

RAW BAR

OYSTERS ON THE HALF SHELL*

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

SEARED TUNA SASHIMI*

Togarashi & Furikake-crust, spicy ginger soy, chili crunch mayo, chives, sesame seeds • 18

CAJUN SHRIMP

Blackened jumbo shrimp (U10), Cajun remoulade • 26

TUNA POKE TACOS*

Truffle Ponzu mayo, crispy wonton, spicy ginger soy, pickled red onions, avocado • 16

HAMACHI CRUDO*

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

LOBSTER DEVEILED EGGS*

Caviar finish • 24

SHAREABLES

FILET SLIDERS*

Horseradish aioli, arugula, brioche • 24

LOADED POTATO TUMBLERS

Bacon, cheddar, cilantro lime crema • 16

GRILLED OYSTERS

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

LOBSTER NACHOS

House-made chips, cheese sauce, cilantro lime crema, fried shallots, chives • 28

MEATBALLS & RICOTTA

House-made red sauce, herb oil, lemon ricotta, arugula, Fresno peppers, grilled sourdough • 19

THAI GREEN CURRY MUSSELS*

Coconut curry broth, grilled sourdough • 21

GORGONZOLA DIP

Maple barbecue-dusted house-made chips • 14

CRISPY CALAMARI

Cherry peppers, lemon garlic aioli • 19

BURRATA

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

OLD BAY CHEDDAR BISCUITS

Charred scallion butter, house-made jam • 16

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*

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

Gluten Friendly menu available upon request

*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