

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

MARYLAND CRAB SOUP | 9
westminster saltine crackers

SIZZLING OYSTERS 🍴 | 18
rockefeller butter, grana padano

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

ZUCCHINI CHIPS 🍴 | 12
chipotle-buttermilk dressing,
parmesan

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

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

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

SEA-CUTERIE 🍴 | 27
grilled jumbo shrimp, md blue crab
in drawn butter, oyster rockefeller,
grilled bread

FRIED CHICKEN WINGS 🍴 | 18
buffalo sauce or old bay-honey butter

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

NASHVILLE SPICED
CRISPY MUSHROOMS 🍴 | 14
b&b zucchini pickles,
buttermilk goddess drizzle

GREENS & GRAINS

BROCCOLINI & NAPA CABBAGE CAESAR 🍴 | 15
lemon-pepper nooch, parmesan crisp

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

SPRING MARKET SALAD 🍴 | 16
nc strawberries, candied pecans, goat
cheese, baby red & green leaf lettuce,
arugula, white balsamic vinaigrette

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

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

FALAFEL & HUMMUS BOWL 🍴 | 22
tabbouleh, tahini sauce, pickled red onion,
fattoush salad, lemon-sumac vinaigrette

FRIED CHICKEN RICE BOWL | 25
honey sriracha chicken breast, watercress,
hardboiled egg, honeycrisp apples, bacon,
ginger-pickled cucumbers, scallions

HANDHELD

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

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

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

STEAK FRITES* 🍴 | 33
8-oz, ny strip steak, french fries,
watercress, shallot-dijon sauce

WILD CHESAPEAKE BAY ROCKFISH 🍴 | 32
swiss chard, fennel, butter beans, citronette

BLUEGRASS SPICED SALMON 🍴 | 30
crispy kennebec potatoes, broccolini,
charred scallion-caper vinaigrette

LINZ HERITAGE ANGUS RIBEYE* 🍴 | 55
creamed spinach + creole spiced
kennebec potato

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

LEMON-ROSEMARY BRICK CHICKEN | 32
pearl barley, maitake mushrooms,
asparagus, heirloom carrots, lots of herbs,
sherry-brown butter sauce

WHOLE ROASTED TROUT 🍴 | 27
pee wee potatoes, blistered green beans,
toasted almonds, lemon-caper brown butter

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

BABY BACK RIBS
french fries, coleslaw, bbq sauce
HALF RACK...25 | FULL RACK...40

HOUSEMADE PASTA

SPICY SAUSAGE RIGATONI | 26
sausage ragù, san marzano tomatoes,
tuscan kale, pecorino romano

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

SPRING VEGETABLE FUSILLI 🍴 | 24
asparagus, peas, swiss chard, whipped
lemon ricotta, pecorino romano, smoky
breadcrumbs

BRAISED LAMB BUCATINI | 26
whipped lemon ricotta, pecorino romano

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

ORANGE-MARMALADE GLAZED CARROTS | 9
whipped buttermilk, toasted pecans

WHIPPED YUKON GOLD POTATOES 🍴 | 9

GENERAL MANAGER: ANTHONY BRAWNER * EXECUTIVE CHEF: JOHN NAVARRIA

225 E CROMWELL STREET, BALTIMORE, MARYLAND 21230 * (443) 662-8000

RYESTREETTAVERN.COM  RYESTREETTAVERN  RYESTREETTAVERN

 Vegetarian  Gluten-Friendly

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.

WI-FI:
RyeStreetTavern
Password: Rye225

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.

RAW BAR

OYSTERS ON THE HALF-SHELL

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
 STANDISH SHORE*^{GF} medium size, briny, crisp finish • DUXBURY BAY, MA
 WELLFLEET*^{GF} medium size, plump in the shell, very briny finish • WELLFLEET HARBOR, MA
 each...4 | 1/2 dozen...23 | dozen...42

RAW BAR PLATTERS

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

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

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

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



OYSTER RECOVERY
 PARTNERSHIP®
 Shell Recycling Alliance



OYSTER HAPPY HOUR

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

Half off all oysters on the half shell
 Discounted oyster platters

MORE FROM THE RAW BAR

JUMBO SHRIMP ^{GF} | 4.79 EACH
 cocktail sauce

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

CALVISIUS ITALIAN
 "SIBERIAN STURGEON" CAVIAR | 96
 hints of umami and sea salt, with a buttery
 finish that goes "pop" when pressed to the
 roof of your mouth | italy

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

caviar is sustainably harvested, 30 grams, served with
 crème fraîche and Route 11 potato chips

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 THE SAFEST OYSTER IN TOWN

We lab test oysters from every oyster farm we work with at least every two months to
 ensure they pass our safety standards which are significantly higher than the FDAs.

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.

COCKTAILS

HOT TO TROT ^{GF} | 16
 absolut 'vanilla' vodka, chardonnay,
 dragon fruit, lemon, q grapefruit soda

JETSET SPRITZ ^{GF} | 16
 absolut vodka, musaragno 'babbo' prosecco,
 st. elder elderflower, mandarin, lemon, q club soda

LEMONADE DAYDREAM ^{GF} | 15
 tito's vodka, giffard rhubarb, strawberry basil,
 lemon, q club soda

REST ON YOUR LAURELS ^{GF} | 15
 gunpowder 'italian fig + laurel' gin, cocchi
 americano, st. elder elderflower, kiwi, lemon

RYE TAI ^{GF} | 17
 sagamore rye whiskey, smith + cross jamaican
 rum, aperol aperitivo, giffard orgeat, simple,
 lime, angostura aromatic bitters

NEVERMORE ^{GF} | 15
 corazón blanco tequila, orgeat, strawberry
 basil, chinola passionfruit, lime

MARIA, MARIA ^{GF} | 16
 corazón blanco tequila, chacho jalapeno
 aguardiente, solerno blood orange liqueur,
 dragon fruit, aleppo-sugar-salt

OBSIDIAN NIGHTCAP ^{GF} | 15
 sagamore 'small batch' rye whiskey, licor 43,
 espresso, vanilla, fee brothers aztec chocolate
 bitters

THE GODSON ^{GF} | 15
 sagamore 'small batch' rye whiskey, disaronno
 amaretto, giffard bresil du banane, espresso
 crème

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

HAPPY HOUR

MONDAY-FRIDAY FROM 3-6 PM

\$2 off Draught Beer

Select White & Red Wine | 8

Daiquiri | 8

Sagamore Rye Mule | 8

Sagamore Rye or Green River

Old Fashioned | 10

Oyster Shooter | 8

SAZERAC ^{GF} | 22

sagamore 9 year "clyde's" rye whiskey,
 demerara, peychaud bitters, mt. defiance
 absinthe

HONEY & ASH ^{GF} | 25

sagamore 'sauternes' rye whiskey (clyde's
 single barrel), st. george spiced pear, earl
 grey, fee brothers aztec chocolate bitters

AZTEC SUNSET ^{GF} | 18

pierre ferrand '1840' cognac, herradura
 reposado tequila, serrano-cilantro,
 bittermen's 'elemakule' tiki bitters

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, 'agrello' 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 ^{GF} ^{GF}
 disaronno amaretto liqueur...16

MINT CHIP ^{GF} ^{GF}
 bailey's irish cream...16

CHOCOLATE ^{GF} ^{GF}
 fernet branca...16

COOKIE DOUGH ^{GF} ^{GF}
 buffalo trace bourbon cream...16

COOKIES & CREAM ^{GF} ^{GF}
 tia maria...16

ESPRESSO ^{GF} ^{GF}
 averna...16