

THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

GRILLED PORTUGUESE ROCK OCTOPUS

Slow stewed peperonata, salsa verde, charred lemon 12

BLOCK ISLAND SCALLOP CEVICHE

Lime, coconut, cilantro, red onion, avocado, aji rocoto 11

ROASTED CHESAPEAKE OYSTERS

Crab roe butter, pickled mustard seeds 12

CRISPY POINT JUDITH CALAMARI

Garlic, parsley, lemon, hot peppers 10

BRAISED CAPE COD MUSSELS

Grilled potatoes, red onion, basil, 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

ALLEGHENY PHEASANT CONFIT

Chestnut-brown butter ravioli, juniper salmis sauce 11

~ SOUPS ~

EASTERN SHORE OYSTER STEW 9

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

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

THAMES STREET SEAFOOD SALAD

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

SMOKED BLUEFISH SALAD

Grilled baguette, shaved carrots, Caesar aioli, pickled quail egg 13

WINTER SALAD

Wilted spinach, bacon, Maytag blue, persimmons, apples, red onion, balsamic, apple cider 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 roasted carrots, stewed cranberry beans, 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, roasted 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 asparagus 8

Yukon gold crab croquettes 7

Beach fries with garlic aioli & house made ketchup 6

Roasted carrots & goat cheese 8

Maple roasted cauliflower 8

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

NANTUCKET BAY SCALLOPS

Finnan haddie pomme purée, Rhode Island relish, beurre blanc 28

GULF OF MAINE HAKE

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

CAST IRON CRAB CAKE

Fresh Maryland deluxe, Eastern Shore cocktail sauce, pickled beets, grilled asparagus 31

ARCTIC CHAR

Roasted wild mushroom risotto, beurre rouge 26

NORTH ATLANTIC MONKFISH

Potato gnocchi, roasted fennel, butternut squash, Madeira lobster sauce 28

BOUILLABAISSE

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

NEW BEDFORD SWORDFISH

Lyonnais potatoes, sherry-crab sauce 28

12oz BLACK ANGUS NEW YORK STRIP

Yukon gold & crab croquettes, roasted cauliflower, bordelaise sauce 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 130

NEW ENGLAND CLAM & LOBSTER BOIL

Four chix lobsters, top neck clams, mussels, linguça, red potatoes, corn on the cob, bag of clam cakes 120

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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www.ThamesStreetOysterHouse.com

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CAST IRON CRAB CAKE

Fresh Maryland blue crab, roasted tomato, lettuce, rémoulade 15

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COCKTAILS

THE GINNY LYNN

Tanqueray, St. Germain, fresh grapefruit, served up 10

BOSTON MANHATTAN

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

BELLINIS

White Peach, Ginger, or Pomegranate 9

WINTER NEGRONI

Bluecoat American gin, Campari, Dolin, clove, rosemary, sage 10

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 9.5

SOUTHSIDE

Hendricks, cucumber, mint, fresh sour, rocks 9.5

THE BEAR FIGHT

Yellow Chartreuse, Fernet-Branca, jalapeño, fresh lime, agave 11

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 60 MINUTE IPA (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 10/40

BY THE BOTTLE

SPARKLING

Casteller Cava Rosé, Cataluna, 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, Xarmant 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, Daniel Chotard, Loire Valley, 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

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

Tempranillo, Teso la Monja 'Romanico', Toro, Spain 48

Bandol, Domaine Tempier 'La Migoua', Provence, France 98

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



DESSERT

DULCE DE LECHE BREAD PUDDING

Brioche bread, sweet milk caramel, whipped cream 7

QUÉBÉCOIS SUNDAE

Pâte à choux fritters, French vanilla ice cream,
maple cotton candy, apple butter, crème anglaise 9

WARM APPLE & PERSIMMON CRISP

Vanilla bourbon sauce, salted caramel ice cream 9

NARRAGANSETT INDIAN PUDDING

Warm cornmeal & molasses pudding, vanilla ice cream 7

A forgotten recipe; found only in Rhode Island's older establishments

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
PASTRY CHEF

