THE HALF SHELL 17
cocktail, mignonette, lemon, saltines, house hot sauce

WOOD FIRED BROILED OYSTERS 17
(6 pcs) lemon parmesan & chili lime butter

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

SHELLFISH PLATTER 59
(serves 2) chef's select oysters, smoked salmon dip, peel & eat shrimp, sapelo island clams

APPETIZERS

JALAPEÑO CHEDDAR HUSH PUPPIES honey butter 9

DEVILED EGGS dill salmoriglio, lemon crème fraîche 9

BOURBON CURED SALMON 14
benne seed cracker, jalapeño, apple, radish

BRIOCHE CINNAMON ROLLS 12
(4) made in-house & served with love and a lil' too much frosting

GRILLED BABY GEM WEDGE SALAD 13
bacon, sugar snap peas, parmesan breadcrumbs, lemon anchovy dressing

MAINS

STRAWBERRY RHUBARB FRENCH TOAST 15
mascarpone cream, strawberry curd, rhubarb streusel

SHRIMP LOUIE SALAD 16
gem lettuce, deviled egg, avocado, pickles, tomato horseradish dressing

SPICY AVOCADO TOAST 17
sunny fried egg, avocado, bacon, ranchero sauce, cotija cheese, pickled red onion, cilantro

HOT SMOKED FAROE ISLAND SALMON FRITTATA 16
asparagus, leeks, new potatoes, arugula, lemon

LOBSTER AND CRAB FRENCH OMELET 21
fines herbes beurre blanc, capers, avocado, chervil

LOBSTER ROLL 32
connecticut-style (with warm butter) or maine-style (chilled with lemon mayo)

SIGNATURE WILD CAUGHT BLACK GROUPER 38
sushi rice, ginger, scallion, sherry citrus soy

LOUISIANA-STYLE GULF SHRIMP & GRITS 24
smoked gouda grits, bacon, oyster mushroom, scallion, trinity & lemon

CRAB CAKE BENEDICT 25
poached eggs, yuzu peppercorn hollandaise, watercress, radish, shaved asparagus salad

BRUNCH BURGER 18
fried egg, bacon, onion jam, gruyere, roasted tomato, arugula

BRAISED SHORT RIB HASH 18
fingerling potato, poached egg, arugula, braising jus

*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 OUR STAFF. BEFORE PLACING YOUR ORDER, KINDLY INFORM US IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

Brunch BELLINIS

**STRAWBERRY &
HERBS DE PROVENCE**

11.95

BLUEBERRY & THYME

Sides

BIG DILL BISCUIT 3

EGG 3

**APPLEWOOD SMOKED
BACON** (3 strips) 4

BREAKFAST POTATOES 5

SMOKED GOUDA GRITS 5

ENGLISH MUFFIN 3

TOAST 3
multigrain, country white
or sourdough

SIDE SALAD 5

OLD BAY FRIES 6

DRIFT



EXECUTIVE CHEF *Alex Bolduc*
CHEF/OWNER *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