

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🍴 | 7
whipped honey butter

MARYLAND CRAB SOUP | 9
westminster saltine crackers

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

SIZZLING OYSTERS 🍴 | 18
rockefeller butter, grana padano

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

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

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

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

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

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

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

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

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

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

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

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

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

HOUSEMADE PASTA

BUTCHER SHOP RIGATONI | 26
short rib ragu, pecorino romano

SPRING VEGETABLE CAMPANELLE 🍴 | 24
asparagus, peas, swiss chard, whipped
lemon ricotta, pecorino romano, smoky
breadcrumbs

SHRIMP SPAGHETTINI | 28
cherry tomatoes, basil, garlic,
chili flakes, white wine-lemon butter

CHICKEN MARSALA FETTUCCINE | 25
shiitake + cremini mushrooms,
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 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

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

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
PINKMOON*^{GF} medium size, crisp & briny, sweet finish • HUNTER RIVER, PEI
each...4 | 1/2 dozen...23 | dozen...42

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

JUMBO SHRIMP ^{GF} | 4.79 EACH
cocktail sauce

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

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

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, spiced pear, 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 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, aztec chocolate bitters

HYPNOTIZE ^{GF} | 16
barr hill gin, don ciccio ambrosia, carpano
antica vermouht, fig honey, 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 vermouht
di torino, benedictine, angostura bitters

DREAM WITHIN A DREAM ^{GF} | 24 | 35 W/ FLASK
sagamore 'palo cortado finished' rye
whiskey, apricot, luxardo maraschino
liqueur, cardamom, 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

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

MUSCADET, domaine de la chauvniere, loire, france 2023.....12 | 40
RIESLING, selbach oster kabinett, mosel, germany 2023.....13 | 45
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 202213 | 45

RED

SYRAH, vincent paris, n. rhone, france, 2020.....14 | 45
MALBEC, lamadrid, 'agrello' mendoza, argentina, 2022.....14 | 45
SANGIOVESE/CABERNET SAUVIGNON, altesino toscana rosso,
tuscan, italy, 2024.....15 | 49
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

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