

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

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

SEAFOOD GUMBO | 11
shrimp, oysters, blue crab,
andouille, carolina gold rice

ROASTED BUTTERNUT SQUASH
SOUP ^{GF} | 9
marshmallow brulee,
toasted pecans, rosemary

LUMP CRAB & ARTICHOKE DIP | 19
baguette + lemon

SIZZLING OYSTERS ^{GF} | 18
rockefeller butter, grana padano

CLASSIC DEVILED EGGS ^{GF} | 10
old bay salt

WARM SOFT PRETZEL | 16
house mustard & cheese sauce

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

BBQ PORKBELLY
& HOUSE-MADE TOTS ^{GF} | 17
white sauce, pickled collards

POINT JUDITH CALAMARI | 18
piper peppers, watercress,
remoulade sauce

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

FRIED CHICKEN WINGS ^{GF} | 18
buffalo sauce or old bay-honey butter

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

GREENS & GRAINS

BROCCOLINI &
NAPA CABBAGE CAESAR ^{GF} | 15
lemon-pepper nooch, parmesan crisp

ICEBERG WEDGE SALAD ^{GF} | 17
butter beans, pole beans, cherry
tomatoes, bell pepper, fire fly farm's
black & blue, buttermilk dressing

MARKET SALAD ^{GF} | 16
baby green & red leaf lettuce, arugula,
asian pears, honeycrisp apples,
candied walnuts, jasper hill farm chef
shred, white balsamic vinaigrette

SESAME & SUNFLOWER
CRUSTED CHICKEN COBB | 25
iceberg & watercress, bacon, avocado,
hardboiled egg, grafton cheddar,
cornbread crouton, bread and butter
vinaigrette

MAPLE GLAZED SALMON SALAD | 27
baby green & red leaf lettuce,
cucumbers, grapes and celery, crispy
quinoa, feta, orange blossom vinaigrette

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

HANDHELDS

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

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

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

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

ENTRÉES

CHICKEN & WAFFLE | 23
fried chicken tenders, cornmeal waffle,
whipped butter, west virginia maple syrup

CAST IRON STEAK & EGGS* ^{GF} | 33
8-oz. new york strip steak, two eggs any
style, kennebec potatoes, hollandaise sauce

DELICATA SQUASH FRITTATA ^{GF} | 20
arugula, golden raisins, pumpkin seed
gremolata, kennebeck potatoes,
pecorino romano

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

JUMBO LUMP CRAB CAKES
french fries, coleslaw, tartar sauce, lemon
SINGLE...30 | DOUBLE...48

WHOLE ROASTED TROUT ^{GF} | 27
pee wee potatoes, blistered green beans,
toasted almonds, lemon-caper brown
butter

BLUEGRASS SPICED SALMON ^{GF} | 30
crispy kennebec potatoes, broccolini,
charred scallion-caper vinaigrette

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

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

EGGS BENEDICT

two poached eggs, english muffin, kennebec potatoes, hollandaise

CLASSIC* | 20
smoked virginia ham

CHESAPEAKE* | 30
jumbo lump crab cakes, old bay

FRIED OYSTER* | 22
fried roaring point oysters, wilted baby greens, old bay

SIDES

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

CHARRED BROCCOLINI ^{GF} | 9
lemon vinaigrette, black pepper,
grana padano

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

TWICE-FRIED POTATOES ^{GF} | 9
pimento cheese, chives

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

BRAISED COLLARD GREENS ^{GF} | 9
applewood bacon, cider vinegar

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.

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.

WI-FI: RyeStreetTavern | Password: Rye225

GENERAL MANAGER ANTHONY BRAUNER * EXECUTIVE CHEF JOHN NAVARRIA

Vegetarian ^{GF} Gluten-Friendly

225 E CROWELL STREET, BALTIMORE, MARYLAND 21230 * (443) 662-8000

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RAW BAR

OYSTERS ON THE HALF SHELL ^{GF} each...4 | 1/2 dozen...23 | dozen...42

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

JUMBO SHRIMP ^{GF} cocktail sauce | 4.79 EACH

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

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.



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 HAPPY HOUR

MONDAY-THURSDAY: 3-6 PM & 9 PM-CLOSE
 FRIDAY: 3-6 PM & 10 PM-CLOSE

Half off all oysters on the half shell
 Discounted Raw Bar Platters

COCKTAILS

BRUNCH DRINKS

VITAMIN T' | 17

corazon blanco tequila, aperol, lime,
 passionfruit, vanilla, club soda, prosecco

OYSTER SHOOTER | 8

absolut vodka, rst hot sauce,
 your choice of oyster

BLOODY MARY | 11

absolut peppar, rst bloody mary

MIMOSA | 9

sparkling wine, orange juice

BLOODY MARYLAND | 13

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

WAKE UP CALL | 14

sagamore rye, santa maria al monte
 amaro, demerara, coffee,
 fernet whipped crème

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

NEVER BET THE DEVIL ^{GF} | 15

chacho jalapeño aguardiente, mathilde
 crème
 de cassis, simple, lime, q hibiscus ginger
 beer

RYE TAI ^{GF} | 17

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

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

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

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, suaviva, 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 2022.....13 | 45

RED

SYRAH, vincent paris, n. rhone, france, 2020.....14 | 45
 MALBEC, lamadrid, 'agreló' 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, 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

BOOZY SHAKES

BUSHWACKER ^{GF} | 16

myers dark rum, tia maria cold brew, disarrono
 amaretto, creme de cacao, coconut, vanilla ice cream

BALTIMORE AFFOGATO ^{GF} | 16

sagamore rye whiskey, espresso, maple,
 fernet branca, vanilla ice cream

VANILLA ^{GF}

CHOCOLATE ^{GF}

COOKIES & CREAM

MINT CHIP ^{GF}

COOKIE DOUGH

ESPRESSO ^{GF}

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