

THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

GRILLED PORTUGUESE ROCK OCTOPUS

Slow stewed peperonata, salsa verde, charred lemon 13

ATLANTIC WAHOO CEVICHE

Celery-lime, aji amarillo, red onion, corn, sweet potato 12

ROASTED CHESAPEAKE OYSTERS

Swiss chard, Madeira cream, Gruyère 12

CRISPY POINT JUDITH CALAMARI

Garlic, parsley, lemon, hot peppers 10

BRAISED MAINE MUSSELS

Caldo verde, linguça, potato, kale 13

LOBSTER MAC & CHEESE

Gouda béchamel, cavatappi pasta, Maine lobster 16

FRIED LONG ISLAND SOUND OYSTERS

Five each hand breaded select oysters, rémoulade 12

ROASTED LAMB NECK

Chickpeas, garlic, berbere spice, pomegranate 10

~ SOUPS ~

EASTERN SHORE OYSTER STEW

½ dozen Harris Creek selects 12

MARYLAND CRAB WITH SHORT RIB 6/7

RHODE ISLAND QUAHOG CHOWDER (Saturday & Sunday) 6/7

NARRAGANSETT CLAM CAKES ½ DOZ 6.5

FROM THE RAW BAR

OYSTERS

Local oysters Mkt
East Coast, West Coast, and beyond Mkt

SHELLFISH & FISH

Top Neck Clams 1.5 ea
Quahog Clams 1.75 ea
Gulf Brown U-12 Shrimp Cocktail 3.25 ea
Jonah Crab Claws 3.25 ea
Lobster Claws 6.25 ea
Half Maine Lobster Tail 6.25 ea
Dutch Pickled Herring Plate 4
Escargot with Maître d'Hôtel Butter 8.5

SHELLFISH TOWERS

Chef's Selection from our raw bar, changing daily

QUEEN ANNE

8 oysters, 4 clams, 4 crab claws, 2 shrimp, 1 lobster claw, half lobster tail 50

LORD BALTIMORE

12 oysters, 6 clams, 6 crab claws, 3 shrimp, 2 lobster claws, 2 half lobster tails 75

SAUCES

Old Bay cocktail sauce • Mustard sauce • Hot sauce
Choices of Mignonette

~ SALADS ~

LOBSTER & ICEBERG CHOPPED SALAD

Local tomato, red onion, hardboiled egg, bacon, aged cheddar, buttermilk ranch 14

THAMES STREET SEAFOOD SALAD

Blue crab, Gulf shrimp, calamari, scallops, citrus vinaigrette 14

GRILLED SHRIMP CAESAR

Local romaine, heirloom cherry tomato, cucumber sauce 14

AUTUMN SALAD

Red oak, butternut squash, Maytag blue cheese, apple cider vinaigrette 8

Thames Street Oyster House serves only the finest quality seafood available. We source our product from the most reputable and highly respected purveyors and fishermen, locally and domestically whenever possible. Items are prepared to order and not all ingredients are listed, so please let us know about any allergies or other concerns when ordering.

Enjoy!

ERIC HOUSEKNECHT
EXECUTIVE CHEF - PARTNER

STEPHEN KERPELMAN
SOUS CHEF

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A service charge of 20% may be added to parties larger than five.

~ SANDWICHES ~

Please choose baked hubbard squash, pickled beets, or seasoned beach fries

NEW ENGLAND LOBSTER ROLL

Hot tail and claw meat on a buttered split-top bun 26

RHODE ISLAND WHOLE BELLY CLAM ROLL

Fried steamer clams on a buttered split-top bun, tartar sauce, coleslaw 17

OLD BAY SHRIMP SALAD ROLL

Gulf shrimp on a buttered split-top bun, coleslaw 15

CHESAPEAKE BLUE CATFISH SANDWICH

Buttermilk soaked and fried, Bibb lettuce, bread & butter pickles, aged VA ham, fried egg, mayonnaise 13

FRIED OYSTER PO' BOY SANDWICH

Iceberg, local tomato, rémoulade 14

THAMES STREET BURGER

Aged cheddar, iceberg, house made ketchup, garlic aioli, brioche bun 12

GRILLED PORTUGUESE LINGUIÇA SANDWICH

Grilled red onions, goat cheese, house made mustard 12

SIDES

Stewed chickpeas, garlic 6

Beach fries with garlic aioli & housemade ketchup 6

Roasted Brussels sprouts, pistachios 9

Sautéed Swiss chard 7

HOURS OF OPERATION

LUNCH 11:30AM TO 2:30PM WED - SUN

DINNER 5PM TO 9:30PM SUN - THURS,
RAW BAR UNTIL 10:30PM

DINNER 5PM TO 10:30PM FRI AND SAT,
RAW BAR UNTIL 11:30PM

RAW BAR AVAILABLE BETWEEN
LUNCH AND DINNER SERVICE

BAR OPEN LATE EVERY NIGHT

Thames Street Oyster House™ is located at 1728 Thames Street in historic Fell's Point, Baltimore, MD 21231. You may reach us by telephone for reservations or just to chat at 443-449-7726.

WWW.THAMESSTREETOYSTERHOUSE.COM

MAIN COURSE

FISH & CHIPS

Georges Bank cod, coleslaw, beach fries, tartar sauce 18

LOBSTER POLENTA

Fresh cracked Maine lobster, chanterelle mushrooms, Parmesan 34

BLOCK ISLAND SCALLOPS

Narragansett succotash of bicolor corn, English peas, red bell pepper 28

CHESAPEAKE ROCKFISH

Mascarpone & pumpkin raviolini, pancetta-smoked shrimp broth 29

CAST IRON CRAB CAKE

Fresh Maryland deluxe, Eastern Shore cocktail sauce, baked hubbard squash, Swiss chard 31

NORTH ATLANTIC MONKFISH

Potato gnocchi, butternut squash, Brussels sprouts, bacon, lobster sauce 28

BERMUDA WAHOO

Roasted eggplant, bell pepper, red onion, confit garlic, capers 26

BOUILLABAISSE

Mussels, shrimp, middlenecks, white fish, grilled squid, saffron tomato broth, pappardelle, rouille 27

8oz BLACK ANGUS RANGE STEAK

Crab croquettes, roasted Brussels sprouts, au poivre sauce 29
Add lobster 13

~ SPECIALTY ~

Serves 4 to 6, subject to availability, please reserve two days in advance

5LB BAKED STUFFED MAINE LOBSTER

Stuffed with scallops, shrimp, and crab, served with grilled asparagus 140

NEW ENGLAND CLAM & LOBSTER BOIL

Four chix lobsters, top neck clams, mussels, linguica, red potatoes, corn on the cob, bag of clam cakes 130

Please join us for

BRAISED MEAT MONDAYS!

Every Monday this winter Chef will be featuring a grandiose platter of slow braised meat, sure to warm you up and fill you up!

Limited quantities available

THAMES STREET OYSTER HOUSE LUNCH

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COCKTAILS

THE GINNY LYNN

Tanqueray, St. Germain, fresh grapefruit, served up 12

BOSTON MANHATTAN

Rare Wine Co. Boston Bual Madeira, Buffalo Trace, bitters, Luxardo cherry, rocks 10

BELLINIS

White Peach, Ginger, or Pomegranate 9

FRESH FRUIT CRUSHES

Crushed ice, fresh squeezed juice, and flavored vodka, Orange or Grapefruit 8

BLUEBERRY PISCO SOUR

Pisco, fresh lime & ginger, blueberry jam, rosemary 9

AUTUMN SANGRIA

Pinot Gris, brandy, apple cider, ginger, cinnamon 9

SOUTHSIDE

Hendricks, cucumber, mint, fresh sour, rocks 10

PINEAPPLE MAI TAI

Pineapple-infused Flor de Cana rum, Banks 7 Golden rum, house falernum, fresh lime, bitters 10

OYSTER SHOOTERS

HOUSE

Natty Boh, Old Bay rim, lemon 6

AMERICANO

Smirnoff vodka infused with horseradish, cocktail sauce 6.5

MATADOR

Espolón Blanco, jalapeno slice, hot sauce 7

OLD CLAM DAD

A top neck clam with Old Grand Dad 6

DRAFT BEER

DUVEL BELGIAN GOLDEN ALE (BE) 11

DIAMONDBACK BREWING CO. GREEN MACHINE IPA (MD) 7

THE BREWER'S ART RESURRECTION (MD) 7

ALLAGASH WHITE BELGIAN STYLE WHEAT (ME) 7

STELLA ARTOIS BELGIAN LAGER (BE) 6

GUINNESS STOUT (IRE) 6.5

ANCHOR STEAM (CA) 6

GOOSE ISLAND VINTAGE SERIES (IL)

HEAVY SEAS (MD)

ROTATING DRAFT

} Inquire about our current selection

BOTTLES & CANS

AMSTEL LIGHT • BUD LIGHT • CRISPIN CIDER • MILLER LITE

NARRAGANSETT LAGER 16oz CAN • NARRAGANSETT SEASONAL CAN

NATIONAL BOHEMIAN • YUENGLING LAGER

MAINE ROOT HANDCRAFTED BEVERAGES

Blueberry Soda, Root Beer, Ginger Brew 4

WINE

BY THE GLASS

SPARKLING

Carpenè Malvolti Prosecco DOCG, Veneto, Italy (187ml) 10

Carpenè Malvolti Brut Rosé, Veneto, Italy (187ml) 12

Domaine Chandon Brut, CA (187ml) 12

WHITE

Muscadet Sèvre-et-Maine, Domaine Jean Aubron, Loire, France 9/36

Garnacha, Herència Altés, Terra Alta, Spain 9/36

Pinot Gris, The Ned, Marlborough, New Zealand 9/36

Sauvignon Blanc, La Galope, Côtes de Gascogne, France 7/28

Sauvignon Blanc, White Haven, Marlborough, New Zealand 11/44

Vouvray, Benoît Gautier, Loire, France 9/36

Chardonnay, Alain Normand, Mâcon La Roche Vineuse, Burgundy, France 13/52

Chardonnay, Newton Red Label, Napa/Sonoma, CA 11/44

RED

Pinot Noir, Garnet Vineyards, Monterey, CA 10/40

Sangiovese, Antonelli 'Baiocco', Umbria, Italy 9/36

Malbec, Crios, Mendoza, Argentina 9/36

Cabernet Sauvignon, Buried Cane, Columbia Valley, WA 10/40

ROSÉ

Saint André de Figuière 'Magali', Côtes de Provence, France 11/44

BY THE BOTTLE

SPARKLING

Casteller Cava Rosé, Penedès, Spain 32

Charles de Fere Blanc de Blancs Brut, Burgundy, France 40

Schramsberg Blanc de Blancs Brut, Napa, CA 74

Veuve Cliquot Brut Yellow Label NV, Reims, France 95

Ruinart Blanc de Blancs Brut NV, Reims, France 150

WHITE

Vinho Verde, Broadbent, Portugal 30

Txakoli, Xarment Arabako, Basque, Spain 40

Chablis, Domaine Laroche St. Martin, Burgundy, France 60

Verdicchio, Azienda Santa Barbara, Italy 34

Pinot Grigio, J. Hofstätter, Alto Adige, Italy 48

Gewürztraminer, Brandborg, Umpqua Valley, Oregon 45

Riesling, Red Tail Ridge Estate 'Dry', Finger Lakes, NY 42

Grüner Veltliner, Loimer 'Lois', Austria 40

Albariño, Viña Cartin, Rias Baixas, Spain 40

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 62

Sancerre, Brochard 'Aujourd'Hui Comme Autrefois', Loire, France 58

Chardonnay, Ramey 'Russian River Valley', Sonoma, CA 85

Chardonnay, Newton Unfiltered, Napa, CA 98

RED

Pinot Noir, Domaine Serene Yamhill Cuvée, Willamette Valley, OR 90

Beaujolais, Jean-Paul Brun 'L'Ancien Vieilles Vignes', Burgundy, France 44

Pinot Noir, Landmark Vineyards 'Overlook', Central Coast, CA 62

Côtes du Rhône, Jean-Louis Chave 'Mon Coeur', Rhône, France 48

Sangiovese, Fèlsina 'Berardenga' Chianti Classico, Tuscany, Italy 52

Rioja, Palacios Remondo 'La Montesa', Spain 48

Zinfandel blend, Ridge 'Three Valleys', Sonoma, CA 68

Merlot, Trefethen, Napa, CA 78

Claret, Newton Red Label, Napa, CA 50

Shiraz, Domaine Tournon, 'Mathilda', Victoria, Australia 40

Malbec, Susana Balbo, Mendoza, Argentina 58

Cabernet Sauvignon, Buehler Vineyards, Napa, CA 64

Cabernet Sauvignon, Markham, Napa, CA 82

Syrah blend, Stolpman Vineyards 'La Cuadrilla', Santa Barbara, CA 60

Bandol, Domaine de Terrebrune, Provence, France 85



DESSERT

DULCE DE LECHE BREAD PUDDING

Brioche bread, sweet milk caramel, whipped cream 7

CAPE COD SUNDAE

Apple cider fritters, crème anglaise, French vanilla ice cream,
cranberry sorbet 8

CLASSIC WARM APPLE CRISP

Local apples, pecan & oat crumble, cinnamon sugar ice cream 9

VANILLA BEAN CRÈME BRÛLÉE

French custard, Madagascar vanilla bean, seasonal fruit 7

FLORENCE MILLER'S CINNAMON CAKE

Golden yellow cake, cinnamon & sugar topping,
coffee ice cream 7

NOR'EASTER EGGNOG

Rum, bourbon, brandy, nutmeg, orange peel, almond biscotti 8

JAR OF HOUSE MADE SORBET OR ICE CREAM 7

ALEX SORTO
RUTH MEDELLIN
PASTRY CHEFS

