

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

ROASTED BUTTERNUT SQUASH 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

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

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

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

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

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

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

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

MARKET SALAD 🍴 | 16
baby green & red leaf lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, 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

HANDHELD

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

JUMBO LUMP CRAB CAKE | 30
coleslaw, tartar sauce, cornmeal bun

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

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

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

ENTRÉES

DUROC PORK MILANESE | 25
parsnip purée, honeycrisp apples, arugula, toasted walnuts, brown butter-maple vinaigrette

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

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

LEMON-ROSEMARY BRICK CHICKEN | 32
barley + 'shrooms with lots of herbs, roasted carrots, sherry-brown butter sauce

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

LINZ HERITAGE ANGUS RIBEYE* 🍴 | 55
creamed spinach + creole spiced kennebec potato

RED WINE BRAISED BONE-IN SHORT RIB | 39
creamy white cheddar grits, cremini mushrooms, glazed root vegetables

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

HOUSEMADE PASTA

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

BUTCHER SHOP RIGATONI | 26
short rib ragu, pecorino romano

CHICKEN MARSALA FETTUCCINE | 25
shiitake + cremini mushrooms, pecorino romano

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  RYESTREETTAVERN  RYESTREETTAVERN

 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

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

KATAMA BAY*^{GF} large size, slightly briny, sweet finish • KATAMA BAY, MA
 SPINDRIFT*^{GF} medium size, slightly briny, sweet finish • BUZZARDS 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
 each...4 | 1/2 dozen...23 | dozen...42

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

JUMBO SHRIMP ^{GF} | 4.79 EACH
 cocktail sauce

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

**CHILLED JUMBO LUMP
 BLUE CRAB SALAD** ^{GF} | 23
 westminster saltines

**CALVISIUS ITALIAN
 WHITE STURGEON CAVIAR** | 84
 onyx beads, luscious mouthfeel,
 refined salinity, hints of
 green olive | italy

caviar is 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 ^{GF} | 16
 green river bourbon, cabernet sauvignon,
 apple cider, orange-cinnamon-clove

MOONRAKER SPRITZ ^{GF} | 16
 absolut vodka, st. germain elderflower, musaragno
 'babbo' prosecco, fig honey, lemon, club soda

AUTUMN KISS ^{GF} | 15
 absolut vodka, st. george spiced pear,
 rothman + winter apricot, cinnamon, lemon,
 club soda, cinnamon-sugar rim

SOVEREIGN SOUR ^{GF} | 16
 empress 1908 gin, st. george spiced pear, plum,
 lemon, egg white

RYE TAI ^{GF} | 17
 sagamore rye whiskey, smith + cross jamaican
 rum, aperol aperitivo, giffard orgeat, simple,
 lime, angostura aromatic bitters

NEVER BET THE DEVIL ^{GF} | 15
 chacho jalapeño aguardiente, mathilde crème
 de cassis, simple, lime, q hibiscus ginger beer

GOLDEN HOUR ^{GF} | 15
 corazón blanco tequila, aperol aperitivo,
 sage-thyme agave, grapefruit, lime

ON THE BRINK ^{GF} | 17
 corazón blanco tequila, buffalo trace bourbon
 cream, tia maria cold brew liqueur, espresso,
 vanilla, fee brothers aztec chocolate bitters

HYPNOTIZE ^{GF} | 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 Green River

Old Fashioned | 10

Oyster Shooter | 8

PREAKNESS ^{GF} | 16
 sagamore rye whiskey, cocchi vermouth
 di torino, benedictine,
 angostura aromatic bitters

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

NOBLE ONE ^{GF} | 24 | 35 w/ FLASK
 sagamore sauternes cask finish, pierre
 ferrand cognac, falernum, peychaud
 bitters, orange, vanilla coconut milk, honey

APRÈS SKI ^{GF} | 15
 green river 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, nv26 | 90
BRUT ROSÉ, pierre chavin 'signature,' france, nv (non-alcoholic)13 | 45

WHITE

MUSCADET, domaine de la chauvniere, loire, france 202312 | 40
RIESLING, selbach oster kabinett, mosel, germany 202313 | 45
SAUVIGNON BLANC, frenzy, marlborough, nz, 202213 | 43
GARGANEGA, suavia, soave classico, veneto, italy, 202115 | 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, 202014 | 45
MALBEC, lamadrid, 'agrello' mendoza, argentina, 202214 | 45
SANGIOVESE/CABERNET SAUVIGNON, altesino toscana rosso,
 tuscan, italy, 202415 | 49
CABERNET SAUVIGNON, mason noir 'in sheeps clothing',
 columbia valley, washington, 202219 | 69
PINOT NOIR, roots 'klee', willamette valley, or, 202316 | 53
TEMPRANILLO, bodegas bibainas vina pomal rioja reserva, rioja, spain, 201713 | 41

MILKSHAKES

13

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