

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

FRIED GREEN TOMATOES | 18
black pepper shrimp, corn chow
chow, remoulade

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

ZUCCHINI CHIPS 🍴 | 12
chipotle-buttermilk dressing,
parmesan

DAY BOAT NEW ENGLAND CALAMARI | 18
piper peppers, watercress,
remoulade sauce

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

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

SIZZLING OYSTERS 🍴 | 18
rockefeller butter, grana padano

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

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

CREAMY CHICKEN & VEGETABLE SOUP | 9
pearl barley, collard greens, lemon

MARYLAND CRAB SOUP | 9
westminster saltine crackers

GREENS & GRAINS

BROCCOLI & 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

HONEYCRISP APPLE SALAD 🍴 🍴 | 16
arcadian lettuce, arugula, asian pears,
jasper hill alpine cheese, candied walnuts,
golden balsamic vinaigrette

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

MAPLE GLAZED SALMON SALAD | 27
arcadian lettuce, crispy quinoa,
feta, cucumbers, grapes and celery,
orange blossom vinaigrette

GRILLED CHICKEN SALAD 🍴 | 25
arugula, shaved kale, farro, toasted pecans,
dried cherries, goat cheese, golden balsamic
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

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

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

CRISPY FISH SANDWICH | 19
tartar sauce, dill pickles, pickled red
onion, lemon, brioche

GRILLED CHICKEN & SWISS | 22
bacon, greenleaf lettuce, tomato,
dijonnaise, sesame bun

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 CATFISH | 24
creamy white corn grits, braised collard
greens, andouille sausage gravy

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

BELL & EVANS ROAST HALF CHICKEN 🍴 | 32
heirloom carrots, pearl onions, lacinato
kale, whipped potatoes, sherry-brown
butter sauce

STEAK FRITES★ 🍴 | 34
8-oz, ny strip steak, french fries,
watercress, shallot-dijon sauce

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

PORK SCHNITZEL | 24
parsnip puree, apple & arugula salad,
toasted walnuts, brown butter-lemon
vinaigrette

LINZ HERITAGE ANGUS RIBEYE★ 🍴 | 59
creamed spinach + creole spiced kennebec
potato

HERB CRUSTED PACIFIC COD | 25
swiss chard, fennel, butter beans
citronette

LINZ HERITAGE FILET MIGNON,
BRUSSELS & BLUE CHEESE★ 🍴 | 53
8-oz, whipped potatoes, brussels sprouts,
bell pepper relish, firefly farm's black &
blue, bordelaise

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...52

HOUSEMADE 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

BASIL PESTO CAMPENELLE 🍴 | 24
sweet corn, green beans, pecorino
romano, pine nuts

BRAISED LAMB FETTUCCINE | 26
whipped ricotta, pecorino romano

SIGNATURE SIDES

BAKED MAC & CHEESE 🍴 | 10
four cheese sauce,
garlic-herb breadcrumbs

CHARRED BROCCOLI 🍴 🍴 | 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 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 CROWELL 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  each...4 | 1/2 dozen...24 | dozen...44

DUXBURY SELECTS* medium size, briny with a crisp finish • DUXBURY BAY, MA

FORTUNE* small size, briny, crisp finish • WINE HARBOR, NOVA SCOTIA

JIMMY FUND GOLDS* medium size, very briny with a crisp finish • BRUNSWICK, ME

STANDISH SHORE* medium size, briny, crisp finish • DUXBURY BAY, MA

WELLFLEET* medium size, plump in the shell, very briny finish • WELLFLEET HARBOR, MA

JUMBO SHRIMP  cocktail sauce | 4.79 EACH

CHILLED JUMBO LUMP BLUE CRAB SALAD  westminster saltines | 26

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.



OYSTER RECOVERY
PARTNERSHIP®
Shell Recycling Alliance

RAW BAR PLATTERS

THE SELKIE*  | 64

12 oysters, 6 jumbo shrimp
happy hour...55

THE KRAKEN*  | 181

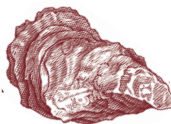
12 oysters, 6 jumbo shrimp,
jumbo lump blue crab salad,
sterling pacific white sturgeon caviar
happy hour...157

THE MERMAID*  | 84

12 oysters, 6 jumbo shrimp,
jumbo lump crab salad
happy hour...73

OYSTERS ROYALE*  | 117

12 oysters, sterling
pacific white sturgeon caviar
happy hour...99



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

SPICED APPLE SANGRIA  | 17

green river ‘1885’ bourbon, cabernet sauvignon,
apple cider, orange-cinnamon-clove

SCARLET HOUR SPRITZ  | 17

absolut pear vodka, don ciccio ambrosia,
blood orange, lemon, sparkling grapefruit,
musaragno ‘babbo’ prosecco

CHARM OFFENSIVE  | 15

tito’s vodka, rothman + winter apricot,
mathilde crème de cassis, lime, q ginger beer

3 LIL’ BIRDS  | 15

beefeater gin, giffard ginger, blackberry-
rosemary, lime, q elderflower tonic

MIDNIGHT OIL  | 16

corazón blanco tequila, tia maria
cold brew, chai, espresso

NEVERMORE  | 16

corazón blanco tequila, orgeat,
prickly pear, chinola passionfruit, lime

THE STOWAWAY  | 18

don q coconut rum, smith & cross
jamaican rum, aperol aperitivo,
chamomile-pineapple, lime

WITCHING SOUR  | 16

sagamore ‘small batch’ rye whiskey, belle de brillet,
maple-cinnamon, lemon, egg white, scotch rinse

DESERT MOON  | 19

siete leguas reposado tequila, rosemary-thyme,
st. george spiced pear,
fee brothers orange 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

TEN YEARS GONE  | 23 | 34 W/ FLASK

sagamore 10 year ‘clyde’s single barrel’
rye whiskey, diplomático ‘mantuano’
rum, giffard brésil de banane, averna,
fee brothers aztec chocolate bitters

THE SUN ALSO RISES  | 25 | 36 W/ FLASK

sagamore ‘rivesaltes cask finish’ rye
whiskey, lustau ‘península’ palo cortado,
fig honey, fee brothers black walnut bitters,
fee brothers orange 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, sonrie sparkling brut rose, spain, nv (non-alcoholic) 14 | 47

WHITE

ASSYRTIKO, alexakis, crete, greece, 2024 13.5 | 43

GRUNER VELTLINER, stadt krems, kremstal, austria, 2024 14.5 | 47

SAUVIGNON BLANC, chateau de crezancy sancerre,
loire valley, france, 2024 20 | 69

GARGANEGA, suavia, soave classico, veneto, italy, 2024 13.5 | 43

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 agrelo. mendoza, argentina, 2024 14 | 45

GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne cotes du rhone
s. rhone, france, 2024 14 | 45

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  

disaronno amaretto liqueur...16

CHOCOLATE  

fernet branca...16

COOKIES & CREAM 

tia maria...16

MINT CHIP  

bailey’s irish cream...16

COOKIE DOUGH  

buffalo trace bourbon cream...16

ESPRESSO  

averna...16

DRAUGHT BEER

ZADIE’S LAGER

Baltimore, MD (4.5%) 8

CHECKERSPOT ‘HILLBILLY GOLD’ PILSNER

Baltimore, MD (5.3%) 9

MANOR HILL ‘MILD MANOR’D’ AMBER

Ellicott City, MD (5.3%) 9

OTHER HALF DRY HOPPED HAZY IPA

Washington, DC (6.8%) 9

HEAVY SEAS LOOSE CANNON IPA

Baltimore, MD (6.8%) 9

GUINNESS STOUT

Dublin, Ireland (4.2%) 9