

GOLD BAR SELECTIONS

OYSTERS ON THE HALF SHELL* WITH CRACKERS & ACCOMPANIMENTS GF

fresh horseradish • mignonette • cocktail sauce

| | One | Six | Twelve |
|--|------|-----|--------|
| JAMES RIVER Virginia / mild and sweet, full of meat | 2.50 | 14 | 27 |
| WHITE STONE Virginia / buttery, light brine, medium sized | 2.50 | 14 | 27 |
| BEAUSOLEIL New Brunswick / yeasty, small, light, briny | 2.95 | 17 | 32 |
| CHEBOOKTOOSK New Brunswick / salty, sweet, nutty, mild | 2.95 | 17 | 32 |
| ST. ANN Nova Scotia / small oyster, briny, crisp, clean | 2.95 | 17 | 32 |
| HAMMERSLEY Washington / sweet & briny, deep shell, firm texture | 3.50 | 20 | 38 |

PEEL & EAT SHRIMP 1/2 pound chilled gulf shrimp, old bay, lemon, tartar GF 16

SPICY AHI TUNA TACOS 4 pc sriracha aioli, furikake, avocado, kabayaki 15

BOURBON CURED SALMON benne seed cracker, jalapeño, apple, radish 13

HOUSE SMOKED FISH DIP buttered saltines, house b & b pickles 12

'**CASTAWAY**' (serves 1-2) oysters, peel & eat shrimp, clams, smoked fish dip GF 59

'**OVERBOARD**' (serves 3-4) oysters, peel & eat shrimp, clams, smoked fish dip, tuna GF 89

'**MOTHER SHUCKER!**' (serves 5-8) oysters, shrimp, clams, smoked fish dip, tuna, lobster GF 129

TO SHARE

RHODE ISLAND CALAMARI thai chile, braised onion, sesame, coriander 15

WOOD FIRED OYSTERS BIENVILLE shrimp, herbsaint, mushroom, bacon, scallion, breadcrumb 14

PIMENTO CHEESE DEVILED EGGS 4 pc red pepper jelly, b & b pickle, chive GF 8

WOOD FIRED JUMBO LUMP CRAB DIP grilled sourdough 16

HOLLANDER & DE KONING MUSSELS 1 lb. steamed mussels, smoked tomato beer broth, focaccia 16

WOOD FIRED SPANISH OCTOPUS black pepper jam, onion, meyer lemon puree 17

CHAE'S PARKER HOUSE ROLLS honey butter, sea salt 5

JALAPEÑO CHEDDAR HUSH PUPPIES honey butter 6

SOUP + SALAD

MARKET LETTUCES apples, toasted almonds, crispy shallots, gorgonzola, radish GF 10

GRILLED BABY GEM SALAD jalapeno buttermilk dressing, feta, olive, tomato, oregano GF 10

ROASTED BEET SALAD pistachios, pomegranate, arugula, orange whipped goat cheese, fennel GF 11

NEW ENGLAND CLAM CHOWDER house oyster crackers, chives 5 cup 8 bowl

SOUP DU JOUR 5 cup 8 bowl

CHEF'S SPECIALTIES

WILD CAUGHT BLACK GROUPER sushi rice, ginger, scallion, sherry citrus soy 35

BEER BATTERED FISH & CHIPS blue cod, tartar sauce, lemon 24

BOUILLABAISE STEW shrimp, scallop, clams, fish, mussels rouille, lobster broth, sourdough 28

WOOD GRILLED MAHI MAHI crispy polenta, mexican street corn, smoked tomato butter GF 32

SEARED YELLOWFIN TUNA tahini dressing, chickpea puree, chermoula, padron pepper, pita 29

MAINE SEA SCALLOPS grits, sea island red pea & corn succotash, dried tomato brown butter GF 33

WOOD GRILLED SALMON english pea, new potato, oyster mushroom brodo, pea pesto 27

FILET MIGNON STEAK FRITES 8 oz black angus tenderloin, chimichurri butter, old bay fries GF 39

HANDHELDS SERVED WITH FRIES OR SIDE SALAD

LOBSTER ROLL connecticut-style (with warm butter) or maine-style (chilled with lemon mayo) 32

SHRIMP PO'BOY fried shrimp, remoulade, lettuce, tomato, house pickles 16

TUNA BURGER harissa, citron mayo, arugula, pickled onion & peppers 18

THE DRIFT BURGER stacked, american cheese, dijon, pickled grilled onion 15

SIDES

SHELLS & CHEESE smoked gouda, parmesan, breadcrumbs 8 ... add maine lobster +14 add lump crab +14

CRAB FRIED RICE fried egg, duck fat GF 14

CARAMELIZED CAULIFLOWER pine nuts, currants, mint GF 9

CRISPY BRUSSELS SPROUTS sherry creme fraiche, pickled lemon GF 9

OLD BAY FRIES 5

TODAY'S MARKET VEGETABLE 8

Fresh MARKET SEAFOOD

SERVED WITH TODAY'S VEGETABLE, GRILLED LEMON & CHOICE OF SAUCE:

drawn butter • smoked tomato butter
chermoula • sherry citrus soy • tartar sauce

(additional sauces +2)

CATCH OF THE DAY A.Q.

OAK GRILLED RAINBOW TROUT

north carolina 23

AHI TUNA STEAK AU POIVRE

gulf of mexico 29

WOOD GRILLED MAHI MAHI

gulf of mexico 32

WOOD GRILLED SALMON

british columbia 27

PAN SEARED BLACK GROUPER

gulf of mexico 35

PAN SEARED JUMBO SEA SCALLOPS

georges bank 33

OAK GRILLED WHOLE BRANZINO

mediterranean sea 28

OAK GRILLED WHOLE MAINE LOBSTER

1 1/4 lb canada m.p.

CLAM SHACK Fried Platters

SERVED WITH FRIES, COLESLAW, PICKLE, SAUCES & CLAM CHOWDER OR SOUP DU JOUR

(substitutions + m.p.)

IPSWICH WHOLE BELLY CLAMS 24

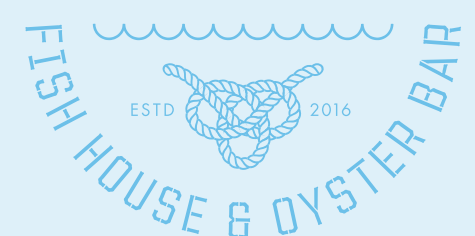
GULF SHRIMP 22

PACIFIC OYSTERS 21

FISHERMAN'S PLATTER 29

cod, oysters, shrimp, clam strips

DRIFT



CHEF & PROPRIETOR *Doug Turbush*

We are the first restaurant in Georgia to become an official restaurant partner of the Monterey Bay Aquarium Seafood Watch® program, and are committed to sourcing our seafood in ways that minimize impacts to ocean and freshwater environments.

@DRIFTOYSTERBAR

COCKTAILS

DRIFT FISH HOUSE PUNCH 9.95

bacardi rum, applejack,
combiar peach, citrus

SMOKED OLD FASHIONED 12.95

santa teresa 1796, demerara, orange,
bitters, hickory smoke

11.95 each

SPRING BREAK [NON-ALCOHOLIC] 5.50

grapefruit, lime, orange, giffard orgeat,
tepache, q tonic, grapefruit bitters

I-75 [SPARKLING]

prosecco, luxardo sour cherry gin, strawberry,
raspberry, blueberry, lemon

CHANGING TIDES [VODKA]

mint, tarragon, and lime infused cathead vodka,
lemon, combier kummel, topochico

SIREN'S SONG [GIN]

death door gin, cocchi americano,
lemongrass, lemon, basil

CAPTAIN KRONAN [AGAVE]

corazon reposado tequila, kronan swedish punch,
tepache, agave nectar, lime, chile de arbol

OAXACA'S PASSION [AGAVE]

vida mezcal, passionfruit, grapefruit,
1821 chili lime bitters, lime

LYCHEE LEI [RUM]

denizen rum, clement coco, lime,
giffard liche-li, thai basil, ginger

YELLOW SUBMARINE [WHISKEY]

4 roses, aperol, foro amaro,
lemon, thai chile, ginger beer

SMOOTH SAILING [WHISKEY]

high west double rye, montenegro,
yellow chartreuse, hemp and hops bitters

ON DRAFT

WH 'EMERGENCY DRINKING BEER' GA | 4.0% • 7

BLUE POINT 'TOASTED LAGER' NY | 5.5% • 7

ANCHOR PORTER CA | 5.6% • 8

WILD LEAP 'CHANCE' IPA GA | 6.2% • 8

GATE CITY 'AWE JUICE' IPA GA | 6.3% • 7.5

CANS + BOTTLES

WICKED WEED UNCLE RICK'S PILSNER NC | 5.1% • 6

PONTOON 'MISS THE BOAT' NE IPA GA | 6.0% • 6.5

CC 'TRITONIA' PINEAPPLE GOSE GA | 4.5% • 7

GATE CITY 'COPPERHEAD' GA | 5.2% • 6.5

LEFT HAND MILK STOUT CO | 6.0% • 7.5

REFORMATION 'CADENCE' GA | 6.9% • 6.5

PAULANER HEFE-WEIZEN Ger | 5.2% • 6.5

3 TAVERNS 'A NIGHT ON PONCE' GA | 7.5% • 6.5

GATE CITY 'OTP' GA | 8.0% • 6.5

URBAN TREE 'ORIGINAL CIDER' GA | 6.5% • 7

DAURA DAMM (GLUTEN-FREE) Spain | 5.4% • 7

STELLA ARTOIS Belgium | 5.0% • 6

Reserves

BY THE

Glass

| | 3oz. | 6oz. | Btl |
|--|------|------|-----|
| PINOT NOIR Angela Estate, Willamette Valley 2014 | 9.5 | 19 | 72 |
| CHIANTI CLASSICO RISERVA Strada al Sasso 2012 | 11 | 22 | 80 |
| CAB SAUV Col Solare, Red Mt. WA 2014 | 11 | 22 | 68 |
| CAB SAUV Mt. Brave, Mt. Veeder Napa 2015 (95+ pts. RPI) | 20 | 40 | 150 |

BUBBLES HOW WE THINK EVERY MEAL SHOULD START

| | |
|--|---------|
| PROSECCO Villa Sandi, Prosecco Italy NV light and delicate with citrus notes, hints of apple and white peach... | 10 / 36 |
| CAVA Los Monteros 'Brut', Cava NV a crisp, fresh, and fruit driven cava with tons of flavor..... | 9 / 32 |
| CREMANT DE LOIRE Purete de Silex Brut, Loire Valley NV think yellow apple, melon, candied orange peel; fresh.. | 13 / 48 |
| SPARKLING ROSE Maysara, Willamette Valley NV this rose of pinot noir is exclusive to us! (and Seed/Stem)... | 16 / 60 |
| CHAMPAGNE Perrier-Jouet 'Grand Brut', Epernay NV a fresh and balanced champagne with a long finish..... | 18 / 68 |

WHITES DON'T STRESS, THEY ALL PAIR WITH OYSTERS

| | |
|---|----------|
| MELON DE BOURGOGNE Bedouet, Muscadet FR 2017 bright lemon, minerality, high acid, perfect for oysters!.... | 9 / 32 |
| DRY RIESLING Kruger Rumpf, Nahe Germany 2016 classic German riesling tasting notes minus the sweetness... | 9.5 / 34 |
| SAUVIGNON BLANC Dom Thomas et Fils 'Le Pierrier', Sancerre 2017 lime & herbs, crisp minerality..... | 14 / 52 |
| SAUVIGNON BLANC Esk, Marlborough NZ 2017 ripe tropical fruit, rich, full bodied with crisp finish..... | 11 / 40 |
| CHENIN BLANC Sauvion, Vouvray 2017 our delicious off-dry selection; ripe golden apple & honey notes..... | 9 / 32 |
| PINOT BLANC St. Innocent 'Freedom Hill', Willamette Valley 2015 clean & ripe; peach & nectarine flavors..... | 11 / 40 |
| ALBARINO Lagar de Cervera, Rias Baixas Spain 2017 floral with passion fruit & great acidity..... | 9.5 / 34 |
| CHARDONNAY Iron Horse 'Unoaked', Russian River Valley CA 2017 light & crisp, green apple and lemon..... | 13 / 48 |
| CHARDONNAY Beringer 'Luminus', Napa Valley CA 2016 lightly butter, oaky full bodied chardonnay | 15 / 56 |
| ROSE HG, Provence France 2017 from the world's premier Rose appellation, its ok to drink pink! | 10 / 36 |
| HOUSE WHITE Varies | 7.5 / 29 |

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

| | |
|---|-----------|
| PINOT NOIR Benton Lane, Willamette Valley 2014 one of Willamette's best vintages ever, get it while you can!... | 13.5 / 50 |
| CABERNET FRANC Marquis de Goulaine, Chinon FR 2017 bright, intense fruit with notes of violet & spice.... | 9 / 32 |
| BARBERA Maraia, Barbera del Monferrato 2015 bright, lively exuberance describes this fresh young Barbera ... | 10 / 36 |
| PINOT NOIR Wind Racer, Russian River Valley 2015 dark cherry, mocha, sassafras with a silky full mouthfeel.... | 15 / 56 |
| RED BLEND Morgan, Monterey 2016 california's homage to southern rhone, a must try! | 12 / 44 |
| MALBEC Paulucci 'La Posta', Mendoza 2016 red cherry, raspberry, toasty oak, smooth caramel | 11 / 40 |
| RHONE BLEND J.L. Chave 'Mon Coeur', Cotes du Rhone 2016 ripe red fruits, black raspberry, smooth tannins... | 15 / 56 |
| CABERNET SAUVIGNON Marietta, North Coast CA 2015 full bodied, lots of fruit, innovative & serious Cab... 15 / 56 | |
| SUPER TUSCAN Tenuta di Frescobaldi, Toscana IT 2014 mostly bordeaux varietals with a touch of Sangiovese.... | 11 / 40 |
| HOUSE RED Varies | 7.5 / 29 |

RESERVES DEALS YOU WON'T FIND ANYWHERE ELSE

| | |
|--|----|
| CHAMPAGNE Perrier-Jouet 'Brut', Epernay NV | 68 |
| a fresh, balanced champagne with a long finish; in our opinion, the best way to start any meal! | |
| CHARDONNAY Gran Moraine, Willamette Valley 2015..... | 59 |
| hints of stone fruit, mango & brioche fill the nose. great acid followed by flavors of apricot, lime & thai basil | |
| CHARDONNAY Jordan, Russian River Valley 2016..... | 64 |
| inspired by the great villages of France's burgundy region, this chardonnay is the ideal food friendly pairing wine | |
| CHARDONNAY Hartford Court 'Four Hearts', Russian River Valley 2016 | 71 |
| honeysuckle, tangerine, yellow apple on the nose with a rich, exotic mineral-infused finish 96pts-WA | |
| CHARDONNAY Jarvis, Napa Valley 2014 | 84 |
| perfect expression of a well balanced, not overly oaked, exquisite quality chardonnay | |
| PINOT NOIR Stoller 'Reserve', Willamette Valley 2015..... | 65 |
| absolutely incredible, fruit forward, ready to drink now 94pts-WE | |
| PINOT NOIR Twomey, Russian River Valley 2015..... | 69 |
| Russian River Valley at its finest; plum, cola, ripe cherry, rich & powerful 93pts-WS | |
| RED BLEND Quantum, Napa Valley 2014..... | 69 |
| a cab based blend with mostly bordeaux varietals and just a touch of petite sirah, rich & fleshy with silky tannins | |
| RED BLEND Von Strasser 'Sori Bracco Vineyard', Napa Valley 2013 | 99 |
| from the highest elevation vineyard in the diamond mountain district, this wine is smooth with hints of cocoa, dark fruits | |
| RED BLEND Shafer 'TD-9', Napa Valley 2016 | 99 |
| an outstanding napa blend with flavors of black cherry, raspberry, plums, and baking spices with a long finish | |
| CABERNET SAUVIGNON Larkmead 'Proprietary Red', Napa Valley 2015..... | 99 |
| from one of the few remaining historic pre-prohibition wineries, this Napa classic is aged 18 months on new French oak | |

Deal OF THE Year

ROSE OF PINOT NOIR Hartford Court, Russian River Valley 2017..... 50
100% pinot & one of the best roses available, especially for this steal of a price