

THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

GRILLED PORTUGUESE ROCK OCTOPUS

Slow stewed peperonata, salsa verde, charred lemon 12

GOLDEN KING CRAB CEVICHE

Potato causa, aji amarillo, lime, orange, red onion, avocado 15

ROASTED CHESAPEAKE OYSTERS

Deviled crab, wild garlic tartar, pickled mustard seeds 12

CRISPY POINT JUDITH CALAMARI

Garlic, parsley, lemon, hot peppers 10

BRAISED CAPE COD MUSSELS

Yellow tomatoes, local ramps, linguica 12

LOBSTER MAC & CHEESE

Gouda béchamel, cavatappi pasta, Maine lobster 16

FRIED LONG ISLAND SOUND OYSTERS

Five each hand breaded select oysters, rémoulade 12

SPICY BEEF CRUDO

Aji panca, red onion, avocado, cilantro, crispy corn 10

~ SOUPS ~

MAINE LOBSTER STEW 16

MARYLAND CRAB WITH SHORT RIB 6/7

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

NARRAGANSETT CLAM CAKES 1/2 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

ROASTED BEET SALAD

Arugula pesto, pistachios, goat cheese, soft boiled egg 13

SPRING SALAD

Mixed greens, spring onion, lardons, duck fat croutons, Dijon 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 pickled beets, broccoli salad, or seasoned beach fries

NEW ENGLAND LOBSTER ROLL

Hot tail and claw meat on a buttered split-top bun 25

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

Grilled local asparagus 8

Wild mushrooms & ramps 8

Beach fries with garlic aioli & house made ketchup 6

Roasted fingerling potatoes 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

BLOCK ISLAND SCALLOPS

Finnan haddie potato croquettes, Pernod creamed spinach 28

GULF OF MAINE HAKE

Slow stewed tomato sauce, fresh fava beans, potatoes,
linguiça, braised egg 25

CAST IRON CRAB CAKE

Fresh Maryland deluxe, Eastern Shore cocktail sauce,
potato salad, grilled local asparagus 31

ICELANDIC ARCTIC CHAR

Fingerling potatoes, wild mushrooms, arugula, lardons,
brandy cream 27

GRAND BANKS WOLFFISH

French pâte à choux gnocchi, fresh English peas,
king crab-uni sauce 28

BOUILLABAISSÉ

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

NEW BEDFORD SWORDFISH

Ricotta & crab ravioli, leek & Meyer lemon meunière sauce 28

14oz BLACK ANGUS NEW YORK STRIP

Truffled pomme purée, Gulf brown shrimp scampi,
local ramps 31 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, linguïça,
red potatoes, corn on the cob, bag of clam cakes 130

THAMES STREET OYSTER HOUSE LUNCH

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www.ThamesStreetOysterHouse.com

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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

MEZCAL BUCK

Mayalen Mezcal, peach, agave, Maine Root Ginger Beer, spicy rim 10

SOUTHSIDE

Hendricks, cucumber, mint, fresh sour, rocks 10

SUMMER SANGRIA

Pinot gris, Campari, Cointreau, grapefruit, lemon, peach, ginger 9

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

DOGFISH HEAD SEAQUENCH SESSION SOUR ALE (DE) 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

Parés Baltà 'Ros de Pacs', Penedès, Spain 9/36

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 120

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, Felsina 'Berardenga' Chianti Classico, Tuscany, Italy 52

Rioja, Palacios Remondo 'La Montesa', Spain 48

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

Merlot, Parcel 41, Napa, CA 50

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

Rhône blend, Orin Swift 'Abstract', Napa, CA 75



DESSERT

DULCE DE LECHE BREAD PUDDING

Brioche bread, sweet milk caramel, whipped cream 7

KEY LIME CUSTARD

Graham cracker crumb, tangy whipped cream,
candied orange peel 7

MAINE BLUEBERRY COBBLER

Brown sugar crumble, fennel pollen,
vanilla buttermilk ice cream 9

BLOCK ISLAND MUDSLIDE SUNDAE

Warm waffle, chocolate ice cream, banana-rum ice cream,
chocolate-Kahlua syrup, coffee syrup, cherries, whipped cream 10

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

JAR OF HOUSE MADE SORBET OR ICE CREAM 7

ALEX SORTO
RUTH MEDELLIN
PASTRY CHEFS

