

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

BACON-CHEDDAR BUTTERMILK BISCUITS | 9
jalapeño jelly, whipped butter

MARYLAND CRAB SOUP | 9
westminster saltine crackers

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

BBQ PORKBELLY & HOUSE-MADE TOTS ^{GF} | 17
white sauce, pickled collards

SIZZLING OYSTERS ^{GF} | 18
rockefeller butter, grana padano

CLASSIC DEVILED EGGS ^{GF} [🌱] | 10
old bay salt

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

POINT JUDITH CALAMARI | 18
piper peppers, watercress, remoulade sauce

CHICKEN & ANDOUILLE SAUSAGE GUMBO | 9
carolina gold rice, okra, scallions

SHRIMP & GRITS ^{GF} | 17
creamy white corn grits, andouille sausage, crystal hot sauce-tomato broth

FRIED CHICKEN WINGS ^{GF} | 18
buffalo sauce or old bay-honey butter

CHEESEBURGER SLIDERS | 17
american cheese, sautéed onions, pickles, comeback sauce, brioche bun

GREENS & GRAINS

BROCCOLINI & NAPA CABBAGE CAESAR ^{GF} | 15
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD ^{GF} [🌱] | 17
butter beans, pole beans, cherry tomatoes, bell pepper, fire fly farm's black & blue, buttermilk dressing

MARKET SALAD ^{GF} [🌱] | 16
baby green & red leaf lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette

SESAME & SUNFLOWER CRUSTED CHICKEN COBB | 25
iceberg & watercress, bacon, avocado, hardboiled egg, grafton cheddar, cornbread crouton, bread and butter vinaigrette

MAPLE GLAZED SALMON SALAD | 27
baby green & red leaf lettuce, cucumbers, grapes and celery, crispy quinoa, feta, orange blossom vinaigrette

FALAFEL & HUMMUS BOWL [🌱] | 22
tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac

HANDHELDS

TAVERN BURGER* | 19
sesame bun, american, swiss, blue, or cheddar | with bacon...21

RYE STREET PIT BEEF ^{GF} | 26
tiger sauce, tangy bbq sauce, shaved onion, coleslaw, dill pickle, kaiser roll

GRILLED CHICKEN & SWISS | 22
bacon, greenleaf lettuce, tomato, dijonnaise, sesame bun

PEE DEE GOLD FRIED CHICKEN | 19
b&b pickles, hot pepper mayo, shaved cabbage "slaw", challah bun

MONTE CRISTO | 19
challah french toast, smoked ham, turkey, swiss, dijonnaise, raspberry sauce

TURKEY & AVOCADO | 18
alfalfa sprouts, pickled red onions, provolone, piri-piri sauce, toasted honey-grain

REUBEN | 24
first cut corned beef, swiss, sauerkraut, thousand island, seeded rye bread

FRIED OYSTER PO' BOY | 22
roaring point oysters, chilled shrimp remoulade, iceberg lettuce, tomato, french bread

JUMBO LUMP CRAB CAKE | 30
coleslaw, tartar sauce, cornmeal bun

ENTRÉES

CHICKEN & WAFFLE | 23
fried chicken tenders, cornmeal waffle, whipped butter, west virginia maple syrup

CAST IRON STEAK & EGGS* ^{GF} | 33
8-oz. new york strip steak, two eggs any style, kennebec potatoes, hollandaise sauce

DELICATA SQUASH FRITTATA ^{GF} [🌱] | 20
arugula, golden raisins, pumpkin seed gremolata, kennebeck potatoes, pecorino romano

COUNTRY BREAKFAST | 21
two eggs any style, kennebec potatoes, buttermilk biscuit, choice of bacon, pork sausage or turkey sausage

BLUEGRASS SPICED SALMON ^{GF} | 30
crispy kennebec potatoes, broccolini, charred scallion-caper vinaigrette

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...48

SHRIMP SPAGHETTINI | 28
cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter

CORNMEAL CRUSTED CHESAPEAKE BAY BLUE CATIFISH | 24
creamy white corn grits, braised collard greens, andouille sausage gravy

WHOLE ROASTED TROUT ^{GF} | 27
pee wee potatoes, blistered green beans, toasted almonds, lemon-caper brown butter

LINZ HERITAGE FILET MIGNON* ^{GF} | 53
8-oz, whipped potatoes, asparagus, bell pepper relish, fire fly farm's black & blue, bordelaise

CHALLAH FRENCH TOAST | 19
caramelized apples, pampered pecans, west virginia maple syrup, choice of bacon, pork sausage or turkey sausage

SPRING VEGETABLE CAMPANELLE [🌱] | 24
asparagus, peas, swiss chard, whipped lemon ricotta, pecorino romano, smoky breadcrumbs

EGGS BENEDICT

two poached eggs, english muffin, kennebec potatoes, hollandaise

CLASSIC* | 20
smoked virginia ham

CHESAPEAKE* | 30
jumbo lump crab cakes, old bay

FRIED OYSTER* | 22
fried roaring point oysters, wilted baby greens, old bay

SIDES

BAKED MAC & CHEESE [🌱] | 10
four cheese sauce, garlic-herb breadcrumbs

CHARRED BROCCOLINI ^{GF} [🌱] | 9
lemon vinaigrette, black pepper, grana padano

SALT-ROASTED RED BEETS ^{GF} [🌱] | 11
cherry blossom honey, chèvre, sunflower + sesame seeds, chives

TWICE-FRIED POTATOES ^{GF} [🌱] | 9
pimento cheese, chives

LOADED PALMETTO FARMS GRITS ^{GF} | 9
applewood bacon, jasper hill farm's cheddar, scallions

BRAISED COLLARD GREENS ^{GF} | 9
applewood bacon, cider vinegar

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.

Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

20% gratuity will be added to all checks. This gratuity is at the discretion of the guest and can be removed upon request. 100% of the gratuity goes to the employees.

WI-FI: RyeStreetTavern | Password: Rye225

GENERAL MANAGER ANTHONY BRAWNER * EXECUTIVE CHEF JOHN NAVARRIA

[🌱] Vegetarian ^{GF} Gluten-Friendly

RAW BAR

OYSTERS ON THE HALF SHELL ^{GF} each...4 | 1/2 dozen...23 | dozen...42

- BREAKWATER*^{GF} medium size, plump, slightly briny finish • ISLAND PARK COVE, RI
FORTUNE*^{GF} small size, briny, crisp finish • WINE HARBOR, NOVA SCOTIA
KATAMA BAY*^{GF} large size, slightly briny, sweet finish • KATAMA BAY, MA
PINKMOON*^{GF} medium size, crisp & briny, sweet finish • HUNTER RIVER, PEI

JUMBO SHRIMP ^{GF} cocktail sauce | 4.79 EACH

CHILLED JUMBO LUMP BLUE CRAB SALAD ^{GF} westminster saltines | 23

CAVIAR

sustainably harvested, 30 grams, served with crème fraîche and route 11 potato chips

CALVISIUS ITALIAN “SIBERIAN STURGEON” CAVIAR | 96
hints of umami and sea salt, with a buttery finish that “pops” when pressed to the roof of your mouth

CALVISIUS ITALIAN WHITE STURGEON CAVIAR | 84
onyx beads, luscious mouthfeel, refined salinity, hints of green olive

A RYE STREET OYSTER...

IS ALWAYS COLD AND FRESH
We source from the finest growers on both coasts of North America, and ensure every oyster hits your table within 5 minutes of shucking.

IS A RESPONSIBLE CHOICE
100% of our used shells are recycled through the Oyster Recovery Partnership to help restore the oyster beds of the Chesapeake Bay.

IS THE SAFEST OYSTER IN TOWN
We lab test oysters from every farm we work with at least every two months to ensure they meet our safety standards, which are significantly higher than the FDA's.



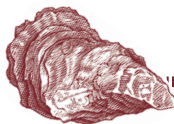
RAW BAR PLATTERS

THE SELKIE* ^{GF} | 61
12 oysters, 6 jumbo shrimp
happy hour...50

THE KRAKEN* ^{GF} | 181
12 oysters, 6 jumbo shrimp,
jumbo lump blue crab salad,
sterling pacific white sturgeon caviar
happy hour...148

THE MERMAID* ^{GF} | 73
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad
happy hour...60

OYSTERS ROYALE* ^{GF} | 97
12 oysters, sterling
pacific white sturgeon caviar
happy hour...87



OYSTER HAPPY HOUR

MONDAY-THURSDAY: 3-6 PM & 9 PM-CLOSE
FRIDAY: 3-6 PM & 10 PM-CLOSE

Half off all oysters on the half shell
Discounted Raw Bar Platters

COCKTAILS

BRUNCH DRINKS

MIMOSA | 9
sparkling wine. orange juice

OYSTER SHOOTER | 8
absolut vodka, rst hot sauce, choice of oyster

BLOODY MARY | 11
absolut peppar, rst bloody mary

VITAMIN T' | 17
corazon blanco tequila, aperol, lime,
passionfruit, vanilla, club soda, prosecco

BLOODY MARYLAND | 13
absolut peppar, rst bloody mary, old bay
seasoning and jumbo shrimp garnish

WAKE UP CALL | 14
sagamore rye, santa maria al monte amaro,
demerara, coffee, fernet whipped crème

SPICED APPLE SANGRIA | 16
green river bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove

MOONRAKER SPRITZ | 16
absolut vodka, st. germain elderflower,
prosecco, fig honey, lemon, club soda

AUTUMN KISS | 15
absolut vodka, spiced pear, apricot, lemon,
cinnamon, club soda, cinnamon-sugar rim

SOVEREIGN SOUR | 16
empress 1908 gin, spiced pear, plum,
lemon, egg white

NEVER BET THE DEVIL | 15
chacho jalapeño aguardiente, crème de
cassis, simple, lime, q hibiscus ginger beer

RYE TAI | 17
sagamore rye whiskey, smith + cross
jamaican rum, aperol, giffard orgeat,
simple, lime, angostura bitters

GOLDEN HOUR | 15
corazón blanco tequila, aperol,
sage-thyme agave, grapefruit, lime

ON THE BRINK | 17
corazón blanco tequila, buffalo trace
bourbon cream, tia maria cold brew liqueur,
espresso, vanilla, aztec chocolate bitters

HYPNOTIZE | 16
barr hill gin, don ciccio ambrosia, carpano
antica vermouht, fig honey, cherry bitters

PREAKNESS | 16
sagamore rye whiskey, cocchi vermouht
di torino, benedictine, angostura bitters

DREAM WITHIN A DREAM 24 | 35 W/ FLASK
sagamore ‘palo cortado finished’ rye
whiskey, apricot, luxardo maraschino
liqueur, cardamom, black walnut bitters

NOBLE ONE 24 | 35 W/ FLASK
sagamore sauternes cask finish, pierre
ferrand cognac, falernum, peychaud
bitters, orange, vanilla coconut milk, honey

DRAUGHT BEER

- ZADIE'S LAGER
Baltimore, MD (4.5%)..... 8
- CHECKERSPOT ‘HILLBILLY GOLD’ PILSNER
Baltimore, MD (5.3%)..... 9
- HEAVY SEAS BODACIOUS BLONDE ALE
Halethorpe, MD (4.5%)..... 8

- OTHER HALF DRY HOPPED HAZY IPA
Washington, DC (6.8%) 9
- EVOLUTION LOT #3 IPA
Salisbury, MD (6.8%)..... 8
- GUINNESS STOUT
Dublin, Ireland (4.2%)..... 9

WINES BY THE GLASS

SPARKLING

- MUSARAGNO, ‘babbo’ prosecco, veneto, italy, nv.....14 | 47
- JANSZ, brut rosé, tasmania, australia nv18 | 65
- OLIVER MARTEAUX, brut reserve, champagne, france, nv.....26 | 90
- BRUT ROSÉ, pierre chavin ‘signature,’ france, nv (non-alcoholic).....13 | 45

WHITE

- MUSCADET, domaine de la chauvniere, loire, france 2023..... 12 | 40
- RIESLING, selbach oster kabinett, mosel, germany 2023.....13 | 45
- SAUVIGNON BLANC, frenzy, marlborough, nz, 2022.....13 | 43
- GARGANEGA, suavia, soave classico, veneto, italy, 202115 | 49
- FIELD BLEND, hermann j. wiemer, finger lakes, ny, nv.....13 | 43
- CHARDONNAY, bravium, russian river valley, ca, 2022.....18 | 65

ROSÉ

- ROSÉ, bieler ‘sabine’, coteaux d’aix-en-provence, france 2022.....13 | 45

RED

- SYRAH, vincent paris, n. rhone, france, 202014 | 45
- MALBEC, lamadrid, ‘agreló’ mendoza, argentina, 2022.....14 | 45
- SANGIOVESE/CABERNET SAUVIGNON, altesino toscana rosso,
tuscany, italy, 202415 | 49
- CABERNET SAUVIGNON, mason noir ‘in sheeps clothing’,
columbia valley, washington, 202219 | 69
- PINOT NOIR, roots ‘klee’, willamette valley, or, 2023.....16 | 53
- TEMPRANILLO, bodegas bibainas vina pomal rioja reserva, rioja, spain, 2017..... 13 | 41

MILKSHAKES

BOOZY SHAKES

BUSHWACKER ^{GF} | 16
myers dark rum, tia maria cold brew, disarrono
amaretto, creme de cacao, coconut, vanilla ice cream

BALTIMORE AFFOGATO ^{GF} | 16
sagamore rye whiskey, espresso, maple,
fernet branca, vanilla ice cream

VANILLA ^{GF}

CHOCOLATE ^{GF}

COOKIES & CREAM

MINT CHIP ^{GF}

COOKIE DOUGH

ESPRESSO ^{GF}

-13-