RAW BAR

OYSTERS ON THE HALF SHELL*
Champagne mignonette, soy ginger mignonette, house cocktail • 4 each

SEARED TUNA SASHIMI*
Togarashi & Furikake-crusted, spicy ginger soy, chili crunch mayo, chives, sesame seeds • 18

LOBSTER DEVILED EGGS*
Caviar finish • 24

CAJUN SHRIMP
Blackened jumbo shrimp (U10), Cajun remoulade • 26

HAMACHI CRUDO*
Sushi-grade yellowtail, mango aguachile, fresno peppers • 24

SHAREABLES

FILET SLIDERS*
Horseradish aioli, arugula, brioche • 22

LOADED POTATO TUMBLERS
Bacon, cheddar, cilantro lime crema • 16

GRILLED OYSTERS
Spicy Nduja sausage, Calabrian chili oil, cilantro • 24

FRIED OYSTERS
Choice of plain, buffalo, or Marinara & Parmesan • 24

LOBSTER NACHOS
House-made chips, cheese sauce, cilantro lime crema, fried shallots, chives • 26

OLD BAY CHEDDAR BISCUITS
Charred scallion butter, house-made jam • 12

THAI GREEN CURRY MUSSELS*
Coconut curry broth, grilled sourdough • 18

TUNA POKE TACOS*
Truffle Ponzu mayo, crispy wonton, spicy ginger soy, pickled red onions, avocado • 16

GORGONZOLA FONDUE
Maple barbecue-dusted house-made chips • 14

BURRATA
Herb oil, arugula, honeycomb, toasted pistachio, grilled sourdough • 18

MEATBALLS & RICOTTA
House-made red sauce, herb oil, lemon ricotta, arugula, fresno peppers, grilled sourdough • 20

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER • 10

YELLOW TOMATO SOUP • 10

MANHATTAN CLAM CHOWDER • 10

FRENCH ONION SOUP • 10

CITRUS CAESAR
Kale, Romaine, Parmesan, crouton dust, orange zest, Asiago Caesar dressing • 14

LITTLE GEMS
Baby gem lettuce, heirloom tomatoes, shaved Parmesan, lemon vinaigrette • 14

STEAKHOUSE CHOPPED WEDGE*
4 oz Filet Mignon, bacon, cherry tomatoes, Gorgonzola, iceberg lettuce, Parmesan caper ranch • 28

BURRATA & BRUSSELS
Grilled jumbo shrimp (U10), bacon, pickled onion, champagne oregano vinaigrette • 32

THE DRIFT COBB
Lump crab meat, Romaine, arugula, hardboiled egg, bacon, avocado, roasted corn, heirloom tomatoes, Gorgonzola, English cucumber, brussels sprouts, Parmesan caper ranch • 28

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please let your server know if you have any food allergies or dietary restrictions.
A customary gratuity of 20% will be added to parties of 8 or more guests

SEA & LAND

WHOLE FRIED FISH
Fresh salsa verde • 68

MISO-ROASTED BLACK COD
Sesame miso glaze, sesame seeds, chives, arugula • 38

MEDITERRANEAN BRANZINO
Cherry tomatoes, white wine, basil, capers • 44

PISTACHIO-CRUSTED SALMON*
Parmesan & pistachio crusted, lemon butter sauce • 36

HALF HERB-ROASTED CHICKEN
Brown butter jus • 28

CRAB FRIED RICE
Spicy ginger soy • 32

FISH & FRITES
Hand-battered cod, Cajun remoulade, Old Bay fresh-cut fries • 32

CENTER-CUT BONE-IN PORK CHOP*
Orange dijon glaze • 34

POKE BOWL*
Sashimi tuna, spicy ginger soy, pickled red onions, avocado, Basmati rice, chili crunch peanuts, English cucumber, edamame, chili crunch mayo • 28

BUTCHER'S BLOCK

Hand-cut certified Angus Beef

CENTER-CUT FILET MIGNON* 10 OZ • 58

NEW YORK STRIP* 12 OZ • 48

RIBEYE STEAK* 14 OZ • 54

TOMAHAWK RIBEYE* 32 OZ
Charred scallion butter, fresh salsa verde, house-made pickled red onions • 175
Choice of two sides

STEAK COMPLIMENTS

GRILLED JUMBO SHRIMP +14 • LUMP CRAB +12 • LOBSTER +18
CHARRED SCALLION BUTTER +2 • FRESH SALSA VERDE +2

HANDHELDS

Served with Old Bay fresh-cut frites

HOT BUTTERED LOBSTER ROLL
Truffle ponzu mayo, split-top toasted brioche roll • 38

FRIED CHICKEN SANDWICH
Hand-battered chicken thigh, lemon garlic aioli, heirloom tomato, house-made pickle, sesame roll • 22

WAGYU PHILLY CHEESESTEAK
American Wagyu, cheese sauce, split-top toasted brioche roll • 34

SMASH BURGER*
House-made pickle, burger sauce, White American cheese, sesame roll • 22
Make it a double • 28

SHAREABLE SIDES

MAC & CHEESE • 12

LOBSTER MAC & CHEESE • 24

OLD BAY FRESH-CUT FRITES • 12

WHIPPED POTATOES • 12

PARMESAN BROCCOLINI • 12

BRUSSELS SPROUTS • 12

SALT & VINEGAR POTATOES • 12

HERBED BASMATI RICE • 12

HARVEST MUSHROOMS • 16

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