

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

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

SOFT-SHELL CRAB SANDWICH | 28
coleslaw, french fries, cocktail mayo,
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

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

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

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

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

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

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

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

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

PASTAS

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 BRAUNER • EXECUTIVE CHEF JACOB AECIO

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.

🍴 Vegetarian 🍴 Gluten-Friendly WI-FI: RyeStreetTavern | Password: Rye225

225 E CROWMELL STREET, BALTIMORE, MARYLAND 21230 • (443) 662-8000

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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 ^{GF} each...4 | 1/2 dozen...23 | dozen...42
- 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
- JUMBO SHRIMP ^{GF} cocktail sauce | 4.79 EACH
- CHILLED JUMBO LUMP BLUE CRAB SALAD ^{GF} 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...



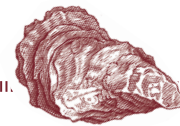
IS ALWAYS COLD AND FRESH
We source from the finest growers on both coasts of North America, and ensure every oyster hits your table within 5 minutes of shucking.

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.

RAW BAR PLATTERS

- THE SELKIE* ^{GF} | 61
12 oysters, 6 jumbo shrimp
happy hour...50
- THE KRAKEN* ^{GF} | 181
12 oysters, 6 jumbo shrimp,
jumbo lump blue crab salad,
sterling pacific white sturgeon caviar
happy hour...148
- THE MERMAID* ^{GF} | 73
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad
happy hour...60
- OYSTERS ROYALE* ^{GF} | 97
12 oysters, sterling
pacific white sturgeon caviar
happy hour...87



OYSTER HAPPY HOUR

MONDAY-THURSDAY | 3-6PM & 9PM-CLOSE
FRIDAY | 3-6PM & 10PM-CLOSE
Half off all oysters on the half shell
Discounted oyster platters

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
- OBSDIAN 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

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

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

- ASSYRTIKO, alexakis, crete, greece, 2024 13.5 | 43
- GRUNER VELTLINER, stadt krems, kremstal, austria, 2024 14.5 | 47
- 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, las perdices agrello. mendoza, argentina, 2024 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, aptus ribera del duero '8 meses en barrica'
ribera del duero, spain, 2021 14 | 45

MILKSHAKES

NON-BOOZY 13

- VANILLA ^{GF} ^{GF}
disaronno amaretto liqueur...16
- CHOCOLATE ^{GF} ^{GF}
fernet branca...16
- COOKIES & CREAM ^{GF} ^{GF}
tia maria...16
- MINT CHIP ^{GF} ^{GF}
bailey's irish cream...16
- COOKIE DOUGH ^{GF} ^{GF}
buffalo trace bourbon cream...16
- ESPRESSO ^{GF} ^{GF}
averna...16