



DRIFTWOOD

BAR & GRILLE

APPETIZERS

Phone: (251) 981-0140

LUMP BLUE CRABMEAT CHEESECAKE

Savory crab cheesecake over a bourbon-bacon wilted spinach salad, with caramelized apples, candied bacon, spiced pecans and topped with Creole hollandaise ~ 12

BAMA FRIED WONTONS

Wontons stuffed with smoked cream cheese, umami bacon, crab and green onion, fried and topped with bourbon-eel sauce with ginger-pickle-peach slaw ~ 8

LIME-CHILI CALAMARI

Spicy fried calamari drizzled with a lime-chili vinaigrette and served with a lime and cilantro tartar ~ 8

PORK BELLY

Ginger-braised and smoked pork belly over fried sweet potato with mojito glaze and honey mustard sauce ~ 10

ANCHO PORK NACHOS

Abita Amber pork over fried pork rinds topped with roasted corn, tomatillo salsa, shredded cheddar, chipotle BBQ, and cilantro sour cream ~ 12

PEACHWOOD

COLD-SMOKED SHRIMP

Beer-brined and served over fried green tomatoes with peach habaero BBQ and drizzled with cilantro-lime gremolata ~ 12

CRAB STUFFED VEAL BONES

Roasted veal bones stuffed with blue crab and roasted red pepper remoulade and served with grilled flatbreads ~ 12

CREOLE ROLLS

Spring rolls stuffed with a spicy sauté of alligator tail meat, applewood-smoked bacon, sweet peppers, fontina cheese, and then fried. Served with datil pepper BBQ and bourbon honey-mustard sauces ~ 10

SAUTÉED BLUE CRAB CLAWS

Six-ounces of blue crab claws, sautéed in a Rockefeller style cream sauce over fontina flatbreads and topped with artichoke slaw ~ MP

SOUPS

SOUP OF THE DAY

Ask your server
Cup ~ 4 Bowl ~ 7

SEASONAL GUMBO

Ask your server
Cup ~ 4 Bowl ~ 7

SALADS

Peppercorn Garlic Ranch, Blue Cheese, Orange-Balsamic, Mojo Vinaigrette, Bourbon Peach Vinaigrette, Vidalia Honey Mustard

SPICED CHICKEN CEASAR

Romaine lettuce topped with a roasted artichoke Caesar dressing with a garlic-peppercorn encrusted chicken breast, Romano cheese, and artichoke-sundried tomato slaw ~ 13

MISO AHI STEAK

Seared and served over spring greens topped with Asian matchstick vegetables, miso-wasabi vinaigrette, and pickled ginger ~ 15

HAVANA SHRIMP SALAD

Grilled Gulf shrimp and braised pork belly over spring greens with mango salsa, vinaigrette, red pepper, pepper Jack croutons, and shaved red onion ~ 14

CHILTON BOURBON-GLAZED AHI

Bourbon-glazed Ahi steak over greens with fried green tomatoes, candied pecans, blue cheese crumbles, bacon croutons, peach chutney, and peach-bourbon vinaigrette ~ 15

MARGARITA SALMON SALAD

Agave dredged and spiced Salmon, grilled and served over spring greens with roasted corn salsa, pepper Jack croutons, and Margarita vinaigrette ~ 15

BLACKEN BLUE SALAD

Blackened mini tenderloin, thinly sliced and served over mixed greens with balsamic vinaigrette, caramelized mushrooms and onions, blue cheese crumbles, bacon croutons and spicy fried onion rings ~ 15

OYSTERS

ON THE HALF SHELL Fresh Gulf oysters served with house-made cocktail sauce	7.5 half dozen / 13 dozen
CUERVO OYSTERS Our raw bar oysters, drizzled with tequila and served with fresh lime, spicy cocktail and ten-pepper hot sauce. Training wheels upon request.	8 half dozen / 14 dozen
BOUDIN OYSTERS Gulf oysters stuffed with homemade smoked boudin and topped with Sanchez hot sauce and roasted-pepper remoulade	(half dozen) 12
OYSTERS CASINO BEACH Gulf oysters stuffed with cherrywood-smoked bacon, peppers, and roasted garlic cream	(half dozen) 11
OYSTERS CREOLE Roasted Apalachicola oysters stuffed with Creole andouille pepper saute and topped with fried crawfish tails and lemon butter	(half dozen) 11
OYSTERS BLACK AND BLUE Apalachicola oysters topped with blackened mini tenderloin and smoked blue cheese butter	(half dozen) 11
OYSTERS ROCKEFELLER Florentine stuffed Gulf oysters with spinach, roasted garlic and bacon, topped with Creole hollandaise	(half dozen) 11
OYSTERS MOBILE Blackened and grilled Gulf oysters with garlic butter and Romano and garlic butter cream	(half dozen) 11
OYSTERS DIABLO Gulf oysters stuffed with hot diablo and tasso cream and topped with Romano and diablo hot sauce	(half dozen) 11
OYSTERS BIENVILLE Shrimp, mushrooms, shallots, garlic, cayenne-seasoned bechamel sauce Romano cheese and bread crumbs	(half dozen) 12

Consuming raw or undercooked fish, shellfish, eggs, or meat increases the risk of foodborne illness.



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ENTRÉES

All entrées include a House Salad

NASSAU GRILLE

Gulf shrimp and grouper spiced and seared. Served over our Nassau grits with andouille cream, fried green tomatoes, and matchstick vegetable slaw ~ 25

BAMA SHRIMP STACK

Seared jumbo Gulf shrimp stacked with sweet potato encrusted Conecuh risotto cake, fried green tomato, spinach-bacon sauté, and peach butter sauce ~ 21

WHISKEY RIVER SALMON

Salmon filet encrusted in a brown sugar and whiskey rub, cedar planked, grilled, and served over roasted garlic mashed potatoes with bacon/spinach sauté, green tomato chutney, and lemon butter ~ 18

BOUDIN MAHI MAHI

Blackened and seared mahi mahi filet over boudin rice cake with Abita cream sauce and lemon pepper matchstick vegetables ~ 23

GROUPE MONTGOMERY

Gulf grouper filet, peanut encrusted and seared, served over sweet potato-bacon hash with garlic green beans, Vidalia marmalade, and lemon butter ~ 23

MUFFULETTA SALMON

Grilled salmon steak topped with Italian meats and provolone, stacked over orzo pasta cakes with Abita cream sauce, grilled asparagus, and olive salad ~ 20

SOUTHERN CIOPPINO

Littleneck clams, mussels, and Gulf shrimp, sautéed in a roasted-tomato seafood broth over orzo pasta cakes with spinach sauté ~ 22

CHOPS, STEAK, ETC.

All entrées include a House Salad

APPLEJACK PORK CHOPS Boneless pork chops, cider brined, slow smoked, and served over roasted-garlic horseradish mashed potatoes with grilled pepper sauté, rich demi-glace and smoked apple chutney 20

CARPETBAGGER Blackened, grilled, and sliced mini tenderloin with Rockefeller cream and fried Gulf oysters. Served with roasted-garlic horseradish mashed potatoes, spinach pepper sauté, and Creole butter sauce 24

LYNCHBURG STRIP Smoked New York strip, lightly blackened and grilled, served over Brabant potatoes with garlic sautéed green beans and topped with a Jack Daniels blackberry sauce 26

FILET Eight-ounce grilled filet mignon, with balsamic asparagus, over roasted-garlic horseradish mashed potatoes with tobacco onion rings, demi-glace, blue cheese crumbles and Creole butter. 28

CREOLE SMOKED MEATLOAF Black Angus beef, smoked, with garlic, peppers, and onions seared and served with Creole ketchup, spinach sauté, roasted-garlic horseradish mashed potatoes, andouille cream sauce, and topped with fried crawfish tails 17

SOUTHERN CHICKEN Ginger encrusted and fried chicken breast over sweet potato hash with peach chutney, Vidalia marmalade, and garlic sautéed green beans 18

SANDWICHES

Served with a choice of a side.

GROUPE BLT Grilled grouper, fried green tomatoes, peachwood bacon, romaine, tomato, onion on a toasted potato bun with roasted red-pepper remoulade 14

SOUTHERN CHICKEN CLUB Creole fried chicken breast, Bourbon City ham, provolone cheese, romaine, tomato, and onion on a toasted potato bun w/ bourbon-honey mustard 11

ANGUS BURGER Seasoned and hand-pattied Black Angus burger grilled and served on our toasted Kaiser. Served with lettuce, tomato, onion and spicy mayo on the side 11
Add Cheddar, Provolone, Swiss, American 75¢ Add applewood-smoked bacon \$1

BUFFALO BOAR BURGER Seared ground bison with wild boar bacon, caramelized mushrooms and onions, smoked blue cheese and house-made Henry Bain steak sauce 14

SALMON REUBEN Spiced and seared salmon filet, with bourbon-peach slaw, and praline-honey mustard, Irish coffee bacon, and provolone cheese 13

MEATLOAF SANDWICH Smoked meatloaf, grilled, and served with provolone cheese, caramelized mushrooms and onions, house-made pickles and Creole ketchup 11

MANGO SHRIMP PO' BOY Gulf shrimp, fried and tossed in a mango-habanero BBQ with lettuce, tomato and onion 12

ROCKEFELLER PO' BOY Fried Oysters with smoked Gouda and Rockefeller cream sauce in our signature po' boy bun 12

CONECUH CREOLE PO' BOY Grilled Conecuh, fried crawfish tails, hot mustard bacon jam, Southern slaw, and house-made hot sauce 12

SIDES

Creole Coleslaw

Fries

Roasted Garlic Mashed Potatoes

Nassau Grits

Side Salad

Edamame succotash

Horseradish Mashed potatoes

Veg of the day

DESSERTS

WHITE CHOCOLATE

BREAD PUDDING

Topped with a bourbon-peach cobbler ~ 6

FRIED BANANA CHEESECAKE

Cheesecake and banana spring roll wrapped and fried. Served with Blue Chair Bay Banana's Foster Caramel ~ 7

KAFFIR LIME AND COCONUT
CRÈME BRÛLÉE

Coconut crème brûlée infused with Kaffir lime and topped with mango-ginger chutney ~ 7