

GLUTEN FRIENDLY

RAW BAR

OYSTERS ON THE HALF SHELL*

Champagne mignonette, soy ginger mignonette, house cocktail • 4 each

CAJUN SHRIMP

Blackened jumbo shrimp (U10), Cajun remoulade • 26

HAMACHI CRUDO*

Sushi-grade yellowtail, mango aguachile, Fresno peppers • 24

LOBSTER DEVEILED EGGS*

Caviar finish • 24

SHAREABLES

GRILLED OYSTERS

Spicy 'nduja sausage, Calabrian chili oil, cilantro • 24

GORGONZOLA DIP

Maple barbecue-dusted house-made chips • 14

SOUPS + SALADS

NEW ENGLAND CLAM CHOWDER 10

YELLOW TOMATO SOUP 10

MANHATTAN CLAM CHOWDER 10

LITTLE GEMS

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

STEAKHOUSE CHOPPED WEDGE*

Filet Mignon, bacon, iceberg lettuce, cherry tomatoes, Gorgonzola, Parmesan caper ranch • 28

BURRATA & BRUSSELS

Grilled jumbo shrimp (U10), bacon, arugula, pickled onion, champagne oregano vinaigrette • 32

THE DRIFT COBB

Lump crab meat, Romaine, arugula, hard-boiled egg, bacon, avocado, roasted corn, heirloom tomatoes, Gorgonzola, English cucumber, Parmesan caper ranch • 32

SHAREABLE SIDES

OLD BAY FRESH-CUT FRITES 8

PARMESAN BROCCOLINI 12

SALT & VINEGAR POTATOES 12

HERBED BASMATI RICE 8

HARVEST MUSHROOMS 16

CRISPY BRUSSELS SPROUTS 12

Bacon, balsamic agrodolce

WHIPPED POTATOES 8

Asiago cheese

SEA & LAND

MISO-ROASTED BLACK COD

Sesame miso glaze, sesame seeds, chives, arugula • 42

MEDITERRANEAN BRANZINO

Cherry tomatoes, white wine, basil, capers • 44

POKE BOWL*

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

CRAB FRIED RICE

Spicy ginger soy • 32

CENTER-CUT BONE-IN PORK CHOP*

Orange dijon glaze • 34

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 COMPLEMENTS

GRILLED JUMBO SHRIMP +14

LUMP CRAB +16

LOBSTER +18

CHARRED SCALLION BUTTER +2

FRESH SALSA VERDE +2

DESSERTS

BERRIES & CREAM

Honeycomb, whipped cream, strawberries, blueberries, house-made jam • 11

AFFOGATO

Madagascar vanilla gelato, espresso • 9

HOT FUDGE SUNDAE

Madagascar vanilla gelato, hot fudge, peanuts, maraschino cherry, whipped cream • 12

PINA COLADA SUNDAE

Coconut gelato, toasted coconut, fresh pineapple, maraschino cherry, whipped cream • 12

SEASONAL GELATO 9

*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