

# RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

## STARTERS

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

WARM SOFT PRETZEL | 16  
house mustard & cheese sauce

MARYLAND CRAB SOUP | 9  
westminster saltine crackers

LUMP CRAB & ARTICHOKE DIP | 19  
baguette + lemon

ZUCCHINI CHIPS 🌱 | 12  
chipotle-buttermilk dressing,  
parmesan

SIZZLING OYSTERS 🍷 | 18  
rockefeller butter, grana padano

CLASSIC DEVILED EGGS 🍷 🌱 | 10  
old bay salt

WARM SOFT PRETZEL | 16  
house mustard & cheese sauce

BBQ PORKBELLY  
& HOUSE-MADE TOTS 🍷 | 17  
white sauce, pickled collards

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

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

SHRIMP & GRITS 🍷 | 17  
creamy white corn grits, andouille  
sausage, crystal hot sauce-tomato broth

FRIED CHICKEN WINGS 🍷 | 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 🍷 | 15  
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD 🍷 🌱 | 17  
butter beans, pole beans, cherry  
tomatoes, bell pepper, fire fly farm's  
black & blue, buttermilk dressing

MARKET SALAD 🍷 🌱 | 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, graston 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 🍷 | 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\* 🍷 | 33  
8-oz. new york strip steak, two eggs any  
style, kennebec potatoes, hollandaise sauce

ASPARAGUS FRITATTA 🌱 | 20  
scallion, grana padano, petite arugula  
sald, lemon vinaigrette, crispy kennebec  
potatoes

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

BLUEGRASS SPICED SALMON 🍷 | 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 🍷 | 27  
pee wee potatoes, blistered green beans,  
toasted almonds, lemon-caper brown  
butter

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

BRIOCHE FRENCH TOAST 🌱 | 19  
strawberries, whipped cream, west  
virginia maple syrup, choice of bacon,  
pork sausage patties, or turkey sausage  
links

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 🍷 🌱 | 9  
lemon vinaigrette, black pepper,  
grana padano

SALT-ROASTED RED BEETS 🍷 🌱 | 11  
cherry blossom honey, chèvre,  
sunflower + sesame seeds, chives

TWICE-FRIED POTATOES 🍷 🌱 | 9  
pimento cheese, chives

LOADED PALMETTO FARMS GRITS 🍷 | 9  
applewood bacon, jasper hill  
farm's cheddar, scallions

BRAISED COLLARD GREENS 🍷 | 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 🍷 Gluten-Friendly

# RAW BAR

OYSTERS ON THE HALF SHELL <sup>GF</sup> each...4 | 1/2 dozen...23 | dozen...42

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

JUMBO SHRIMP <sup>GF</sup> cocktail sauce | 4.79 EACH

CHILLED JUMBO LUMP BLUE CRAB SALAD <sup>GF</sup> 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.



OYSTER RECOVERY PARTNERSHIP  
Shell Recycling Alliance

## RAW BAR PLATTERS

THE SELKIE\* <sup>GF</sup> | 61

12 oysters, 6 jumbo shrimp  
happy hour...50

THE KRAKEN\* <sup>GF</sup> | 181

12 oysters, 6 jumbo shrimp,  
jumbo lump blue crab salad,  
sterling pacific white sturgeon caviar  
happy hour...148

THE MERMAID\* <sup>GF</sup> | 73

12 oysters, 6 jumbo shrimp,  
jumbo lump crab salad  
happy hour...60

OYSTERS ROYALE\* <sup>GF</sup> | 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

IRISH BREAKFAST | 17  
jameson whiskey, kahlua coffee liqueur,  
giffard cacao, espresso, guinness stout

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

PIZZA DUDE | 16  
tito's vodka, chacho jalapeno aguardiente,  
basil, tomato, agave

HOT TO TROT <sup>GF</sup> | 16  
absolut 'vanilla' vodka, chardonnay,  
dragon fruit, lemon, q grapefruit soda

JETSET SPRITZ <sup>GF</sup> | 16  
absolut vodka, musaragno 'babbo' prosecco,  
st. elder elderflower, mandarin, lemon, q  
club soda

LEMONADE DAYDREAM <sup>GF</sup> | 15  
tito's vodka, giffard rhubarb, strawberry  
basil, lemon, q club soda

REST ON YOUR LAURELS <sup>GF</sup> | 15  
gunpowder 'italian fig + laurel' gin, cocchi  
americano, st. elder elderflower, kiwi,  
lemon

RYE TAI <sup>GF</sup> | 17  
sagamore rye whiskey, smith + cross  
jamaican rum, aperol aperitivo, giffard  
orgeat, simple, lime, angostura aromatic  
bitters

MARIA, MARIA <sup>GF</sup> | 16  
corazón blanco tequila, chacho jalapeno  
aguardiente, solerno blood orange liqueur,  
dragon fruit, aleppo-sugar-salt

NEVERMORE <sup>GF</sup> | 15  
corazón blanco tequila, orgeat, strawberry  
basil, chinola passionfruit, lime

OBSDIAN NIGHTCAP <sup>GF</sup> | 15  
sagamore 'small batch' rye whiskey, licor  
43, espresso, vanilla, fee brothers aztec  
chocolate bitters

THE GODSON <sup>GF</sup> | 15  
sagamore 'small batch' rye whiskey,  
disaronno amaretto, giffard bresil du  
banane, espresso crème

SAZERAC <sup>GF</sup> | 22  
sagamore 9 year "clyde's" rye whiskey,  
demerara, peychaud bitters, mt. defiance  
absinthe

HONEY & ASH <sup>GF</sup> | 25  
sagamore 'sauternes' rye whiskey (clyde's  
single barrel), st, george spiced pear, earl  
grey, fee brothers aztec chocolate bitters

AZTEC SUNSET <sup>GF</sup> | 18  
pierre ferrand '1840' cognac, herradura  
reposado tequila, serrano-cilantro,  
bittermen's 'elemakule' tiki bitters

### 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 nv.....18 | 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, 2021.....15 | 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, 2020.....14 | 45
- MALBEC, lamadrid, 'agreló' mendoza, argentina, 2022.....14 | 45
- SANGIOVESE/CABERNET SAUVIGNON, altesino toscana rosso,  
tuscan, italy, 2024.....15 | 49
- CABERNET SAUVIGNON, mason noir 'in sheeps clothing',  
columbia valley, washington, 2022.....19 | 69
- PINOT NOIR, roots 'klee', willamette valley, or, 2023.....16 | 53
- TEMPRANILLO, bodegas bibainas vina pomal rioja reserva, rioja, spain, 2017..... 13 | 41

## MILKSHAKES

### NON-BOOZY 13

VANILLA <sup>GF</sup> <sup>GF</sup>  
disaronno amaretto liqueur...16

CHOCOLATE <sup>GF</sup> <sup>GF</sup>  
fernet branca...16

COOKIES & CREAM <sup>GF</sup> <sup>GF</sup>  
tia maria...16

MINT CHIP <sup>GF</sup> <sup>GF</sup>  
bailey's irish cream...16

COOKIE DOUGH <sup>GF</sup> <sup>GF</sup>  
buffalo trace bourbon cream...16

ESPRESSO <sup>GF</sup> <sup>GF</sup>  
averna...16