



STARTERS

ALABAMA GUMBO

cup 7 bowl 10
with smoked Conecuh sausage
& turnip greens

BANG-BANG SHRIMP 14

panko fried shrimp in sweet chili
sauce served with ranch

ONION PETALS 9

served with house remoulade

BRISKET NACHOS 16

house chips, smoked beef brisket, beer
cheese, cheddar & pickled jalapenos

SPICY CHEESE CURDS 11

served with marinara sauce

GATOR BITES 14

buttermilk marinated, hand battered
& Louisiana spiced; served with
remoulade

STREET CORN DIP 10

made with roasted corn and parmesan
served with fresh lime & tortilla chips

PEEL & EAT SHRIMP

served with cocktail sauce & lemon
1/2lb 12 1 lb 20

SMOKED TUNA DIP 10

made in house; served with crackers

BAVARIAN PRETZEL 12

giant salted pretzel served with beer
cheese; serves 2-3

WHITE CHEDDAR 15

PIMENTO CHEESE BALL
cheddar, jalapenos, blueberry jam
and candied pecans (seasonal item)

SANDWICHES

Served with waffle fries. cheese (american, cheddar, swiss or pepper jack) +1
bacon or mushrooms +1

CHICKEN SANDWICH 14

grilled or blackened with lettuce,
tomato, onion & pickle

DRIFTERS BURGER * 15

premium beef patty with lettuce,
tomato, onion & pickle

SHRIMP PO'BOY 14

fried, grilled or blackened shrimp
with lettuce, tomato & remoulade

DIJON CHICKEN SALAD 15

honey dijon chicken salad, bacon
& swiss on Texas toast

RIBEYE SANDWICH * 17.5

6oz hand cut ribeye with lettuce,
tomato, onion & pickle

MAHI SANDWICH 16

8oz fillet served with purple lime
slaw on toasted brioche bun

TRIGGER FISH 16

blackened fillet topped with lettuce,
tomato, onion & pickle

ENTREES

Served with two sides unless otherwise noted.

RUM GLAZED CHICKEN 18

grilled double breast in tropical rum glaze

RIBEYE * 30

12oz grass fed, hand-cut beef

MISSISSIPPI CATFISH 18

served grilled, fried or blackened
with 3 hush puppies

REDFISH 23

grilled or blackened, topped with
creamy shrimp & crab sauce

SNOW CRAB LEGS 37

two steamed clusters served with
clarified butter

BEEF TENDERLOIN * 32

8oz center cut filet served grilled

AMISH PORK CHOP * 20

12oz bone in chop, flame grilled

MAHI MAHI 23

served blackened or grilled

CRAB CAKES

3 housemade crab cakes served
with remoulade 24

SHRIMP DINNER 19

1/2 pound served grilled, blackened
or fried

ALFREDO PASTA 15

penne pasta in creamy alfredo sauce
served with texas toast & side salad
chicken +5 shrimp +5 ribeye +10
* no additional sides

* Consuming raw or undercooked meats, poultry, fish, egg, seafood & shellfish
may increase your risk of foodborne illness. ** Seafood may be imported or domestic.

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WINGS

traditional or boneless tossed
in choice of sauce

TRADITIONAL 15

BONELESS 13

BUFFALO

GARLIC PARMESAN

HONEY BBQ

PEACH HABANERO

SWEET CHILI

BLUEBERRY BBQ

LEMON PEPPER DRY RUB

TACOS

2 tacos with mango salsa & purple
lime slaw served with waffle fries

CHICKEN - 14

SHRIMP - 15

MAHI MAHI - 15

SIDES 4

BAKED POTATO

SWEET POTATO

GREEK PASTA SALAD

RICE PILAF

SAUTEED MUSHROOMS

GREEN BEANS WITH BACON

WAFFLE FRIES

SWEET WAFFLE FRIES

BROCCOLINI

HOUSE CHIPS

COLESLAW

STEAK BUTTER

BAR & GRILL

DRIFTERS ON THE LAKE

SMITH LAKE AL

SALADS

grilled chicken or shrimp +5

* grilled steak +9

GARDEN SALAD 5 / 9
mixed greens, tomato, cucumber,
onion & cheddar

CAESAR SALAD 5 / 9
romaine, parmesan, croutons
and caesar dressing

DIJON CHICKEN SALAD 16
honey dijon chicken salad over mixed
greens with seasonal fruit and orange
blossom cake

STRAWBERRY FIELDS 11
mixed greens, fresh berries, feta
and pecans

dressings: ranch, blue cheese, caesar, honey mustard, vinaigrette

DRINKS 3.5

COKE COKE ZERO

SPRITE LEMONADE

MR PIBB POWERADE

SWEET / UNSWEET TEA

HOT COFFEE

KIDS 12 & UNDER

with fries & drink 8

CHEESEBURGER

BONELESS WINGS (4)

GRILLED CHEESE

CORNDOG BITES

DESSERTS

MOLTEN LAVA CAKE 8
topped with vanilla ice cream and
chocolate syrup

TURTLE LAVA CAKE 8
topped with vanilla ice cream,
pecans, caramel & chocolate syrup

KEY LIME CHEESECAKE 9
with lime zest & whipped topping

BREAD PUDDING 8
with bananas foster or bourbon
topping

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DRIFTERS

COCKTAIL MENU

COCKTAILS

BAHAMA MAMA

Malibu rum, rum, orange juice, pineapple juice, and a splash of grenadine//10

BLOODY MARY

Vodka and Bloody Mary mix//10

DAIQUIRI

rum, daiquiri mix, and simple syrup// 10

LEMON DROP

Vodka, triple sec, and sour mix//9

LONG ISLAND ICED TEA

Vodka, gin, rum, triple sec, sour mix, and coke//9

MALIBU SUNSET

Malibu rum, orange juice, pineapple juice, and grenadine//9

MARGARITA

Tequila, triple sec, and sour mix//10

MOSCOW MULE

vodka, lime juice, and ginger beer//9

MUDSLIDE

Vodka, baileys, kahlua, and heavy cream//10

OLD FASHIONED

Muddled orange, muddled cherry, sugar, bitters, and bourbon//9

PINA COLADA

Malibu, lime juice, and coconut mix//10

PINEAPPLE UPSIDE DOWN

Whipped vodka, pineapple juice, and grenadine//9

TEQUILA SUNRISE

Tequila, orange juice, and grenadine//9

**ASK SERVER ABOUT TOP SHELF
OPTIONS**



DOMESTIC BOTTLE

MICHELOB ULTRA

MILLER LITE

MILLER HIGH LIFE

NATURAL LITE

COORS LITE

BUSCH

SAMUEL ADAMS

BUDWEISER

YUENGLING

IMPORTED BOTTLE

CORONA PREMIERE

CORONA LITE

CORONA EXTRA

MODELO

DOS X

DRAFT BEERS

ASK ABOUT OUR WEEKLY
SELECTION

WINE

All wines are \$6

RED WINE

WHITE WINE

