

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

BACON-CHEDDAR BUTTERMILK BISCUITS | 9
jalapeño jelly, whipped butter

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

MARYLAND CRAB SOUP | 9
westminster saltines

FRIED GREEN TOMATOES | 18
smoked shrimp remoulade, leek ash aioli, delicate herbs

LUMP CRAB & ARTICHOKE DIP | 18
baguette + lemon

GRANOLA BOWL | 11
low-fat greek yogurt, mixed berries, sunflower-sesame-almond granola, chia seeds, honey

SIZZLING OYSTERS | 17
rockefeller butter, grana padano

CLASSIC DEVEILED EGGS | 9
old bay salt

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

SHRIMP & GRITS | 17
creamy white corn grits, andouille sausage, crystal hot sauce-tomato broth

BALTIMORE "Coddies" | 14
rockfish & potato brandades, westminster saltines, dijonnaise

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

POINT JUDITH CALAMARI | 17
piper peppers, watercress, remoulade sauce

FRIED CHICKEN WINGS | 17
buffalo sauce or old bay-honey butter

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

GREENS & GRAINS

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

ICEBERG WEDGE SALAD | 16
butter beans, pole beans, cherry tomatoes, bell pepper, fire fly farm's black & blue, buttermilk dressing

BROCCOLINI & NAPA CABBAGE CAESAR | 15
lemon-pepper nooch, parmesan crisp

BEEFSTEAK TOMATO SALAD | 16
buffalo mozzarella, sweet basil, mosto olive oil, aged balsamic

FRIED EGG RICE BOWL | 20
sweet potato fondant, carolina rice, collard greens, pampered pecans, bell pepper relish

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

RYE STREET SIMPLE GREEN SALAD | 12
power 4 lettuce blend, tomatoes, carrots, cucumbers, sunflower-sesame-almond granola, lemon-basil vinaigrette

HANDHELDS

MONTE CRISTO | 19
challah french toast, smoked ham, turkey, swiss, dijonnaise, raspberry sauce

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

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

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

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

REUBEN | 23
first cut corned beef, swiss, sauerkraut, thousand island, seeded rye bread

FRIED OYSTER PO' BOY | 21
roaring point oysters, chilled shrimp remoulade, iceberg lettuce, tomato, french bread

GRILLED CHICKEN & PIMENTO CHEESE | 19
bacon, shaved iceberg, challah bun

JUMBO LUMP CRAB CAKE | 27
coleslaw, tartar sauce, cornmeal bun

CLASSIC SUMMER BLT | 16
virginia beefsteak tomatoes, red leaf lettuce, applewood bacon, basil mayo, toasted country white bread

ENTRÉES

CHICKEN & WAFFLE | 22
fried chicken tenders, cornmeal waffle, whipped butter, west virginia maple syrup

CAST IRON STEAK & EGGS* | 32
8-oz. new york strip steak, two eggs any style, kennebec potatoes, hollandaise sauce

ASPARAGUS FRITTATA | 20
kennebec potatoes, scallion, arugula, pecorino romano, lemon vinaigrette

COUNTRY BREAKFAST | 21
two eggs any style, kennebec potatoes, buttermilk biscuit, choice of bacon, pork sausage or turkey sausage

CORNMEAL CRUSTED CHESAPEAKE BAY BLUE CATFISH | 22
creamy white corn grits, braised collard greens, andouille sausage gravy

CHALLAH FRENCH TOAST | 19
blueberries, pampered pecans, west virginia maple syrup, choice of bacon, pork sausage or turkey sausage

BLUEGRASS SPICED SALMON | 29
crispy kennebec potatoes, broccolini, charred scallion-caper vinaigrette

SHRIMP SPAGHETTINI | 27
cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter

JUMBO LUMP CRAB CAKES

SUMMER corn & tomato chesapeake, old bay, kennebec potatoes

CLASSIC french fries, coleslaw, tartar sauce, lemon

SINGLE...27 | DOUBLE...46

EGGS BENEDICT

two poached eggs, english muffin, kennebec potatoes, hollandaise

CLASSIC* | 20
smoked virginia ham

CHESAPEAKE* | 27
jumbo lump crab cakes, old bay

FRIED OYSTER* | 21
fried roaring point oysters, wilted baby greens, old bay

SIDES

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

CHARRED BROCCOLINI | 9
lemon vinaigrette, black pepper, grana padano

CORN & TOMATO CHESAPEAKE | 9
kennebec potatoes, old bay

TWICE-FRIED POTATOES | 9
pimento cheese, chives

SALT-ROASTED RED BEETS | 11
cherry blossom honey, chèvre, sunflower + sesame seeds, chives

LOADED PALMETTO FARMS GRITS | 9
applewood bacon, jasper hill farm's cheddar, scallions

BRAISED COLLARD GREENS | 9
applewood bacon, cider vinegar

GENERAL MANAGER: ANTHONY BRAWNER * EXECUTIVE CHEF: JOHN NAVARRIA

225 E CROMWELL 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 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 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 ^{GF} | 4.59 EACH
cocktail sauce

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

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

BRUNCH DRINKS

OYSTER SHOOTER | 8
absolut peppar, rst hot sauce,
your choice of oyster

MIMOSA | 9
sparkling wine. orange juice

BLOODY MARY | 11
absolut peppar, rst bloody mary

BLOODY MARYLAND | 13
absolut peppar, rst bloody mary,
garnished with old bay seasoning and
topped with a jumbo shrimp

WRONG SIDE OF THE BED | 14
musaragno 'babbo' prosecco,
corazón blanco tequila, zucca rabarbaro,
strawberry-basil, lemon

WAKE UP CALL | 14
sagamore rye, santa maria al monte
amaro, demerara, coffee, fernet
whipped crème

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

THROUGH THE LOOKING GLASS ^{GF} | 16
peloton de la muerte mezcal, chacho
jalapeño aguardiente, aperol aperitivo, lime
strawberry-basil, q grapefruit soda

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

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, lime,
giffard coco de noix, 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

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

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

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

ARMY-NAVY ^{GF} | 17
barr hill gin, giffard orgeat, lemon,
angostura aromatic, bitters

TWO IN THE MORNIN' ^{GF} | 15
bsc shot tower gin, blackberry-
rosemary, lemon, q elderflower tonic

BOURBON PEACH SANGRIA ^{GF} | 16
four roses bourbon, peach schnapps, peach,
chardonnay, q ginger beer

WINES BY THE GLASS

SPARKLING

MUSARAGNO, 'babbo' prosecco, veneto, italy, nv.....14 | 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 202313 | 45
ALBARIÑO, old westminister vineyard albariño, westminister, md, 202315 | 49
SAUVIGNON BLANC, frenzy, marlborough, nz, 202213 | 43
GARGANEGA, suavia, soave classico, veneto, italy, 202115 | 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, 202014 | 45
MALBEC, lamadrid, 'agrello' 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, 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 ^{GF} ^{GF}

COOKIES & CREAM ^{GF}

COOKIE DOUGH ^{GF}

CHOCOLATE ^{GF} ^{GF}

MINT CHIP ^{GF} ^{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