

COLD BAR SELECTIONS

OYSTERS ON THE ½ SHELL WITH CRACKERS & ACCOMPANIMENTS* GF

fresh horseradish • mignonette • cocktail sauce

	One	Six	Twelve
BIGGER BUTTER AL / drop of butter, light metallic finish (m)	3.50	19	36
SMITH POINT VA / medium salinity, tangy notes, lingering finish (m)	3.50	19	36
BLUE POINT NJ / fresh, crisp, mild, medium brine and body (m-l)	3.50	19	36
EDGEWATER MA / briny up front with a lingering sweetness (s)	4.50	26	50
WHITE STONE VA / Sweet, meaty, mildly salty with melon and miso notes (m)	4.50	26	50

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

TO SHARE

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

SMOKED SALMON TORTELLONI (3 OR 5 PCS) goat cheese, cured egg yolk, speck, parmesan cream 15/24

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

PIMENTO CHEESE DEVEILED EGGS 4 pc red pepper jelly, b&b pickles, bbq spiced shallots, sorrel GF 12

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

WOOD ROASTED CRAB DIP roasted poblano, corn, red crab, old bay crackers 19

COCONUT TAMARIND MUSSELS scallion, chilis, lemongrass, thai basil, fried ginger & garlic 19

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

STRAWBERRY SALAD mesclun greens, candied pecan, strawberry ricotta, balsamic saba vinaigrette GF 15

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

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

SEARED SCALLOPS corn polenta, cilantro, cotija lime crema, jalapeño, saffron corn puree, speck GF 39

PARMESAN CRUSTED TROUT PICCATA crispy potatoes, lemon brown butter, capers, peppers 30

BRAISED LEMON SOLE culantro salsa verde, arbol, preserved lemon, crispy smashed potatoes 32

SHRIMP FETTUCCINE green garlic pesto, meyer lemon cream, bell peppers, ellijay mushrooms, spinach 35

GRILLED SALMON* roasted tomatoes & peppers, braised onion, currant caper relish, feta, nicoise GF 34

SEARED TUNA* onion soubise, parmesan couscous, english peas, pea tendrils, crispy speck 35

MISO MAHI baby bok choy, ellijay mushrooms, bacon dashi, sesame, sweet potato puree 37

8OZ WAYGU PETITE BISTRO FILET* porcini powder, grilled asparagus, black garlic butter, soubise GF 46

Sides

PARMESAN COUSCOUS 9

parmesan and garlic butter

CRAB FRIED RICE GF 17

fried egg, duck fat

CRISPY BRUSSELS SPROUTS GF 13

korean chile glaze, ginger, garlic

GRILLED ASPARAGUS 12

preserved lemon, parmesan cream

CORN POLENTA GF 8

cotija lime crema, jalapeno, cilantro

CRISPY SMASHED POTATOES GF 8

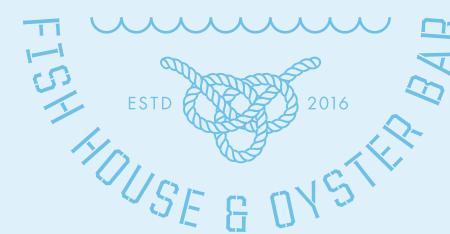
lemon, parmesan, garlic butter

MISO BABY BOK CHOY 8

fried ginger and garlic, fresh scallion

OLD BAY FRIES 6

DRIFT



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.

SIGNATURE

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

BATCHED

DRIFT SPRING SANGRIA 12.95
rosé, raspberry, triple sec, citrus

DRIFT FISH HOUSE PUNCH [RUM] 12.95
capital rum, applejack,
lemon, blended family peach

MAMBO ITALIANO [AGAVE] 15.95
cimarron blanco, aperol, lime
betty buzz sparkling grapefruit

BOULIVARDIER BIANCO [WHISKEY] 15.95
buffalo trace, luxardo bitter bianco,
cocchi americano, lemon & thyme infusion

SEASONAL

HONEYDEW YOU LAV ME? [NON-ALC] 6.95
honeydew, lavender, lime, topo chico,
bar keep organic lavender bitters

CUCUMELON [VODKA] 14.95
ketel one cucumber & mint, watermelon,
thai basil, lime, cucumber bitters

THE ROYAL TREATMENT [GIN] 14.95
empress 1908 gin, blueberry, honey,
tattersall creme de fleur, rosemary

HAWAIIAN HEAT [RUM] 13.95
bacardi spiced, pineapple, thai chile,
luxardo maraschino, lime, orange bitters

RIGHT ON THE ROSE [AGAVE] 14.95
vida mezcal, raspberry, rose,
giffard lichi-li, lemon

ON DRAFT

REFORMATION 'A COLD ONE' PILSNER
Georgia | 4.4% • 7

FALL LINE LAGER
Georgia | 5.2% • 7.5

GATE CITY 'AWE JUICE IPA
Georgia | 7% • 7.5

CANS + BOTTLES

TOPO CHICO HARD SELTZERS
Various Flavors | 4.7% • 6.5

TUCKER BREWING 'SOUTHERN HEAVEN' WHEAT
Georgia | 5.2% • 7

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

TREEHORN DRY CIDER
Georgia | 5.9% • 7.5

PRETORIA FIELDS 'WALKER STATION' STOUT
Georgia | 6.5% • 7.5

CREATURE COMFORTS "TROPICALIA" IPA
Georgia | 6.6% • 7.5

FIRE MAKER 'HAZED & BLAZED' IPA
Georgia | 7.2% • 7.5

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

	3oz.	6oz.	Btl
<i>Reserves</i> BY THE <i>Glass</i>			
PINOT NOIR Siduri, Willamette Valley OR 2019	9	18	71
RED BLEND Hands of Time, Napa Valley 2018	9.5	19	75
SUPER TUSCAN Il Bruciato Toscana 2021	8.5	17	67
CABERNET SAUVIGNON Arrowood, Knights Valley 2018	11.5	23	91
<i>Deal of the Year</i>			
BLANC DE NOIR SPARKLING Phifer Pavitt, Sonoma 2019	99		
An incredible value to enjoy these creamy & luxurious rose gold bubbles!			

BUBBLES HOW WE THINK EVERY MEAL SHOULD START

PROSECCO Villa Sandi, Prosecco Italy NV light & fruit forward, great for any occasion..... 12 / 47

SPARKLING ROSE Chemistry, Willamette Valley NV real men drink pink bubbles too!..... 16 / 63

CHAMPAGNE Buena Vista, Champagne NV a classic, fruit-forward way to celebrate!..... 18 / 71

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 / 35

RIESLING Fess Parker, Santa Barbara 2019 a little mineral with a little sweetness - it's the perfect riesling . 10 / 39

PINOT GRIS Maysara, Willamette Valley OR 2019 luscious peach and melon with light minerality 12 / 47

SAUVIGNON BLANC Paul Buisse Touraine, France 2020 crisp, floral & fruity, perfect for oysters & summer 12 / 47

SAUVIGNON BLANC Kono, Marlborough NZ 2022 packed with grapefruit & tropical fruit, patio pleaser..... 13 / 51

WHITE BLEND Villa Antinori Bianco, Toscana Italy 2021 floral & fresh, ideal pairing for anything seafood..... 11.5 / 45

CHARDONNAY Jax Y3, Napa Valley CA 2020 a fresh, crisp chardonnay with flavors of apple & lemon..... 15 / 59

CHARDONNAY Bravium, Russian River Valley CA 2020 like oak & butter in your chardonnay? this is it..... 16 / 63

ROSE Le Paradou, Cote de Provence France 2021 a classic French rose complete with juicy strawberries..... 13 / 51

HOUSE WHITE Varies 9 / 35

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

PINOT NOIR Montinore, Willamette Valley 2019 everything you want from a Willamette pinot!..... 14 / 55

PINOT NOIR Cambria, Santa Maria Valley 2020 who doesn't love ripe red fruit and light supple tannins?..... 16 / 63

TEMPRANILLO Beronia, Rioja Spain 2019 lively and well-balanced, hints of chocolate 10 / 39

RED BLEND Caruso e Minini, Sicily 2020 this rare red blend balances the perfect equilibrium of tannins..... 12 / 47

MALBEC Trivento, Mendoza 2020 vanilla, plum & raspberry, great for any occasion..... 13 / 51

RED BLEND Trefethen 'Eshcol', Oak Knoll CA 2019 rich black fruit, herbs, & smooth tannin makes a great wine.. 15 / 59

CABERNET SAUVIGNON Pendulum, Columbia Valley WA 2020 loaded with ripe berries 12 / 47

HOUSE RED Varies 9 / 35

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

SANCERRE Jean-Marie Reverdy, France 2020 70
fresh with ripe fruit & zesty citrus

CHARDONNAY Chateau Montelena, Napa Valley 2019..... 124
this beat French chardonnays at a tasting in Paris, enough said

PINOT NOIR Siduri, Willamette Valley 2019 71
amazing Willamette pinot with notes of rich cherry, cola, soft baking spices & vanilla, soft & silky tannins

RED BLEND Hands of Time, Napa Valley 2018 75
ripe black fruit with spices and a smooth, silky palate - you're gonna love it!

SUPER TUSCAN Il Bruciato Toscana 2021 67
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..... 91
bold and powerful with a strong fruit profile, this cab tastes like its from Napa. Don't miss out on this great deal!