



Drift Fish House & Oyster Bar

\$35 DINNER

First Course - Appetizer Selection

TUNA CRUDO
GRILLED PEACHES | CRISP SHALLOTS | GA PEANUTS | NAHM CHIM

STEAMED MUSSELS
SALSA VERDE BROTH | GARLIC BREADCRUMB | PAN TOMATE

SAPELO CLAM AND OSSABAW PORK
TOMATO SOY BROTH | CHARRED VIDALIA ONION | SEAGRASS

Second Course - Entree Selection

GA RED SHRIMP
POPCORN CONGEE | GARLIC PICKLES | SHIITAKE MUSHROOM | SCALLION | SOFT EGG

ACADIAN REDFISH
COLLARD GREENS | CRAWFISH RICE GRITS | CREOLE BUTTER

LOW COUNTRY CRAB FRIED RICE
TOMATO JAM | MUSHROOM | SCALLION | LEMON | HOT SAUCE

Third Course - Dessert Selection

KEY LIME PIE
CHANTILLY CREAM | RASPBERRY SAUCE

MOLTEN CHOCOLATE CAKE
DULCE DE LECHE ICE CREAM | PISTACHIO TUILE

SEASONAL FEATURED DESSERT

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