

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** black pepper jam, butternut squash, lemon kosho, peanuts, cilantro 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
 - 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 +19

HANDHELDS SERVED WITH FRIES OR SIDE SALAD

- LOBSTER ROLL** connecticut-style (with warm butter) or maine-style (chilled with lemon mayo) 36
 - CRISPY BLUE COD SANDWICH** avocado slaw, smoked tomato aioli, b&b pickles, brioche 17
 - THE DRIFT BURGER** american cheese, garlic aioli, caramelized onion, lettuce, old bay mustard 18
- ADD BACON +4

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
- SEAFOOD GUMBO** shrimp, mussels, andouille, fish, okra, jasmine rice 36
- 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 ATLANTIC SALMON** french onion grits, Ellijay mushrooms, sherry reduction GF 32
- PECAN CRUSTED BLUE COD** potato puree, braised collard greens, maple mustard vinaigrette 32

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.

<p>FILET MIGNON 8 oz. 54</p>	<p>SAUCES & BUTTERS 3 / ea.</p> <p>////////////////////////////////////</p> <p>SALSA VERDE • HORSERADISH CREAM DOB STEAK SAUCE • CHIMICHURRI BUTTER</p>
<p>BONE-IN RIBEYE 16 oz. 89</p>	<p>ACCOMPANIMENTS</p> <p>////////////////////////////////////</p> <p>LOBSTER CLAW & KNUCKLE MEAT 24 • GULF SHRIMP 15 NEW BEDFORD SEA SCALLOPS 19 • BLEU CHEESE 8</p>
<p>FLAT IRON STEAK FRITES 8 oz. salsa verde, house fries 39</p>	

*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
-
- LOADED MASHED POTATOES** GF 12
creme fraiche, Oregon cheddar,
smoked bacon, scallions
-
- KUNG PAO BROCCOLI** 11
peanuts, jalapeño
-
- ROASTED MUSHROOMS** 12
garlic butter, sherry reduction
-
- FRENCH ONION GRITS** GF 8
sherry, chives
-
- OLD BAY FRIES** 6



CHEF/OWNER *Doug Turbush*



COCKTAILS

DRIFT FISH HOUSE PUNCH 11.95

don q rum, applejack,
blended family peach, citrus

SMOKED OLD FASHIONED 14.95

plantation original dark, demerara,
orange, bitters, hickory smoke

AHOY, MAYTEA [NON-ALCOHOLIC] 6.95

harvest tea, dried cranberry, cinnamon,
ancho, lemon, fever tree ginger beer, angostura

CHANGING TIDES [VODKA] 12.95

blueberry tea-infused capital vodka,
lemon, honey, chamomile, campari

THE BOWMAN [GIN] 13.95

highclere gin, luxardo aperitivo,
fino sherry, fernet branca, orange bitters

THE FLOOR IS GUAVA [AGAVE] 12.95

pueblo viejo blanco, guava nectar, kahlua,
taylor's velvet falernum, lemon, psychaud's

CIDER HOUSE MULES [AGAVE] 12.95

peloton de muerte mezcal, ancho, brovo no.4,
cinnamon, treehorn cider, 1821 chili bitters

CHERRY, I TOOK CARE OF IT [RUM] 12.95

santa teresa 1796, marasca cherry,
giffard cassis, lime, cherry bitters

PEARAMOUNT [WHISKEY] 12.95

old forester 86 bourbon, merlet pear,
ginger, lemon, thai basil, egg white

THYME TO RYED [WHISKEY] 13.95

1776 rye, yellow chartreuse, maple, thyme,
luxardo amaro abano, regan's orange 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

3 TAVERNS 'POMETHEUS' POMEGRANATE SOUR

Georgia | 5.0% • 7.5

GATE CITY 'COPPERHEAD' AMBER

Georgia | 5.2% • 6.5

TREEHORN DRY CIDER

Georgia | 5.9% • 7.5

NEW REALM 'HAZY LIKE A FOX' IPA

Georgia | 6.5% • 6.5

CREATURE COMFORTS 'TROPICALIA' IPA

Georgia | 6.6% • 7

SCOFFLAW 'INTERROGATION' MILK STOUT

Georgia | 6.8% • 7.5

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
	RED BLEND Hands of Time, Napa Valley 2018	9.5	19	72
	SUPER TUSCAN Arcanum il Fauno, Toscana 2017	8.5	17	64
	CABERNET SAUVIGNON Trincherio 'BRV', Napa Valley 2016...	14.5	29	109

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 Piper-Heidsieck Cuvee Brut, Champagne NV a classic, fruit-forward way to celebrate!..... 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

RIESLING Fess Parker, Santa Barbara 2019 a little mineral with a little sweetness - it's the perfect riesling . 10 / 38

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

SAUVIGNON BLANC Astrolabe, Marlborough NZ 2020 packed with grapefruit & tropical fruit, patio pleaser.. 12 / 44

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

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 'Chiarretto' 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

GRENACHE Robert Oatley, South Australia 2019 raspberries, roses, and soft tannins make this easy to enjoy12 / 44

TEMPRANILLO Beronia, Rioja Spain 2019 lively and well-balanced, hints of chocolate10 / 36

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

RED BLEND Caruso e Minini, Sicily 2019 this rare red blend balances the perfect equilibrium of tannins12 / 44

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



SAUVIGNON BLANC Sancerre, France 2020 54
classic Sancerre that pairs with all things oyster and seafood, this organic wine is a crowd pleaser!

CHARDONNAY Chateau Montelena, Napa Valley 2018 99
this beat French chardonnays at a tasting in Paris, enough said

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

RED BLEND Hands of Time, Napa Valley 2018 72
ripe black fruit with spices and a smooth, silky palate - you're gonna love it!

SUPER TUSCAN Arcanum il Fauno, Toscana 2017 64
a rich Italian wine with tons of ripe fruit and herbs. Wonderful with food or all on its own!

ZINFANDEL Turley 'Old Vines', California 2019 84
fantastic zin from California! Very limited production, who doesn't love ripe red & black fruit with some spice thrown in?

CABERNET SAUVIGNON Trincherio 'BRV', Napa Valley 2016..... 109
classic Napa cabernet, bold and powerful with a strong fruit profile. Don't miss out on this great deal!

CABERNET SAUVIGNON Shafer 'One Point Five', Napa Valley 2018..... 145
a stunning Napa cabernet, rich black fruit with tobacco & spice. Silky tannins, amazing subtlety and richness!