

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

MARYLAND CRAB SOUP | 9
westminster saltines

SIZZLING OYSTERS 🍴 | 18
rockefeller butter, grana padano

CHICKEN & ANDOUILLE
SAUSAGE GUMBO | 11
carolina gold rice, okra, scallions

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

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

SUMMER MARKET SALAD 🍴 🍴 | 16
blackberries, avocado, goat cheese,
almonds, radicchio, power 4 lettuce
blend, 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

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

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

PULLED PORK SANDWICH | 20
bbq pork shoulder, dill pickles,
crispy onion strings, soft bun, coleslaw

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

ENTRÉES

HERITAGE CORNISH HEN | 32
carolina gold rice, “stewed” green beans,
bacon lardon, smoky pan broth

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
16-oz. whipped yukon gold potatoes,
grilled asparagus, sauce bordelaise

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

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

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

HOUSEMADE PASTA

CHICKEN CAMPANELLE | 25
house-made chicken “sausage”,
zucchini & summer squash,
heirloom cherry tomatoes, sweet basil,
sungold tomato cream, grana padano

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

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* ^{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

- 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*

JUMBO SHRIMP ^{GF} | 4.59 EACH
cocktail sauce

**CHILLED JUMBO LUMP BLUE CRAB
SALAD ^{GF}** | 21
westminster saltines

sustainably harvested, 30 grams, served with crème fraîche and Route 11 potato chips
- CALVISIUS ITALIAN**
WHITE STURGEON CAVIAR | 84
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive | *italy*

RST SEAFOOD COCKTAIL ^{GF} | 18
crab, shrimp, clams, rockfish ceviche,
avocado, cucumber, tomato, red onion,
cilantro, westminster saltines

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

- BOURBON PEACH SANGRIA ^{GF}** | 16
four roses bourbon,
peach schnapps, peach, chardonnay,
q ginger beer
- SUMMER SPRITZ ^{GF}** | 15
stoli vodka, musarango 'babbo' prosecco,
strawberry-basil, lemon, club soda
- WATERMELON SUGAR HIGH ^{GF}** | 15
stoli vodka, watermelon-cucumber,
housemade grenadine, lime, club soda
- TWO IN THE MORNIN' ^{GF}** | 15
bsc shot tower gin, blackberry-rosemary, lemon,
q elderflower tonic
- THROUGH THE LOOKING GLASS ^{GF}** | 16
peloton de la muerte mezcal, chacho jalapeño
aguardiente, aperol aperitivo, lime
strawberry-basil, q grapefruit soda
- ARMY-NAVY ^{GF}** | 17
barr hill gin, giffard orgeat, lemon,
angostura aromatic, bitters
- HIDE N' SEEK ^{GF}** | 15
jalapeño infused corazón blanco tequila,
chamomile-pineapple, lime,
aleppo-sugar-salt
- OJO DE GALLO ^{GF}** | 15
sagamore 'small batch' rye whiskey,
smith & cross jamaican rum,
giffard coco de noix, lime, peychaud bitters,
q tropical ginger beer
- RYE-SPRESSO MARTINI ^{GF}** | 16
sagamore 'small batch' rye whiskey,
maggie's farm coffee rum, espresso, tia maria,
cascara, fee brothers lavender 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

DROP IT LIKE ITS HOT ^{GF} | 22
don julio reposado tequila,
giffard lichi-li, agave, lemon

OLD SALT ^{GF} | 22 | 33 W/ FLASK
sagamore 'palo cortado finished'
rye whiskey, diplomatico 'mantuano'
rum, tempus fugit banana,
fee brothers black walnut bitters,
fee brothers orange bitters

BED O' ROSES ^{GF} | 17
sagamore 'small batch' rye whiskey,
forthave aperitivo, cocchi rosa
americano, solerno blood orange liqueur,
bittermen's 'xococatl' mole bitters

THE NOBLE ONE ^{GF} | 22 | 33 W/ FLASK
sagamore sauternes cask finish, pierre
ferrand cognac, falernum, peychaud
bitters, orange, vanilla coconut milk,
honey

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 ^{GF} ^{GF}

CHOCOLATE ^{GF} ^{GF}
- COOKIES & CREAM ^{GF}

MINT CHIP ^{GF} ^{GF}
- COOKIE DOUGH ^{GF}

ESPRESSO ^{GF} ^{GF}

BOOZY SHAKES

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

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