

Drift

ON 7TH



SMALL PLATES

FRIED CALAMARI 8
Horseradish Remoulade

FISH TOTS 7
Haddock Tots, Spicy Mayo

CRAB DIP 9
Grilled Sourdough

BEEF SLIDERS
Two 8 / Four 15

OLD BAY WINGS 9
Hand-cut Fries

CHARRED OCTOPUS 16
Flamed Avocado, Salsa Roja

MARYLAND CRAB CAKE SLIDERS
Two 9 / Four 17

TUNA TARTARE 12
Avocado, Crispy Shallots, Homemade Waffle Potato

SEAFOOD CEVICHE 12
Corn, Cilantro, Balsamic Vinegar

SOUPS & SALADS

LOBSTER BISQUE 9
Tomato, Saffron, Basil Oil

DRIFT SALAD 8
Baby Greens, Cherry Tomatoes, Avocado, Basil Oil

CAESAR SALAD 9
+ Chicken 6

SEARED TUNA SALAD 16
Sushi-Grade Tuna, Avocado, Olives, Hard Boiled Eggs, Anchovy Vinaigrette

ADD TO ANY SALAD
+ Shrimp 7/ + Salmon 6

LARGE PLATES

GRILLED STEAK 16
Angus Flank Steak, Grilled Potatoes, Asparagus

TOTS 'N' TENTACLES 14
Calamari and Haddock Tots, Hand-Cut Fries

FISH 'N' CHIPS 14
Tempura Battered, Tartar Sauce, Hand-Cut Fries

JUMBO LUMP CRAB CAKE 20
Hand-Cut Fries, Coleslaw

STEAK TACOS 16
Marinated Flank Steak, Tomatoes, Onion, Lime Cilantro

SHRIMP ALFREDO 18
Fresh Tagliolini, Shrimp, Chives



SIDES

HAND-CUT FRIES 4

COLESLAW 4

FRIED PLANTAINS 4

SAUTEED SPINACH 6

BRUSSEL SPROUTS 6

Parties of 6 or more are subject to a 20% gratuity

ROCKFISH 18
Quinoa, Bell Pepper Sauce

MAINE LOBSTER ROLL MARKET
Hand-Cut Fries, Tarragon Mayo

GRILLED FISH TACOS 16
Corn Tortillas, Pico de Gallo, Garlic Sour Cream

PRIME BEEF CHEESE BURGER 12
Hand-Cut Fries

"BUILD YOUR OWN" GRILLED CHEESE 8
Served with Homemade Chips
Tomato / Avocado +2 / Lobster +8 / Crab +5

DRINKS

MAINE ROOT SODA 3
Cola, Diet Cola, Blueberry, Root Beer, Ginger Ale

ICED TEA 3.5

JUICE 3
Pineapple, Orange, Cranberry

FRENCH PRESS COFFEE 5
Qualia Coffee, Washington, DC

HOT TEA 2.5

We love seafood! That's why we only serve fresh, sustainable fish that was carefully and responsibly caught or raised. At Drift on 7th, our fish are healthy, happy and flavorful.

This is our philosophy.

This is our pledge.

NOT ALL INGREDIENTS ARE LISTED ON THE MENU. PLEASE INFORM YOUR SERVER IF YOU HAVE ALLERGIES OR RESTRICTIONS.

*May contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness, especially if you have certain medical conditions.

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CRAFT BREWS

Foxy Red IPA Baltimore, Maryland	6.5%	9
Shaw's Neighbor Lager Pawtucket, Rhode Island	5.0%	6
RaR Nanticoke Nectar IPA Cambridge, Maryland	7.4%	9
Oliver Creator/Destroyer Brown Ale Escondido, California	6.0%	9
Peak Organic Fresh Cut Pils Portland, Maine	4.6%	8.5
Crispin Cider Original Colfax, California	5.0%	8
Left Hand Good JuJu Ale Longmont, Colorado	4.5%	8
Two Roads Worker's Comp Stratford, Connecticut	4.8%	9

BEER FLIGHTS

Your choice of any 4 6oz pours \$14

COCKTAILS

SIGNATURE

\$12

Ahumado

Vida Mezcal, Ancho Reyes Chile, Crème de Cacao, Citrus Bitter

The Happy Habañero

Infuse Mango Habañero Vodka, Lime Juice

1819 Creamsicle

Ketel One Orange Vodka, Vanilla, House made Whipped Cream, OJ

Broadway on 7th

Hendricks Gin, Sparkling Rosé, Lemon

George & Germain *

St. George Botanivore Gin, St. Germain, Lemon Juice, Egg Whites, Thyme

DRIFTY LIBATIONS

\$14

Tropical Martini

Peach Seagrams Vodka, Pineapple Juice, Aperol

Bourbon Belle Old Fashioned

Belle Meade Bourbon, Root Beer Bitters, Angostura Bitters

Surfer's Brew

Myers Rum, Pineapple Juice, Cinnamon

High Thai

Captain Morgan White Rum, Mint, Lime, Angostura Bitters

Fire & Desire

Ichacho Jalapeño-infused Rum, Basil, Lime, Tonic

WHITES

BEX, Riesling 2014, Nahe, Germany	8 30
Black Stallion, Chardonnay 2015, Napa Valley, California	14 50
Lagaria Pinot Grigio 2014 Veneto, Italy	9 34
Fernlands Sauvignon Blanc 2014, Marlborough, New Zealand	8 30
Aveleda, Vinho Verde 2015, Minho, Portugal	8 30

REDS

J.Lohr Falcons Perch Pinot Noir 2014, Monterey, California	10 38
Renancer Punto Final Malbec 2015, Mendoza, Argentina	10 38
Chasing Lions Cabernet Sauvignon 2014, California	10 38
Four Vines, Zinfandel 2014, Central Coast, California	9 34
Lubanzi, Rhone Blend 2015, South Africa	9 34

ROSÉS

Marquis de la Tour Brut Rosé NV, Loire Valley, France	12 46
Sota els Àngels, Flow 2016, Empordà, Spain	13 50

SPARKLING

Charles de Fère, Brut Cuvée NV France	9
Lamarca Prosecco NV, Veneto, Italy	1 46

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\$5 Happy Hour

Monday: 4pm – Close

Tue-Fri: 4pm – 7pm

TODAY'S BAIT

Ask your Bartender about our
Daily Special

TOTS 'N' TENTACLES

BEEF SLIDERS

GARLIC SHRIMP

FISH TACO

HAND-CUT FRIES

LOBSTER BISQUE



Thirsty?

Craft Beer

House Wine

Rail Liquors

Maid Cocktail

Your choice of rail vodka, bourbon, gin or tequila