

THE DRIFT

RAW BAR

OYSTERS ON THE HALF SHELL*

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

HAMACHI CRUDO*

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

SHAREABLES

FILET SLIDERS*

Horseradish aioli, arugula, brioche • 24

CRISPY CALAMARI

Cherry peppers, lemon garlic aioli • 19

OLD BAY CHEDDAR BISCUITS

Charred scallion butter, house-made jam • 16

GORGONZOLA DIP

Maple barbecue-dusted house-made chips • 14

SOUPS + SALADS

MANHATTAN CLAM CHOWDER 10

YELLOW TOMATO 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

BURRATA & BRUSSELS

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

HANDHELDS

Served with Old Bay fresh-cut fries

HOT BUTTERED LOBSTER ROLL

Truffle ponzu mayo, split-top toasted brioche roll • 38

SMASH BURGER*

House-made pickle, burger sauce, White American cheese, sesame roll • 20
Make it a double • 26

FRIED FISH SANDWICH

Hand-battered cod, lemon garlic aioli, shredded lettuce, house-made pickle, sesame roll • 22

TUNA POKE TACOS*

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

CAJUN SHRIMP

Blackened jumbo shrimp (U10), Cajun remoulade • 26

THAI GREEN CURRY MUSSELS*

Coconut curry broth, grilled sourdough • 21

LOBSTER NACHOS

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

LOADED POTATO TUMBLERS

Bacon, cheddar, cilantro lime crema • 16

BURRATA

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

NEW ENGLAND CLAM CHOWDER 10

FRENCH ONION SOUP 10

STEAKHOUSE CHOPPED WEDGE*

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

THE DRIFT COBB

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

WAGYU PHILLY CHEESESTEAK

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

FRIED CHICKEN SANDWICH

Hand-battered chicken thigh, lemon garlic aioli, shredded lettuce, house-made pickle, sesame roll • 22

FILET SANDWICH

Horseradish aioli, arugula, sesame roll • 28

SEARED TUNA SASHIMI*

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

LOBSTER DEVEILED EGGS*

Caviar finish • 24

GRILLED OYSTERS

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

MEATBALLS & RICOTTA

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

MAINS

CRAB FRIED RICE

Spicy ginger soy • 32

FISH & FRITES

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

STEAK FRITES*

12 oz New York Strip, Charred scallion butter, Old Bay fresh-cut fries • 54

POKE BOWL*

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

SHAREABLE SIDES

MAC & CHEESE 8

LOBSTER MAC & CHEESE 24

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