

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

ROASTED BUTTERNUTSQUASH

SOUP 🍷 | 9
marshmallow brulee,
toasted pecans, rosemary

SEAFOOD GUMBO | 11
shrimp, oysters, blue crab,
andouille, carolina gold rice

SIZZLING OYSTERS 🍷 | 18
rockefeller butter, grana padano

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

BALTIMORE “CODDIES” | 14
rockfish & potato brandades,
westminster saltines, dijonnaise

RST SEAFOOD COCKTAIL 🍷 | 18
crab, shrimp, clams, rockfish ceviche,
avocado, cucumber, tomato, red onion,
cilantro, westminster saltines

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

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

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

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

BAVARIAN PRETZEL | 16
house-made mustard,
loaded bacon-beer cheese

SEA-CUTERIE 🍷 | 26
grilled jumbo shrimp, md blue crab
in drawn butter, oyster rockefeller,
grilled bread

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 tomatoes, bell pepper, fire fly
farm’s black & blue, buttermilk dressing

AUTUMN MARKET SALAD 🍷 🍴 | 16
power 4 lettuce, asian pears,
honeycrisp apples, candied walnuts,
jasper hills farm cheese, white balsamic
vinaigrette

ADD ON 🍷
Chicken +10 | Shrimp +11 | Salmon +14

RYE STREET CHICKEN COBB | 24
little gem lettuce, watercress, avocado,
bacon, hardboiled egg, oven roasted
tomatoes, grafton cheddar, cornbread
croutons, green goddess dressing

MAPLE GLAZED SALMON SALAD | 27
power 4 lettuce blend, cucumbers,
celery, crispy quinoa, grapes, feta,
orange blossom 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

HANDHELDS

RST BURGER* | 19
sesame bun, american, swiss,
blue, or cheddar | with bacon...20

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

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

JUMBO LUMP CRAB CAKE | 28
coleslaw, tartar sauce, cornmeal bun

MAINE LOBSTER ROLL | 34
lightly dressed, served chilled on a split-
top roll, coleslaw, french fries

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

MILE HIGH ROAST PORK | 20
“southern maryland style” shaved
pork belly, spicy braised greens,
challah bun

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

ENTRÉES

JÄGERSCHNITZEL | 24
spätzle + lots of herbs, braised red
cabbage, bacon-mushroom gravy

STEAK FRITES* 🍷 | 32
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

OKTOBERFEST PLATTER | 20
beer bratwurst, warm german potato
salad, cider braised sauerkraut, rustic
pan jus

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

ROASTED BELL AND EVANS
HALF CHICKEN | 32
barley + ‘shrooms with lots of herbs,
roasted carrots, sherry-brown butter
sauce

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...28 | DOUBLE...47

HOUSEMADE PASTA

BUTTERNUT SQUASH CAMPANELLE 🍴 | 23
caramelized onions, fried sage, gruyère,
pecorino romano, pepitas

BUTCHER SHOP RIGATONI | 26
short rib ragu, pecorino romano

MAINE LOBSTER “THERMIDOR” | 34
brandy-dijon cream, cremini mushrooms,
gruyere, conchiglie pasta

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

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 CROWELL STREET, BALTIMORE, MARYLAND 21230 * (443) 662-8000

RYESTREETTAVERN.COM



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🍴 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

On Friday, Saturday, and Sunday a 20% gratuity will be added to all checks for your convenience. For parties of six or more this gratuity will be added during all days of the week. 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

each...4 | 1/2 dozen...23 | dozen...42
choose one type or mix & match

SEE OUR FEATURE CARD FOR TODAY'S OYSTER SELECTION

RAW BAR PLATTERS

- THE SELKIE*  | 61

12 oysters, 6 jumbo shrimp
happy hour...50
- THE MERMAID*  | 73

12 oysters, 6 jumbo shrimp, jumbo
lump crab salad
happy hour...60
- THE KRAKEN*  | 181

12 oysters, 6 jumbo shrimp, jumbo
lump blue crab salad,
sterling pacific white sturgeon
caviar
happy hour...148
- OYSTERS ROYALE*  | 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

- 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
- JUMBO SHRIMP  | 4.59 EACH
cocktail sauce
- RST SEAFOOD COCKTAIL | 18
crab, shrimp, clams, rockfish ceviche,
avocado, cucumber, tomato, red onion,
cilantro, westminster saltines
- CHILLED JUMBO LUMP BLUE CRAB
SALAD  | 21
westminster saltines
- 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  | 16
four roses bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove
- MOONRAKER SPRITZ  | 16
stoli vodka, st. germain elderflower, musaragno
'babbo' prosecco, fig honey, lemon, club soda
- AUTUMN KISS  | 15
stoli vodka, st. george spiced pear, rothman +
winter apricot, cinnamon, lemon, club soda
- SOVEREIGN SOUR  | 16
empress 1908 gin, st. george spiced pear, plum,
lemon, egg white
- RYE TAI  | 17
sagamore rye whiskey, smith + cross jamaican
rum, aperol aperitivo, giffard orgeat, simple,
lime, angostura aromatic bitters
- NEVER BET THE DEVIL  | 15
chacho jalapeño aguardiente, mathilde crème
de cassis, simple, lime, q hibiscus ginger beer
- GOLDEN HOUR  | 15
corazón blanco tequila, aperol aperitivo,
sage-thyme agave, grapefruit, lime
- ON THE BRINK  | 17
corazón blanco tequila, buffalo trace bourbon
cream, tia maria cold brew liqueur, espresso,
vanilla, fee brothers aztec chocolate bitters
- HYPNOTIZE  | 16
barr hill gin, don ciccio ambrosia, carpano
antica vermouth, fig honey,
fee brothers 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 Four Roses
Old Fashioned | 10
- Oyster Shooter | 8

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

DREAM WITHIN A DREAM  24 | 35 W/FLASK
sagamore 'palo cortado finished' rye
whiskey, rothman + winter apricot,
luxardo maraschino liqueur, cardamom,
fee brothers black walnut bitters

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

APRÈS SKI  | 15
four roses bourbon, rumple minze, house
hot chocolate, bailey's whipped crème

WINES BY THE GLASS

- SPARKLING
- MUSARAGNO, 'babbo' prosecco, veneto, italy, nv14 | 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
- ALBARIÑO, old westminister vineyard albariño, westminister, md, 202315 | 49
- 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, nv13 | 43
- CHARDONNAY, bravium, russian river valley, ca, 202218 | 65
- ROSÉ
- ROSÉ, bieler 'sabine', coteaux d'aix-en-provence, france 202213 | 45
- RED
- SYRAH, vincent paris, n. rhone, france, 2020.....14 | 45
- MALBEC, lamadrid, 'agreló' mendoza, argentina, 2022.....14 | 45
- MERLOT/SYRAH/CABERNET SAUVIGNON, channing daughters 'rosso fresco,'
long island, ny, 2022.....14 | 45
- 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

- VANILLA  

CHOCOLATE  
- COOKIES & CREAM 

MINT CHIP  
- COOKIE DOUGH 

ESPRESSO  

BOOZY SHAKES

- BUSHWACKER   | 16
myers dark rum, tia maria
cold brew, disarrono amaretto,
creme de cacao, coconut,
vanilla ice cream
- BALTIMORE AFFOGATO   | 16
sagamore rye whiskey,
espresso, maple, fernet branca,
vanilla ice cream