

FIRST COURSE

RICOTTA GNOCCHI

wood roasted oyster mushrooms, arugula, crispy mushrooms, ricotta salata

FRIED OYSTERS & SHAWARMA SPICED BEEF TARTARE

cucumber labneh, crostini

SHRIMP CAMPECHANA COCKTAIL

shrimp, avocado, fish, green olives, tostadas

SECOND COURSE

LINGUINE & CLAMS CARBONARA

sapelo island clams, braised pork belly, black pepper, preserved lemon, arugula, parmesan

BRAISED LEMON SOLE

squash fritters, sherry braised mushrooms, pickled peppers

FLAT IRON STEAK FRITES

8 oz. cut, salsa verde, house fries

THIRD COURSE

KEY LIME PIE

raspberry, chantilly

APPLE PIE PROFITEROLES

wood roasted apple, whipped crème anglaise, cinnamon clabber cream (*NUT FREE*)

CHALLAH BREAD PUDDING

white chocolate, pecans, praline brittle, vanilla ice cream, sorghum caramel

*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.

#COBBFOODIEWEEK

Tasting Menu

SEPTEMBER 11-18, 2021

Join us as we showcase what being a Cobb Foodie is all about with a three-course chef's tasting menu!

\$45 PER PERSON + TAX & GRATUITY

*No substitutions.
Menu subject to availability.*

DRIIFT

FISH HOUSE & OYSTER BAR
ESTD 2016

CHEF & OWNER *Doug Turbush*

   @DRIFTOYSTERBAR