

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

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

SIZZLING OYSTERS 🍴 | 18
rockefeller butter, grana padano

ZUCCHINI CHIPS 🍴 | 12
chipotle-buttermilk dressing,
parmesan

DAY BOAT NEW ENGLAND 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

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

TOMATO GAZPACHO 🍴 🍴 | 9
feta cheese

MARYLAND CRAB SOUP | 9
westminster saltine crackers

GREENS & GRAINS

BROCCOLINI & 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

BLACKBERRY & AVOCADO SALAD 🍴 🍴 | 16
radicchio, arcadian lettuce, goat cheese,
almonds, white balsamic vinaigrette

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

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

BLACK PEPPER SPICED CHICKEN COBB 🍴 | 25
arcadian lettuce, romaine, sweet corn,
cherry tomatoes, avocado, hard boiled eggs,
applewood bacon, clothbound cheddar,
green goddess buttermilk dressing

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

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

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

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

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

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

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

ENTRÉES

JUMBO LUMP CRAB CAKES
SUMMER
corn & tomato chesapeake,
old bay, kennebec potatoes
CLASSIC
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...52

CORNMEAL CRUSTED CHESAPEAKE BAY
BLUE CATIFISH | 24
creamy white corn grits, braised collard
greens, andouille sausage gravy

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

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

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

LEMON-HERB BRICK CHICKEN | 32
griddled cornbread, peaches,
cucumbers, cherry tomatoes, sweet corn,
charred scallion-caper vinaigrette

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

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

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

LINZ HERITAGE FILET MIGNON* 🍴 | 56
8-oz, whipped potatoes, bell pepper relish,
asparagus, fire fly farm's black & blue,
bordelaise

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 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 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 ^{GF} each...4 | 1/2 dozen...24 | dozen...44

DUXBURY SELECTS*^{GF} medium size, briny with a crisp finish • DUXBURY BAY, MA

FORTUNE*^{GF} small size, briny, crisp finish • WINE HARBOR, NOVA SCOTIA

POINT PRIM*^{GF} medium size, briny with a crisp finish • MALPEQUE BAY, PEI

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 | 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* ^{GF} | 64

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

THE KRAKEN* ^{GF} | 181

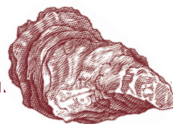
12 oysters, 6 jumbo shrimp,
jumbo lump blue crab salad,
sterling pacific white sturgeon caviar
happy hour...157

THE MERMAID* ^{GF} | 84

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

OYSTERS ROYALE* ^{GF} | 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

HOT TO TROT | 16

absolut ‘vanilla’ vodka, chardonnay,
dragon fruit, lemon, q grapefruit soda

JETSET SPRITZ | 16

absolut vodka, musaragno ‘babbo’ prosecco,
st. elder elderflower, mandarin, lemon, q club soda

LEMONADE DAYDREAM | 15

tito’s vodka, giffard rhubarb, strawberry basil,
lemon, q club soda

REST ON YOUR LAURELS | 15

gunpowder ‘italian fig + laurel’ gin, cocchi
americano, st. elder elderflower, kiwi, lemon

RYE TAI | 17

sagamore rye whiskey, smith + cross jamaican
rum, aperol aperitivo, giffard orgeat, simple,
lime, angostura aromatic bitters

NEVERMORE | 15

corazón blanco tequila, orgeat, strawberry
basil, chinola passionfruit, lime

MARIA, MARIA | 16

corazón blanco tequila, chacho jalapeno
aguardiente, solerno blood orange liqueur,
dragon fruit, Aleppo-sugar-salt

OBSIDIAN NIGHTCAP | 16

sagamore ‘small batch’ rye whiskey, licor 43,
espresso, vanilla, fee brothers aztec chocolate
bitters

THE GODSON | 15

sagamore ‘small batch’ rye whiskey, disaronno
amaretto, giffard bresil du banane, espresso
crème

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

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 | 22

sagamore 9 year “clyde’s’ rye whiskey,
demerara, peychaud bitters, mt. defiance
absinthe

HONEY & ASH | 25

sagamore ‘sauternes’ rye whiskey (clyde’s
single barrel), st, george spiced pear, earl
grey, fee brothers aztec chocolate bitters

AZTEC SUNSET | 18

pierre ferrand ‘1840’ cognac, herradura
reposado tequila, serrano-cilantro,
bittermen’s ‘elemakule’ tiki bitters

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, 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, 202413.5 | 43

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, 2020.....14 | 45

MALBEC, las perdices agrelo. mendoza, argentina, 202414 | 45

GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne cotes du rhone
s. rhone, france, 202414 | 45

CABERNET SAUVIGNON, mason noir ‘in sheeps clothing’,
columbia valley, washington, 202219 | 69

PINOT NOIR, roots ‘klee’, willamette valley, or, 202316 | 53

TEMPRANILLO, aptus ribera del duero ‘8 meses en barrica’
ribera del duero, spain, 2021.....14 | 45

MILKSHAKES

NON-BOOZY 13

VANILLA ^{GF}

disaronno amaretto liqueur...16

CHOCOLATE ^{GF}

fernet branca...16

COOKIES & CREAM

tia maria...16

MINT CHIP ^{GF}

bailey’s irish cream...16

COOKIE DOUGH ^{GF}

buffalo trace bourbon cream...16

ESPRESSO ^{GF}

averna...16