

## COLD BAR SELECTIONS

### OYSTERS ON THE ½ SHELL\* WITH CRACKERS & ACCOMPANIMENTS GF

fresh horseradish • mignonette • cocktail sauce

	One	Six	Twelve
<b>BLUE POINT</b> MA / plump meat, salty-sweet, clean finish	3.00	17	32
<b>BEAUSOLEIL</b> CANADA / yeasty, briny, light, small	4.00	23	44
<b>MERE POINT</b> ME / luxuriously meaty, briny, bright sweetness	4.00	23	44

**SMOKED SALMON DIP** housemade lavash, pickles, dill 15

**SPICY AHI TUNA TARTARE** avocado, peanut, ginger, apple, benne, puffed rice 20

## TO SHARE

**RHODE ISLAND CALAMARI** thai chile, braised onion, sesame, coriander 19

**WOOD FIRED BROILED OYSTERS (6 PCS)** served 2 ways: parmesan-garlic-lemon & chili-garlic-lime GF 19

**DEVILED EGGS** 4 pc smoked salmon, creme fraiche, dill salmoriglio GF 12

**CAJUN BBQ WILD SHRIMP** cajun spiced butter sauce, toasted garlic bread 19

**BOURBON CURED SALMON** benne seed cracker, jalapeño, apple, radish 16

**WOOD ROASTED CRAB DIP** roasted poblano, corn, red crab, house focaccia 19

**WOOD FIRED OCTOPUS** black pepper jam, braised fennel, lemon saffron broth, candied fresno chiles 22

**BLUE HILL BAY MUSSELS** 'nduja, spicy tomato broth, cilantro oil, house focaccia 18

**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 8 cup 12 bowl

**LOBSTER BISQUE** sherry crème fraiche, chives 10 cup 14 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 14

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) MKT

**CRISPY BLUE COD SANDWICH** avocado slaw, smoked tomato aioli, b&b pickles, brioche 19

**THE DRIFT BURGER** american cheese, garlic aioli, caramelized onion, lettuce, old bay mustard 18

ADD BACON +4

## CHEF'S SPECIALTIES

**WILD CAUGHT BLACK GROUPER** sushi rice, ginger, scallion, sherry citrus soy 42

**BEER BATTERED FISH & CHIPS** blue cod, tartar sauce, lemon 29

**MAHI MAHI** crispy polenta cake, mexican street corn, smoked tomato butter GF 39

**SEAFOOD GUMBO** shrimp, mussels, andouille, fish, okra, jasmine rice 38

**YELLOWFIN TUNA** orzo tabouleh, oven dried tomatoes, cucumber, almonds, za'atar aioli 37

**SCALLOPS & PORK BELLY** spring peas, smoked gouda grits, roasted meyer lemon GF 39

**ATLANTIC SALMON** roasted tomato risotto, balsamic marinated tomatoes, ricotta, salsa verde GF 34

**PECAN CRUSTED BLUE COD** potato purée, braised collard greens, maple mustard vinaigrette 33

**FILET STEAK FRITES** old bay fries, chimichurri butter GF 49

## Sides

### SHELLS & CHEESE 9

smoked gouda, parmesan, breadcrumbs  
add maine lobster +26

### CRAB FRIED RICE GF 17

fried egg, duck fat

### CRISPY BRUSSELS SPROUTS GF 13

korean chile glaze, ginger, garlic

### KUNG PAO BROCCOLI 12

peanuts, jalapeño

### SMOKED GOUDA GRITS GF 8

garlic butter, chives

### OLD BAY FRIES 6



EXECUTIVE CHEF *Will Puryear*  
CHEF/OWNER *Doug Turbush*

   @DRIFTOYSTERBAR

\*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.

# COCKTAILS

**DRIFT FISH HOUSE PUNCH** 12.95  
capital rum, applejack, lemon,  
blended family peach, lime sour af

**SMOKED OLD FASHIONED** 15.95  
plantation original dark rum, demerara,  
orange, bitters, hickory smoke

**BERRY ON MY WAYWARD SON** [NON-ALC] 6.95  
strawberry, blueberry, blackberry, lemon,  
fever tree sparkling lime & yuzu

**MELLOW MELON** [VODKA] 13.95  
watermelon-infused capital vodka,  
blended family raspberry, ginger, lemon  
fever tree sparkling pink grapefruit

**GINTLE BREEZE** [GIN] 13.95  
conniption gin, creme de violette,  
lavender bitters, cucumber, lime

**MR. TAMARIND MAN** [AGAVE] 13.95  
cimarron blanco, tamarind, ginger  
brovo ginger, lime

**FIRE & SMOKE** [AGAVE] 13.95  
vida mezcal, pineapple strawberry shrub,  
ancho reyes, lime, 1821 chili lime bitters

**DRIFT'S MAI TAI** [RUM] 13.95  
plantation dark, capital rum, gran gala,  
pierre ferrand dry curacao, orgeat, lime

**DRIFT'S BLOOD & SAND** [WHISKEY] 14.95  
great king street scotch, cherry herring,  
orange, ginger, lemon,  
benedictine, luxardo abano, peychaud's

**BARREL AGED BOULIVARDIER** [WHISKEY] 15.95  
blade & bow bourbon, luxardo aperitivo,  
punt e mes, orange expression

# ON DRAFT

**FALL LINE LAGER**  
Georgia | 5.2% • 7.5

**ACADEMIA 'SHIVER' PILSNER**  
Georgia | 5.1% • 8

**GATE CITY 'TARTY MCFLY' RASPBERRY SOUR**  
Georgia | 5.1% • 7.5

**GATE CITY 'OTP' DBL IPA**  
Georgia | 8% • 7.5

# CANS + BOTTLES

**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% • 7.5

**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>			
<b>PINOT NOIR</b> Siduri, Willamette Valley OR 2019 .....	9	18	68
<b>RED BLEND</b> Hands of Time, Napa Valley 2018 .....	9.5	19	72
<b>SUPER TUSCAN</b> Antinori il Bruciato, Toscana 2020.....	8.5	17	64
<b>CABERNET SAUVIGNON</b> Arrowood, Knights Valley 2018.....	11.5	23	89

# 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** Chemistry, Willamette Valley NV real men drink pink bubbles too!..... 16 / 60

**CHAMPAGNE** G.H. Mumm, 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 2020 great with all things seafood, this has crisp fruit & mineral notes..... 9 / 32

**WHITE BLEND** Skouras 'Zoe', Greece 2020 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

**PICPOUL** Domaine Montredon, Languedoc FR 2020 crisp, citrus, apple, and perfect for oysters on the patio! . 10.5 / 39

**PINOT GRIS** Maysara, Willamette Valley OR 2019 luscious peach and melon with light minerality..... 12 / 44

**SAUVIGNON BLANC** Paul Buisse Touraine, France 2020 crisp, floral & fruity, perfect for oysters & summer..... 12 / 44

**SAUVIGNON BLANC** Frenzy, Marlborough NZ 2021 packed with grapefruit & tropical fruit, patio pleaser..... 12 / 44

**GRUNER VELTLINER** Kurt Angerer, Kamptal Austria 2020 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 2020 like oak & butter in your chardonnay? this is it..... 16 / 60

**ROSE** Ca Maiol 'Chiarretto' Valtenesi, Italy 2020 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 2018 everything you want from a Willamette pinot!..... 16 / 60

**PINOT NOIR** Cambria, Santa Maria Valley 2020 who doesn't love ripe red fruit and light supple tannins?..... 16 / 60

**TEMPRANILLO** Beronia, Rioja Spain 2019 lively and well-balanced, hints of chocolate ..... 10 / 36

**RED BLEND** Caruso e Minini, Sicily 2020 this rare red blend balances the perfect equilibrium of tannins..... 12 / 44

**MALBEC** Vina Cobos 'Felino', Mendoza 2020 vanilla, baking spices & fruit, great for any occasion ..... 12.5 / 46

**RED BLEND** Trefethen 'Eshcol', Oak Knoll CA 2019 rich black fruit, herbs, & smooth tannin makes a great wine.. 13.5 / 50

**CABERNET SAUVIGNON** Highway 12, Sonoma CA 2019 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** Stephano Marchand, Sancerre 2020 ..... 54  
classic that pairing with all things oyster and seafood, this organic wine is a crowd pleaser!

**CHARDONNAY** Chateau Montelena, Napa Valley 2019 ..... 99  
this beat French chardonnays at a tasting in Paris, enough said

**PINOT NOIR** Siduri, Willamette Valley 2019 ..... 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** Il Bruciato Toscana 2020 ..... 64  
a rich Italian wine with tons of ripe fruit and herbs. Wonderful with food or all on its own!

**CABERNET SAUVIGNON** Arrowood, Knights Valley 2018 ..... 89  
bold and powerful with a strong fruit profile, this cab tastes like its from Napa. Don't miss out on this great deal!

**CABERNET SAUVIGNON** Shafer 'One Point Five', Napa Valley 2019 ..... 145  
a stunning Napa cabernet, rich black fruit with tobacco & spice. Silky tannins, amazing subtlety and richness!