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.

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.

FROM THE RAW BAR

OYSTERS
chesapeake, mid-atlantic, new england, canadian, west coast, & beyond  mkt

SHELLFISH & FISH
- top neck clams 2.5 ea
- quahog clams 2.5 ea
- gulf brown u-12 shrimp cocktail 3.75 ea
- maine lobster claws mkt
- half maine lobster tails mkt
- dutch pickled herring plate 6.95
- tinned portuguese assortment mkt
- escargot with maître d’hôtel butter 14

GRANDIOSE SHELLFISH TOWER
6 mid-atlantic oysters, 6 new england oysters, 6 clams, 4 shrimp cocktail, 2 lobster claws, 2 half lobster tails, assortment of sauces 98

SAUCES
old bay cocktail sauce • horseradish mustard sauce
house hot sauce • mignonette

~ SOUPS ~

MARYLAND CRAB SOUP WITH SHORT RIB
maryland blue crab, tomato, corn, green beans, onion, potato 14

MAINE LOBSTER STEW
sherry, mirepoix, potato 15

~ SALADS ~

THAMES STREET SEAFOOD SALAD
blue crab, gulf shrimp, calamari, scallops, citrus vinaigrette 14

AUTUMN CHOPPED SALAD
maine lobster, iceberg, boston bibb, honeynut squash, red onion, egg, bacon lardons, buttermilk ranch 19

LOCAL MIXED GREENS & REDS
apple, red onion, maytag blue, candied walnuts, pepitas, balsamic 13

~ APPETIZERS ~

GRILLED PORTUGUESE ROCK OCTOPUS
honeynut squash hummus, roasted bell pepper pesto 17

WATCH HILL FLUKE CEVICHE
aji verde, golden mango, lime, red onion, cilantro 15

CRISPY POINT JUDITH CALAMARI
garlic, parsley, lemon, hot peppers, garlic aioli 21

FRIED CHESAPEAKE OYSTERS
hand breaded choice oysters, dent corn hominy, rémoulade 16

BRAISED PEI MUSSELS
linguïça, red potato, charred onion, marseillais broth 18

PENNSYLVANIA DUCK RAGOUT
gigante white beans, mirepoix, gruyère 18

To accommodate all guests and reservations equally, there is a two hour limit at tables.
**MAIN COURSE**

**NEW ENGLAND FISH & CHIPS**
georges bank cod, coleslaw, beach fries, tartar  
22

**BLOCK ISLAND SCALLOPS**
truffle dent corn hominy, pecorino romano  
34

**NORTH ATLANTIC MONKFISH**
potato gnocchi, sage brown butter, kale, bacon lardons, madeira lobster sauce  
36

**MAINE LOBSTER POLENTA**
butter poached lobster, oyster mushroom, truffle  
38

**ICELANDIC ARCTIC CHAR**
opilio crab & ricotta ravioli, leek, beurre meunière  
35

**CAST IRON CRAB CAKE**
est coast blue crab deluxe, baked hubbard squash, grilled yukon potato, eastern shore cocktail  
36

**NEW ENGLAND LOBSTER ROLL**
hot tail, claw, & knuckle on a buttered split-top bun  
33

**RHODE ISLAND WHOLE BELLY FRIED CLAM ROLL**
house made pickle tartar sauce, buttered split-top bun, coleslaw  
28

**MARYLAND SHRIMP SALAD ROLL**
gulf shrimp, buttered split-top bun, coleslaw  
20

**THAMES STREET BURGER**
aged cheddar, iceberg, house made ketchup, garlic aioli, brioche bun  
15

**SIDES**

roasted brussels sprouts, cranberries & pistachios  
14
seasoned beach fries with garlic aioli & house made ketchup  
10
green beans braised in tomato sauce  
10

**SPECIALTY**

**MEAT MONDAY**
every monday in the fall and winter chef features a grandiose platter of slow braised meat, sure to warm you up and fill you up! mkt

**FRIDAY: BOUILLABAISSE**
marseillais seafood stew, saffron tomato broth, house made pappardelle pasta  
29

**SATURDAY: WHOLE FISH**
head to tail, seasonal vegetables & preparation mkt

**Please join us for**

**‘THE PARIS BROWN’**
five pound lobster stuffed with blue crab, shrimp, and scallops, side of grilled local vegetables  
250

serves 4 to 6, subject to availability, please reserve by phone or email two days in advance

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**Enjoy!**

**ERIC HOUSEKNICHT**
EXECUTIVE CHEF & PARTNER

**CANDACE BEATTIE**
PROPRIETOR

**STEPHEN KERPelman**
EXECUTIVE SOUS CHEF
COCKTAILS

ARSENIC & OLD LACE
london dry gin, port, elderberry, lemon 13

MICHIGANDER
french apple brandy, amaro, lemon, honey 14

RED RUBY RHAPSODY
hibiscus-infused vodka, apple, cinnamon, lemon 13

KINGSTON NIGHTS MANHATTAN
aged caribbean rum, amaro, angostura & orange bitters 13

MAPLE OLD FASHIONED
kentucky bourbon, venezuelan reserva rum, maple, angostura & walnut bitters 14

GOLDEN OAXACAN
espadín mezcal, apple shrub, saffron 14

GINNY LYNN
london dry gin, elderflower, grapefruit 14

AUTUMN SANGRIA
pinot gris, brandy, apple cider, ginger, cinnamon, clove 12

FRESH FRUIT CRUSHES
crushed ice, fresh squeezed juice, flavored vodka, orange or grapefruit 12

OYSTER SHootERS

HOUSE
natty boh, old bay rim, lemon 6

AMERICANO
vodka infused with horseradish, cocktail sauce 9

MATADOR
blanco tequila, jalapeno slice, hot sauce 9

OLD CLAM DAD
a top neck clam with old grand dad 6

DRAFT BEER

LA CHOUFFE BELGIAN BLONDE ALE (be) 11

UNION CRAFT BREWING DUCKPIN PALE ALE (md) 7

THE BREWER’S ART RESURRECTION (md) 8

ALLAGASH WHITE BELGIAN STYLE WHEAT (me) 8

STELLA ARTOIS BELGIAN LAGER (be) 7

GUINNESS STOUT (ire) 8

DIAMONDBACK BREWING CO. GREEN MACHINE IPA (md) 8

HEAVY SEAS LOOSE CANNON (md) 8

ROTATING LOCAL

ROTATING SEASONAL  inquire about our current selection

BOTTLES & CANS

NARRAGANSETT 16OZ CANS
lager, fresh catch golden ale, del’s hundy

NATIONAL BOHEMIAN • CAPITOL CIDER CUVÉE

CLAUSTHALER DRY HOPPED LAGER N/A

MAINE ROOT HANdCRAFTED BEVERAGES
blueberry soda, root beer, ginger brew 4

WINE

BY THE GLASS

SPARKLING

carpenè malvolti prosecco docg, veneto, italy (200ml) 13

carpenè malvolti brut rosé, veneto, italy (200ml) 14

domaine chandon brut, california (187ml) 16

WHITE

muscadet, domaine de la quilla, sève-et-main sur lie, loire, france 13/52

garnacha, herencia altés, terra alta, spain 12/48

pinot gris, primarius, willamette valley, oregon 12/48

bordeaux blanc, chateau les arromans, entre-deux-mers, france 12/48

sauvignon blanc, la galope, côtes de gascogne, france 11/44

sauvignon blanc, white haven, marlborough, new zealand 15/60

chardonnay, fitchet la crépillonnie’ macon-villages, burgundy, france 16/64

chardonnay, macrostie winery, sonoma, california 15/60

RED

pinot noir, angeline, mendocino county, california 12/48

sangiovese, antonelli ‘baiocco’, umbria, italy 11/44

malbec, zucardi ‘serie a’, valle de uco, mendoza, argentina 12/48

cabernet sauvignon, bodega el porvenir ‘amauta’ absoluto, salta, argentina 13/52

ROSE

syrah-grenache, campuget ‘tradition’, costières de nîmes, rhône, france 11/44

tempranillo blend, ostatu rosado, rioja alavesa, spain 14/56

BY THE BOTTLE

SPARKLING

casteller cava rosé, penedès, spain 42

charles de fere blanc de blancs brut, burgundy, france 40

schramsberg blanc de blancs brut, napa, california 98

veuve cliquot brut yellow label nv, reims, france 130

ruinart blanc de blancs brut nv, reims, france 198

WHITE

vinho verde, quinta da raza, portugal 32

txakoli, xarmant arabako, basque, spain 52

chablis, domaine laroche st. martin, burgundy, france 82

gewürztraminer, brandlorg, umpqua valley, oregon 65

dry riesling, forge, seneca lake, ny 48

grüner veltliner, weingut bichl EVP, graubünden, switzerland 52

sauvignon blanc, cloudy bay, marlborough, new zealand 98

sancerre, comte jean maréchal, loire, france 70

chardonnay, ramey ‘russian river valley’, sonoma, california 105

RED

beaujolais, jean-paul brun ‘l’ancien vieilles vigne’, burgundy, france 58

pinot noir, st. innocent, freedom hill vineyard, willamette valley, oregon 98

côtes du rhône, jean-louis chave ‘mon coeur’, rhône, france 62

sangiovese, felsina berardenga’ chianti classico, tuscany, italy 68

zinfandel blend, ridge ‘three valleys’, sonoma, california 85

merlot, trefethen, napa, california 98

malbec, achaval ferrer, mendoza, argentina 72

cabernet sauvignon, marietta ‘armé’, north coast, california 68

cabernet sauvignon, girard, napa, california 102

syrah blend, stolpman vineyards ‘la cuadrilla’, santa barbara, california 72
DESSERT

DULCE DE LECHE BREAD PUDDING
brioche, sweet milk caramel, whipped cream 10

APPLE & HONEYNUT SQUASH COBBLER
brown sugar crumb streusel, buttermilk ice cream 12

CHOCOLATE PECAN PIE
vanilla ice cream 14

SPICED PEAR CRÈME BRÛLÉE
madagascar vanilla bean 10

FLORENCE MILLER’S CINNAMON CAKE
golden yellow cake, cinnamon crumb, coffee ice cream 9

HOUSE MADE ICE CREAM & SORBET
small or regular 5/8

RUTH MEDELLIN
VERONICA TECUATL
PASTRY CHEFS