

RYE STREET TAVERN

BY CLYDE'S RESTAURANT GROUP

STARTERS

WARM PARKER HOUSE ROLLS 🌿 | 6
whipped honey butter

MARYLAND CRAB CHOWDER | 10
potato + bacon

CHICKEN & DUMPLINGS | 10
buttermilk-chive dumplings, carrots,
peas, pearl onions, lemon veloute

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

SIZZLING OYSTERS 🍷 | 17
Rockefeller butter, Grana Padano

RYE STREET SEAFOOD COCKTAIL 🍷 | 18
crab, shrimp, clams, rockfish ceviche,
avocado, cucumber, tomato, red onion,
cilantro, Westminster saltines

FRIED CHICKEN WINGS 🍷 | 17
barrel-aged Sagamore hot sauce
or Old Bay-honey butter

SEA-CUTERIE 🍷 | 26
grilled jumbo shrimp, MD blue crab
in drawn butter, oyster Rockefeller,
grilled bread

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

FRIZZLED HEN OF THE WOODS 🌿 | 14
Nashville spiced, b&b zucchini
pickles, buttermilk goddess

LUMP CRAB & ARTICHOKE DIP | 18
baguette + lemon

SMASHBURGER SLIDERS | 18
Sagamore onion jam, pickles,
comeback sauce, American,
cornbread-brioche bun

GREENS & GRAINS

SUMMER MARKET SALAD 🍷 🌿 | 16
Virginia blackberries, arugula, spinach,
kale, pampered pecans, Fire Fly Farm's
goat cheese, white balsamic vinaigrette

RYE STREET SIMPLE GREEN SALAD 🌿 | 12
baby greens, tomatoes, carrots,
cucumbers, sunflower-sesame-almond
granola, lemon-basil vinaigrette

ICEBERG WEDGE SALAD 🌿 | 16
butter beans, pole beans, cherry tomatoes,
bell pepper, Fire Fly Farm's Black & Blue
cheese, black pepper-buttermilk dressing

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

FRIED CHICKEN RICE BOWL | 24
chili-honey tossed chicken breast,
ancient grains, hard-boiled egg, bacon,
Honeycrisp apples, ginger-pickled
cucumbers, scallions

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

HANDHELDS

RST BURGER* | 19
sesame bun, American, Swiss,
blue, or cheddar | with bacon...20

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

CORNMEAL-CRUSTED CHESAPEAKE
BAY BLUE CATFISH | 18
pickled shallot-dill remoulade, American,
shaved iceberg, b&b pickles, challah bun

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

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

MILE HIGH ROAST PORK | 20
"Southern Maryland style" shaved
pork belly, spicy braised greens,
challah bun

TIDEWATER BLT | 17
Kirby Farm's Beefsteak tomatoes,
iceberg lettuce, applewood bacon,
basil mayo, toasted country white bread

ENTRÉES

BELL & EVANS CORNISH HEN | 31
barley + 'shrooms with lots of herbs,
roasted carrots, Vidalia onion jus

JUMBO LUMP CRAB CAKES
SINGLE...27 | DOUBLE...46
french fries, coleslaw, tartar sauce

CAST IRON STEAK FRITES* 🍷 | 32
8-oz. NY strip steak, French fries,
watercress, shallot-Dijon sauce

WILD CHESAPEAKE BAY ROCKFISH 🍷 | 32
Swiss chard, fennel, butter beans,
citronette

GEORGES BANK SCALLOPS 🍷 | 35
lemony grits, charred cauliflower,
hazelnut-herb-brown butter

LINZ HERITAGE TWIN
PETITE FILET MIGNON* 🍷 | 49
potato pave, bell pepper relish,
bordelaise, upland cress

LINZ HERITAGE ANGUS RIBEYE* 🍷 | 54
16-oz., whipped Yukon gold potatoes,
asparagus, garlic-herb butter, bordelaise

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

HOUSEMADE PASTA

FETTUCCINE & MAITAKE
MUSHROOMS 🌿 | 23
whipped lemon ricotta, baby spinach,
poached egg, Grana Padano

BUTCHER SHOP RIGATONI | 25
short rib ragu, Pecorino Romano

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

BAKED MAINE LOBSTER | 37
brandy-Dijon cream, cremini
'shrooms, Gruyere, conchiglie pasta

SIDES

WHIPPED YUKON GOLD POTATOES 🍷 | 9

BEEFSTEAK TOMATO & EVOO 🍷 🌿 | 10
Fire Fly Farm's Black & Blue cheese,
aged balsamic, oregano + basil

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

CHARRED BROCCOLINI 🍷 🌿 | 9
lemon vinaigrette, black pepper,
Grana Padano

ORANGE MARMALADE-GLAZED
CARROTS 🍷 🌿 | 9
whipped buttermilk, toasted pecans

TWICE-FRIED POTATOES 🍷 🌿 | 9
pimento cheese, chives

LOADED PALMETTO FARMS GRITS 🍷 | 9
applewood bacon, Jasper Hill Farm's
cheddar, scallions

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

GENERAL MANAGER: ANTHONY BRAWNER * EXECUTIVE CHEF: JOHN NAVARRIA

🌿 Vegetarian 🍷 Gluten-Friendly

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

RYESTREETTAVERN.COM  RYESTREETTAVERN  RYESTREETTAVERN

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.

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*  | 61
12 Oysters, 6 Jumbo Shrimp
Happy Hour...50

THE KRAKEN*  | 180
12 Oysters, 6 Jumbo Shrimp,
Jumbo Lump Crab Salad,
Sterling Pacific
White Sturgeon Caviar
Happy Hour...149

THE MERMAID*  | 73
12 Oysters, 6 Jumbo Shrimp,
Jumbo Lump Crab Salad
Happy Hour...60

OYSTERS ROYALE*  | 97
12 Oysters, Sterling Pacific
White Sturgeon Caviar
Happy Hour...87



OYSTER RECOVERY
PARTNERSHIP®
Shell Recycling Alliance



OYSTER HAPPY HOUR

DAILY 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  | 4.59 EACH
cocktail sauce

JUMBO LUMP CRAB DIJONNAISE  | 21
chilled crab "salad", Westminster saltines

RYE STREET SEAFOOD COCKTAIL | 18
crab, shrimp, clams, rockfish ceviche, avocado, cucumber, tomato,
red onion, cilantro, Westminster saltines

ADAMAS ITALIAN
"SIBERIAN STURGEON" CAVIAR | 70
hints of umami and sea salt, with a
buttery finish that goes "pop" when
pressed to the roof of your mouth | Italy

STERLING PACIFIC
WHITE STURGEON CAVIAR | 60
buttery creaminess,
light nutty flavor, hints
of crisp seawater | California

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

BOURBON PEACH SANGRIA  | 14
Four Roses Bourbon, Bols Peach
Schnapps, Chardonnay, Peach,
Q Ginger Beer

SUMMER SPRITZ  | 13
Stoli Vodka, Musaragno 'Babbo'
Prosecco, Strawberry-Basil,
Lemon, Club Soda

CRUSHED VELVET  | 14
Stoli Vodka, Giffard Crème de
Pampelmousse Rosé, Lavender,
Lemon, Soda

CLOVER CLUB  | 13
Baltimore Spirits Co. 'Shot Tower'
Gin, House Grenadine, Lemon, Egg White

THE GOLD BUG  | 16
El Peloton de Muerte Mezcal,
Chinola Passionfruit, Don Ciccio
Tepache, Lemon, Simple, Egg

NEVER BET THE DEVIL
IN YOUR HEAD  | 14
Chacho Jalapeño Aguardiente,
Mathilde Cassis, Simple, Lime,
Q Hibiscus Ginger Beer

3 HOUR TOUR  | 15
Diplomatico 'Mantuano' Rum,
Smith & Cross Jamaican Rum,
Giffard Coco de Noix, Pineapple,
Housemade Horchata

RST ESPRESSO MARTINI  | 16
Sagamore Signature Rye Whiskey,
Maggie's Farm Coffee Rum,
Tia Maria Cold Brew Espresso,
Cascara, Scrappy's Lavender 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 Four Roses
Old Fashioned | 10

Oyster Shooter | 8

EL PICADOR  | 15
Corazon Blanco Tequila, Aperol
Aperitivo, Grapefruit, Agave, Lime,
Aleppo Pepper-Salt

OLD SALT  | 33 * INCLUDES RST FLASK
Sagamore 'Clyde's Single Barrel' Rye
Whiskey, Compass Box 'Artist Series'
Blended Scotch, Tempus Fugit Crème
de Banane, Fee Brothers Black Walnut
Bitters, Fee Brothers Orange Bitters

O-REN ISHI  | 17
Kaiyo '7 year' Mizunara Cask
Japanese Whisky, El Dorado
12 year Rum, Cascara, Bittermen's
'Xocolatl' Mole Bitters

SAZERAC  | 15
Sagamore Rye Whiskey, Demerara,
Angostura Aromatic Bitters, Peychaud
Bitters, Mt. Defiance Absinthe

WINES BY THE GLASS

SPARKLING

Musaragno, 'Babbo' Prosecco,
Veneto, Italy, NV...12 | 40

Jansz, Brut Rosé, Tasmania,
Australia NV...18 | 65

Oliver Marteaux, Brut Reserve,
Champagne, France, NV...26 | 90

WHITE

Melon B, Foucher, Muscadet Sevre et
Maine, Loire Valley, France, 2022...11 | 39

Pinot Blanc, Wittman, Rheinhessen,
Germany, 2022...12 | 41

Sauvignon Blanc, Frenzy,
Marlborough, NZ, 2022...13 | 43

Garganega, Suavia, Soave Classico,
Veneto, Italy, 2021...15 | 49

Field Blend, Herman J. Wiemer,
Finger Lakes, NY, NV...13 | 43

Chardonnay, Bravium, Russian River
Valley, CA, 2022...18 | 65

Riesling, Selbach Oster Kabinett, Mosel,
Germany, 2022 (off-dry)...13 | 43

ROSÉ

Rosé, Bieler 'Sabine', Coteaux
d'Aix-en-Provence, France 2022...13 | 45

RED

Pinot Noir, Equoia, Monterey,
CA, 2022...15 | 49

Syrah, Vincent Paris, N. Rhone,
France, 2020...14 | 45

Malbec, Lamadrid, 'Agreglo'
Mendoza, Argentina, 2022...13 | 43

Tempranillo, Dominio de Eguren
'Codice', Vino de la Tierra de Catilla,
Spain, 2022...12 | 41

Merlot/Syrah/Cabernet Sauvignon,
Channing Daughters 'Rosso Fresco,'
Long Island, NY, 2022...14 | 45

Cabernet Sauvignon, Hess
'Maverick Ranches', Columbia Valley,
WA, 2021...17 | 61

MILKSHAKES

13

VANILLA  	COOKIES & CREAM 	COOKIE DOUGH 
CHOCOLATE  	MINT CHIP  	ESPRESSO  

BOOZY SHAKES

BUSHWACKER   16 Myers Dark Rum, Tia Maria Cold Brew, Disarrono Amaretto, Creme de Cacao, Coconut, Vanilla Ice Cream	BALTIMORE AFFOGATO   16 Sagamore Rye Whiskey, Espresso, Maple, Fernet Branca, Vanilla Ice Cream
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