

# RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

## STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7  
whipped honey butter

MARYLAND CRAB SOUP | 9  
westminster saltine crackers

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

SIZZLING OYSTERS 🍴 | 18  
rockefeller butter, grana padano

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

WARM SOFT PRETZEL | 16  
house mustard & cheese sauce

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

MARKET SALAD 🍴 🍴 | 16  
baby green & red leaf lettuce, arugula,  
asian pears, honeycrisp apples, candied  
walnuts, jasper hill farm chef shred,  
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

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

GRILLED CHICKEN & PIMENTO CHEESE | 22  
bacon, shaved iceberg, challah bun

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

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

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

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

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

## 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

LEMON-ROSEMARY BRICK CHICKEN | 32  
barley + 'shrooms with lots of herbs,  
roasted carrots, sherry-brown butter sauce

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

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

GEORGES BANKS SCALLOPS | 39  
carolina gold rice grits, colorful  
cauliflower, lemon-parsley-caper 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

ASPARAGUS CAMPANELLE 🍴 | 24  
peas, parmesean broth, lemon ricotta

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

BUTCHER SHOP RIGATONI | 26  
short rib ragu, pecorino romano

CHICKEN MARSALA FETTUCCINE | 25  
shiitake + cremini mushrooms,  
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\*<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  
 each...4 | 1/2 dozen...23 | dozen...42

## RAW BAR PLATTERS

THE SELKIE\* <sup>GF</sup> | 61  
 12 oysters, 6 jumbo shrimp  
 happy hour...50

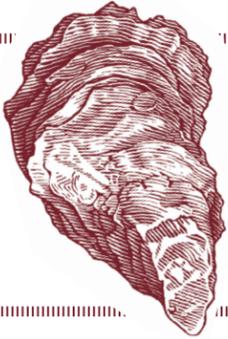
THE MERMAID\* <sup>GF</sup> | 73  
 12 oysters, 6 jumbo shrimp,  
 jumbo lump crab salad  
 happy hour...60

THE KRAKEN\* <sup>GF</sup> | 181  
 12 oysters, 6 jumbo shrimp,  
 jumbo lump blue crab salad,  
 sterling pacific white sturgeon  
 caviar  
 happy hour...148

OYSTERS ROYALE\* <sup>GF</sup> | 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 <sup>GF</sup> | 4.79 EACH  
 cocktail sauce

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

SPICED APPLE SANGRIA <sup>GF</sup> | 16  
 green river bourbon, cabernet sauvignon,  
 apple cider, orange-cinnamon-clove

MOONRAKER SPRITZ <sup>GF</sup> | 16  
 absolut vodka, st. germain elderflower, musaragno  
 'babbo' prosecco, fig honey, lemon, club soda

AUTUMN KISS <sup>GF</sup> | 15  
 absolut vodka, spiced pear, apricot, cinnamon,  
 lemon, club soda, cinnamon-sugar rim

SOVEREIGN SOUR <sup>GF</sup> | 16  
 empress 1908 gin, st. george spiced pear, plum,  
 lemon, egg white

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

NEVER BET THE DEVIL <sup>GF</sup> | 15  
 chacho jalapeño aguardiente, mathilde crème  
 de cassis, simple, lime, q hibiscus ginger beer

GOLDEN HOUR <sup>GF</sup> | 15  
 corazón blanco tequila, aperol aperitivo,  
 sage-thyme agave, grapefruit, lime

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

HYPNOTIZE <sup>GF</sup> | 16  
 barr hill gin, don ciccio ambrosia, carpano  
 antica vermouht, fig honey, cherry bitters

## 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

PREAKNESS <sup>GF</sup> | 16  
 sagamore rye whiskey, cocchi vermouht  
 di torino, benedictine, angostura bitters

DREAM WITHIN A DREAM <sup>GF</sup> | 24 | 35 W/ FLASK  
 sagamore 'palo cortado finished' rye  
 whiskey, apricot, luxardo maraschino  
 liqueur, cardamom, black walnut bitters

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

APRÈS SKI <sup>GF</sup> | 15  
 green river bourbon, rumple minze, house  
 hot chocolate, bailey's whipped 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

## 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

13

VANILLA <sup>GF</sup> <sup>GF</sup>  
 CHOCOLATE <sup>GF</sup> <sup>GF</sup>

COOKIES & CREAM <sup>GF</sup>  
 MINT CHIP <sup>GF</sup> <sup>GF</sup>

COOKIE DOUGH <sup>GF</sup>  
 ESPRESSO <sup>GF</sup> <sup>GF</sup>

## BOOZY SHAKES

BUSHWACKER <sup>GF</sup> <sup>GF</sup> | 16  
 myers dark rum, tia maria  
 cold brew, disarrono amaretto,  
 creme de cacao, coconut,  
 vanilla ice cream

BALTIMORE AFFOGATO <sup>GF</sup> <sup>GF</sup> | 16  
 sagamore rye whiskey,  
 espresso, maple, fernet branca,  
 vanilla ice cream