

Warm-up Snacks

LONA FAYE'S "4-H CLUB" HUSHPUPIES

fluffy hushpuppies, country ham, honey butter, hot sauce 16.

MARYLAND CRAB CAKES

charred green onion aioli 19.

KUNG PAO CALAMARI

crispy calamari prepared with a little spicy, sweet, salty kung pao 16.

TEMPURA FRIED SHRIMP

blistered shishitos, housemade remoulade, sesame-ginger sauce 14.

DIP DELUXE

pimento cheese & smashed guacamole + tortilla chips 10.

From the Oysterette

GRILLED & CHILLED SHRIMP

sambal cocktail sauce, remoulade, lemon 19.

HIRAMASA CRUDO

yuzu-soy vin, marinated cucumber, fresno chili, puffed rice, toasted sesame seed 12.

FRESH OYSTERS

daily selection A/Q.

The Treasure Chest

A bountiful selection of our freshest raw and chilled seafood from the oysterette. Jumbo lobster tail, twelve oysters, ceviche of the day, and nine grilled & chilled jumbo shrimp. Served with two mignonettes, cocktail sauce, and fresh horseradish 95.

Salads & Soup

GRILLED SHRIMP COBB

butter lettuce, avocado, marinated tomato, bacon, egg, blue cheese, radish, green goddess dressing 16.

SMALL TRADITIONAL CAESAR SALAD

little gem lettuce, creamy anchovy dressing, sourdough croutons 7.

BLT SALAD

mccabe's steak bacon, marinated tomato, onion, butter lettuce, avocado, sherry vin 13.

BOSTON CLAM CHOWDER

littlenecks, salt pork, oyster crackers 12.

PLEASE BE ADVISED! Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked:
Eggs, Beef, Fish, Shellfish and Milk. **YOLO!**

Plates

BLACKENED REDFISH

garlic-herb butter, dirty rice 34.

PAN SEARED CHILEAN SEA BASS

aji amarillo coconut broth, roasted carrots, shaved asparagus 42.

PAN SEARED GROUPEL

tandoori roasted vegetables, lemon yogurt, spicy herb chutney, pomegranate molasses, pomegranate seeds 38.

GRILLED SALMON

miso glazed, bok choy, pickled ginger, togarashi 32.

WHOLE SALT CRUSTED BRANZINO

presented à la carte with garlic, tarragon, lemon 42.

CORNMEAL CRUSTED CATFISH

house hushpuppies, shoestring fries, tartar sauce 21.

Drake's Steaks

House rubbed, wood-grilled choice midwestern beef, Drake Steak Sauce, choice of side

8oz Beef Tenderloin 39. 8oz Skirt Steak 27.

10oz Flat Iron 23. 12oz Ribeye 38.

Pasta & Grains

GRILLED SEA SCALLOPS

'carbonara' risotto, sundried tomato pesto 42.

LINGUINI & CLAMS WITH CHORIZO 19.

FAMILY-STYLE SEAFOOD PAELLA

saffron, mussels, clams, andouille sausage, shrimp, chicken chicharrón 39.

AHI TUNA POKE BOWL

sushi rice, seaweed salad, avocado, scallion, spinach, fresno, chile-lime mayo, sesame, wonton 24.

BLACK MAC & CHICKEN

squid ink spaccatelli, grana padano, red pepper 15.

SHRIMP & GRITS

jumbo shrimp, benton's country ham, sundried tomato pesto, cheese grits 21.

Sandwiches

LOBSTER ROLL

tarragon mayo, drawn butter, shoestring french fries 27.

UPTOWN DOUBLE CHEESEBURGER

american cheese, pickles, worcestershire mayo, soft potato roll 14.

FRIED CHICKEN SANDWICH

pickle slaw, hey-hey sauce, shoestring french fries 14.

Side Dishes

DIRTY RICE

brown rice, country ham, chorizo, old bay

CHEESY GRITS

proprietary blend

BROCCOLINI

paprika oil, toasted almonds

BRUSSELS SPROUTS

dashi, shishito peppers

'CARBONARA' RISOTTO

mccabe's steak bacon, salt cured egg yolk

SHOESTRING FRENCH FRIES

malt vinegar aioli

GRILLED ASPARAGUS

with herb butter

BLACK MAC

grana padano, red pepper

The Drake

SEAFOOD • OYSTERETTE

I'll Never Put On A Life Jacket Again. -Quint, Jaws 1975