

## COLD BAR SELECTIONS

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

fresh horseradish • mignonette • cocktail sauce

	One	Six	Twelve
<b>BLUE POINT</b> NJ / fresh, crisp, mild, medium brine and body (m-l)	3.50	20	39
<b>BLACKBERRY</b> VA / mild brine, earthy & sweet with a medium finish (m)	3.50	20	39
<b>FAT BELLY</b> NC / plump meats, sharp brininess, mild sweet finish (s-m)	4.00	23	45
<b>SEXY PEQUES</b> CANADA / light bodied and clean, pickle like liveliness (s-m)	4.50	26	51
<b>THUNDERCAP</b> CANADA / meaty, salty, cup-shaped (s-m)	4.50	26	51

**SPICY AHI TUNA TARTARE\*** avocado, sriracha aioli, peanuts, yuzu, furikake, pickled ginger and onion 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

**PIMENTO CHEESE DEVEILED EGGS** 4 pc red pepper jelly, b&b pickles, bbq spiced shallots, sorrel GF 13

**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 P

**GREEN APPLE SALAD** mesclun greens, candied pecan, gorgonzola, maple mustard vinaigrette GF 15

**ROASTED BEET SALAD** pistachios, pomegranate, arugula, orange whipped goat cheese, fennel GF 14

**WARM BURRATA SALAD** poached cranberry, arugula, spinach, chestnut, crostini, buttermilk dressing 20

ADD TO ANY SALAD: SHRIMP +14 ... 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, slaw, lemon 29

**SEARED SCALLOPS** butternut squash 3 ways, cauliflower, ellijay mushrooms, pepitas, herb oil GF 39

**PARMESAN CRUSTED TROUT PICCATA** crispy potatoes, lemon brown butter, capers, peppers 32

**FROGMORE CHOWDER** shrimp, andouille, crispy oysters, fish, corn, potatoes, parker house roll 35

**BRAISED SALMON\*** fingerling potatoes, parsnip puree, garlic mascarpone sauce, wilted spinach GF 34

**LEMON & HERB SEARED TUNA\*** parmesan couscous, brussels, ras el hanout, chermoula, micro cilantro 35

**8OZ WAYGU PETITE BISTRO FILET\*** porcini powder, broccolini, black garlic butter, sobise 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 BROCCOLINI GF 10

parmesan, garlic mascarpone sauce, lemon

### SMOKED GOUDA MAC AND CHEESE 8

cavatappi, parmesan bread crumbs, microbasil

ADD LOBSTER +26

### CRISPY POTATOES GF 8

lemon, parmesan, garlic butter

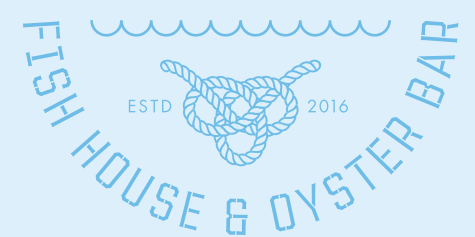
### MISO BABY BOK CHOY 8

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 FALL WHITE SANGRIA** 12.95  
pinot grigio, pear, triple sec, cranberries

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

**ROM POM** [AGAVE] 15.95  
cimarron blanco, vida mezcal, pomegranate, hibiscus, brovo ginger, lime, jalapeno

## SEASONAL

**GRANDMA'S CHERRY PIE** [NON-ALC] 6.95  
tart cherry, sage, lime, topo chico

**ALL SAINTS** [VODKA] 14.95  
st george vodka, st george spiced pear, maple persimmons, st elizabeth allspice, lemon

**SWASHBUCKLER** [GIN] 13.95  
whitley neill quince gin, black plum, ford's gin, luxardo aperitivo, lemon

**FORO TIME'S SAKE** [RUM] 15.95  
blackwell rum, foro amaro, giffard banana, fernet branca

**BLACK BUFFALO** [WHISKEY] 13.95  
buffalo trace, blackberry, balsamic, creme de cassis, lime, basil

**RAISIN THE BAR** [WHISKEY] 14.95  
sazerac rye, laird's applejack, apple, golden raisin, cinnamon, apple bitters

## 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

**MONDAY NIGHT 'TACO TUESDAY' MEXICAN LAGER**  
Georgia | 4.5% • 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

**CREATURE COMFORTS 'TROPICALIA' IPA**  
Georgia | 6.6% • 7.5

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

**GATE CITY 'GOURD VIBRATIONS' PUMPKIN PORTER**  
16oz can | Georgia | 7.8% • 9.5

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

	3oz.	6oz.	Btl
<i>Reserves</i> ..... BY THE <i>Glass</i>			
<b>PINOT NOIR</b> Siduri, Willamette Valley OR 2019 .....	9	18	71
<b>RED BLEND</b> Hands of Time, Napa Valley 2018 .....	9.5	19	75
<b>SUPER TUSCAN</b> Il Bruciato Toscana 2021 .....	8.5	17	67
<b>CABERNET SAUVIGNON</b> Arrowood, Knights Valley 2018 .....	11.5	23	91
<i>Deal OF THE Year</i>			
<b>CABERNET SAUVIGNON</b> Daou 'Soul of a Lion', Paso Robles 2019 .....	199		
structured and balanced with a kaleidoscope of rich dark fruits - a true gem from Paso Robles			

## 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 2022 crisp, floral & fruity, perfect for oysters & summer..... 12 / 47

**SAUVIGNON BLANC** Kono, Marlborough NZ 2022 fresh grapefruit just like you expect from NZ..... 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 2021 vanilla, plum & raspberry, great for any occasion..... 13 / 51

**CABERNET SAUVIGNON** Caricature, Clarksburg CA 2019 inviting dark fruit flavors ..... 11 / 43

**RED BLEND** Gérard Bertrand Tautavel, Côtes du Roussillon FR 2020 intense & fruity with old world charm ..... 12 / 47

**HOUSE RED** Varies ..... 9 / 35

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

**SAUVIGNON BLANC** Sancerre, Patient Cottat 2022 ..... 65  
the French make a mean sauvignon blanc and this is no exception!

**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!

**CABERNET SAUVIGNON** Daou 'Soul of a Lion', Paso Robles 2019 ..... 199  
structured and balanced with a kaleidoscope of rich dark fruits - a true gem from Paso Robles