

TO SHARE

- RHODE ISLAND CALAMARI** thai chile, braised onion, sesame, coriander 18
- WOOD FIRED BROILED OYSTERS (6 PCS)** served 2 ways: parmesan-garlic-lemon & chili-garlic-lime GF 17
- DEVILED EGGS** 4 pc smoked salmon, creme fraiche, dill salmoriglio GF 12
- BOURBON CURED SALMON** benne seed cracker, jalapeño, apple, radish 14
- WOOD ROASTED CRAB DIP** roasted poblano, corn, jonah crab, house focaccia crustini 18
- WOOD FIRED OCTOPUS** avocado, lime, piquillo, red onion, scallion, cilantro, peppercorn salsa 19
- BLUE HILL BAY MUSSELS** 'nduja, spicy tomato broth, cilantro oil, house focaccia 17
- PARKER HOUSE ROLLS** honey butter, sea salt 6
- JALAPEÑO CHEDDAR HUSH PUPPIES** honey butter 10

SOUP + SALAD

- NEW ENGLAND CLAM CHOWDER** house oyster crackers, chives 7 cup 10 bowl
- LOBSTER BISQUE** sherry crème fraîche, chives 9 cup 12 bowl
- MARKET LETTUCES** asian pear, cucumber, avocado, sesame, ginger citrus dressing GF 12
- BABY GEM LETTUCE WEDGE** green goddess, soft herbs, bacon, bleu cheese, nuts & seeds GF 14
- ROASTED BEET SALAD** pistachios, pomegranate, arugula, orange whipped goat cheese, fennel GF 12
- ADD TO ANY SALAD: SHRIMP +12 ... SALMON +12

HANDHELDS SERVED WITH FRIES OR SIDE SALAD

- LOBSTER ROLL** connecticut-style (with warm butter) or maine-style (chilled with lemon mayo) 36
- THE DRIFT BURGER** stacked, american cheese, dijon, pickled grilled onion 18
- CRISPY BLUE COD SANDWICH** avocado slaw, smoked tomato aioli, b&b pickles, brioche 17

CHEF'S SPECIALTIES

- WILD CAUGHT BLACK GROUPE** sushi rice, ginger, scallion, sherry citrus soy 39
- BEER BATTERED FISH & CHIPS** blue cod, tartar sauce, lemon 28
- GRILLED MAHI** crispy polenta cake, mexican street corn, smoked tomato butter GF 37
- SAPELO ISLAND STEW** GA shrimp, clams, heritage pork, fish, tomato soya, vidalia 29
- SEARED YELLOWFIN TUNA** tahini dressing, chickpea purée, padron peppers, chermoula, pita 36
- MAINE SEA SCALLOPS** spaghetti squash, yuzu brown butter, crispy sage, toasted pepitas GF 38
- GRILLED BAY OF FUNDY SALMON** asparagus, country ham, shishito hollandaise, dill salmoriglio GF 32
- CRAB FRIED RICE** lump crab, duck fat, sunny side up egg, crispy garlic and ginger GF 29

STEAK

Proudly serving dry-aged Linz Heritage Angus Reserve Beef from Meat by Linz. Humanely raised, no hormones or antibiotics. "Chicago Trim" standard cut, lightly finished with roasted garlic butter.

FILET MIGNON
8 oz. 49

BONE-IN RIBEYE
16 oz. 69

FLAT IRON STEAK FRITES
8 oz. salsa verde, house fries 39

SAUCES & BUTTERS 3 / ea.

SALSA VERDE • HORSERADISH CREAM
DOB STEAK SAUCE • CHIMICHURRI BUTTER

ACCOMPANIMENTS

LOBSTER CLAW & KNUCKLE MEAT 24 • GULF SHRIMP 15
NEW BEDFORD SEA SCALLOPS 19 • BLEU CHEESE 8

*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.

Sides

SHELLS & CHEESE 9

smoked gouda, parmesan, breadcrumbs
add maine lobster +24

CRAB FRIED RICE GF 16

fried egg, duck fat

CRISPY BRUSSELS SPROUTS GF 12

korean chile glaze, ginger, garlic

SMASHED ROASTED NEW POTATOES GF 9

spring onion gribiche, crisp tops

KUNG PAO BROCCOLI 11

peanuts, jalapeño

ROASTED MUSHROOMS 12

veal glaze, oyster sauce

GRILLED ASPARAGUS GF 9



shishito hollandaise

OLD BAY FRIES 6

DRIFT

FISH HOUSE & OYSTER BAR
ESTD 2016

CHEF/OWNER *Doug Turbush*

   @DRIFTOYSTERBAR

COCKTAILS

DRIFT FISH HOUSE PUNCH 11.95
don q rum, applejack,
blended family peach, citrus

SMOKED OLD FASHIONED 14.95
santa teresa 1796, demerara, orange,
bitters, hickory smoke

TRAVELING AT ZERO KNOTS [NON-ALCOHOLIC] 6.95
peach puree, yuzu, pineapple, pomegranate,
citrus, fever tree sparkling pink grapefruit

CHANGING TIDES [VODKA] 12.95
butterfly pea & lavender-infused
capital vodka, italicus, lemon

CASINO ROYALE [GIN] 13.95
highclere gin, blended family raspberry,
elderflower, lime, jalapeno, topo chico

FIRE IN THE SKY [AGAVE] 12.95
pueblo viejo blanco, ancho reyes, orange,
lemon, ginger, bitter truth decanter bitters

SMOKE ON THE WATERMELON [AGAVE] 13.95
vida mezcal, watermelon shrub,
lime, grapefruit, orgeat

TIKI TOK FAMOUS [RUM] 12.95
capital silver, orgeat, tamarind, lime,
blended family triple sec, psychaud's bitters

BUT A PEACH AIN'T ONE [PISCO] 12.95
barsol quebranta, peach, luxardo apricot,
lime, taylor's velvet falernum

UNDER THE BOARDWALK [WHISKEY] 12.95
old forester 86 bourbon, averna,
luxardo amaretto, cherry bitters

ON DRAFT

FALL LINE LAGER
Georgia | 5.2% • 6.5

ACADEMIA PILSNER
Georgia | 5.1% • 7

6 BRIDGES 'MEDLOCK IPA'
Georgia | 6.2% • 9

GATE CITY 'OTP' DBL IPA
Georgia | 8% • 7

REFORMATION 'HADDY' WHEAT
Georgia | 4.8% • 7

CANS + BOTTLES

GATE CITY 'PARTI STARTER' BERRY SOUR
Georgia | 5.2% • 6.5

GATE CITY 'COPPERHEAD' AMBER
Georgia | 5.2% • 6.5

FALL LINE 'OKTOBERFEST'
Georgia | 5.6% • 6.5

TREEHORN DRY CIDER
Georgia | 5.9% • 7.5

HIGHLAND 'PEACHFUL' ALE
North Carolina | 6.0% • 6.5

PONTOON 'WAKE ZONE' IPA
Georgia | 6.5% • 7

CREATURE COMFORTS 'TROPICALIA' IPA
Georgia | 6.6% • 7

GATE CITY 'TERMINUS' PORTER
Georgia | 7.8% • 7

WE NOW OFFER WINES FOR RETAIL SALE! TAKE ANY OF THESE BOTTLES HOME TODAY FOR 30% OFF LIST PRICE.

	3oz.	6oz.	Btl	
<i>Reserves</i> BY THE <i>Glass</i>	PINOT NOIR Siduri, Willamette Valley OR 2018	9	18	68
	SANGIOVESE Villa Antinori, Chianti Classico Riserva 2016.....	11	22	84
	TEMPRANILLO Finca Nueva, Rioja 2014	8	16	60
	CABERNET SAUVIGNON Stag's Leap, Napa Valley 2018	10	20	76
<i>Deal</i> OF THE <i>Year</i>	TEMPRANILLO Finca Nueva, Rioja CA 2014			60
	A rich wine with lots of red fruit & tobacco. Wonderful with food or on its own!			

BUBBLES

HOW WE THINK EVERY MEAL SHOULD START



PROSECCO Villa Sandi, Prosecco Italy NV light & fruit forward, great for any occasion..... 11 / 40

SPARKLING ROSE Illahe 'Capitol Fizz', Willamette Valley NV real men drink pink bubbles too!..... 16 / 60

CHAMPAGNE G.H. Mumm Cuvee Brut, Champagne NV their motto is "the best", enough said..... 18 / 68

WHITES

DON'T STRESS, THEY ALL PAIR WITH OYSTERS



VINHO VERDE Aviva Vino, Portugal 2018 great with all things seafood, this has crisp fruit & mineral notes..... 9 / 32

WHITE BLEND Skouras 'Zoe', Greece 2019 Zoe is Greek for 'life', luxurious texture, citrus, floral finish 9 / 32

DRY RIESLING d'Arenburg 'Dry Dam', Australia 2020 light, crisp & fruity, this is "Aussie" for good times 9 / 32

PINOT GRIS Elk Cove, Willamette Valley OR 2020 luscious peach and melon with light minerality..... 12 / 44

SAUVIGNON BLANC Drylands, Marlborough NZ 2020 packed with grapefruit & tropical fruit, patio pleaser... 13 / 48

GRUNER VELTLINER Kurt Angerer, Kamptal Austria 2019 great pairing wine, lots of fruit with a rich mouthfeel .. 11 / 40

CHENIN BLANC Sauvion, Vouvray 2018 if you want some sweetness this is the way to go!..... 9 / 32

CHARDONNAY Famille Paquet, Burgundy FR 2019 the French love an elegant chardonnay, and so will you..... 15 / 56

CHARDONNAY Bravium, Russian River Valley CA 2019 like oak & butter in your chardonnay? this is it..... 16 / 60

ROSE Ca Maiol 'Chiaretto' Valtenesi, Italy 2019 strawberry and spring flowers make this the perfect patio sipper 10 / 36

HOUSE WHITE Varies 8.5 / 32

REDS

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



PINOT NOIR Benton Lane, Willamette Valley 2017 outstanding vintage for Willamette, get it while you can! 16 / 60

PINOT NOIR Truchard, Carneros, Napa Valley 2017 smooth & silky pinot with lots of red fruit..... 15 / 56

RED BLEND Marietta 'Christo', North Coast CA 2017 rich, fruit-driven blend with medium body; a must try!13 / 48

MALBEC Vina Cobos 'Felino', Mendoza 2018 vanilla, baking spices & fruit, great for any occasion..... 12.5 / 46

CABERNET SAUVIGNON Vina Robles, Paso Robles CA 2017 can't go wrong with dark fruit & strong tannin..... 14 / 52

HOUSE RED Varies 8.5 / 32

RESERVES

DEALS YOU WON'T FIND ANYWHERE ELSE



PINOT NOIR Siduri, Willamette Valley 2018 68
amazing Willamette pinot with notes of rich cherry, cola, soft baking spices & vanilla, soft & silky tannins

SANGIOVESE Villa Antinori, Chianti Classico Riserva 2016..... 84
ripe cherries and berries with velvety tannins - you're gonna love it!

TEMPRANILLO Finca Nueva, Rioja 2014 60
a rich Spanish wine with lots of red fruit and tobacco. Wonderful with food or all on its own!

CABERNET SAUVIGNON Stag's Leap, Napa Valley 2018 76
classic Napa cabernet, bold and powerful with a strong fruit profile. Don't miss out on this great deal!