



# THAMES STREET OYSTER HOUSE

*Welcome!*

## ~ APPETIZERS ~

---

### CEVICHE MIXTO

local scallops, wahoo, lobster, lime, ginger, aji amarillo, red onion, cilantro, local tomato & corn 22

### GRILLED PORTUGUESE ROCK OCTOPUS

potato causa, avocado, purple olives, aji rocoto aioli 14

### CRISPY POINT JUDITH CALAMARI

garlic, parsley, lemon, hot peppers, garlic aioli 13

### FRIED LONG ISLAND SOUND OYSTERS

five each hand breaded select oysters, rémoulade 15

### BRAISED RHODE ISLAND MIDDLENECK CLAMS

local tomato & corn, grilled onion, linguica 14

### GRILLED APPALACHIAN LAMB SHORTRIBS

ras el hanout, local peaches, zhoug salsa verde 13

## ~ SOUP & SALAD ~

---

### MARYLAND CRAB SOUP WITH SHORT RIB

lump blue crab, tomato, corn, green beans, onion, potato 12

### DORCHESTER CO. CLAW MEAT SALAD

pimento cheese, local tomato, fried green tomato croutons, watermelon vinaigrette 13

### THAMES STREET SEAFOOD SALAD

blue crab, gulf shrimp, calamari, scallops, citrus vinaigrette 14

### SUMMER CHOPPED SALAD

maine lobster, local tomato, grilled corn, red onion, hardboiled egg, bacon lardons, aged cheddar, buttermilk ranch 15

## FROM THE RAW BAR

### OYSTERS

local oysters	Mkt
east coast, west coast, and beyond	Mkt

### SHELLFISH & FISH

top neck clams	2.25 ea
quahog clams	2.50 ea
gulf brown u-12 shrimp cocktail	3.50 ea
maine lobster claws	6.75 ea
half maine lobster tail	6.75 ea
dutch pickled herring plate	5

### SAUCES

old bay cocktail sauce • mustard sauce • house hot sauce  
choices of mignonette

## ~ SANDWICHES ~

---

*please choose summer cucumber salad, brown sugar baked lima beans, or seasoned beach fries*

### NEW ENGLAND LOBSTER ROLL

hot tail, claw, & knuckle on a buttered split-top bun 29

### OLD BAY SHRIMP SALAD ROLL

gulf shrimp, buttered split-top bun, coleslaw 17

### MONTAUK BLACKENED BLUEFISH BLT

applewood bacon, bibb lettuce, local tomato, duke's mayonnaise 14

### THAMES STREET BURGER

aged white cheddar, iceberg, house made ketchup, garlic aioli, brioche 13

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.





## MAIN COURSE

### BLOCK ISLAND SCALLOPS

narragansett succotash of sweet corn,  
english peas & bell pepper 28

### NOVA SCOTIA HALIBUT

summer vegetable ragoût, house made garganelli pasta,  
fresh ricotta 34

### EASTERN SHORE FISH & CHIPS

chesapeake blue catfish, coleslaw, beach fries, tartar 18

### CAST IRON CRAB CAKE


east coast blue crab deluxe, local asparagus, potato salad,  
eastern shore cocktail 31

### NEW BEDFORD SWORDFISH

maine lobster & heirloom red corn grits,  
sherry lobster butter 33

### 12oz BLACK ANGUS NEW YORK STRIP

grilled yukon gold potatoes & red onions,  
charred tomatillo sauce 34



## SIDES

local tomatoes & fresh ricotta 9

seasoned beach fries with garlic aioli & house made ketchup 9

grilled local asparagus & lemon 9

*THANK YOU FOR JOINING US,  
and for the outpouring of support since the spring.*

*Please remember that masks are required at all times when not seated and dining at your table, and that we are not hosting guests inside the restaurant at this time.*

*Reservations, online ordering for takeaway, and delivery are now available at ThamesStreetOysterHouse.com. Chef is offering the entire menu for carryout, as well as a few special items just to take home.*

*The Oyster House pantry offers a few of Chef's favorite and secret ingredients, and he's finally jarred your favorite house made ketchup! Pair your menu selections with a seasonal batched cocktail or discounted wine or bubbles. Hope to see you again soon, or provide some comfort in your home with our takeaway program!*

*All our love and extreme gratitude for your support.*

## ~ PANTRY ~

*please see online ordering page for our full selection!*

**chef's garlic herb butter • specialty fish fry flour • local raw artisan clover honey • portuguese tinned sardines • brioche rolls & more!**

**CHEF'S FAMOUS HOUSE MADE KETCHUP** 8oz jar 6.50

*Enjoy!*

ERIC HOUSEKNECHT  
EXECUTIVE CHEF - PARTNER

CANDACE BEATTIE  
PROPRIETOR

STEPHEN KERPELMAN  
EXECUTIVE SOUS CHEF



443.449.7726

WWW.THAMESSTREETOYSTERHOUSE.COM

 @thamesstreetoysterhouse

 facebook.com/ThamesStreetOysterHouse



# COCKTAILS

---

## BOSTON MANHATTAN

Rare Wine Co. Boston Bual Madeira, Buffalo Trace, bitters, Luxardo cherry 12

## SUMMER NEGRONI SLUSHIE

Campari, gin, Dolin sweet vermouth, fresh lemon & grapefruit 10

## FRESH FRUIT CRUSHES

Crushed ice, fresh squeezed juice, and flavored vodka, Orange or Grapefruit 9

## PINEAPPLE MAI TAI

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

## SUMMER SANGRIA

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

## BACKYARD MULE

Buffalo Trace bourbon, pear shrub, ginger, fresh lime 9

## THE GINNY LYNN

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

## OLD MAN EARL

Earl Grey infused vodka, house mint lemonade 9

## BLUEBERRY PISCO SOUR

Pisco, lemon, ginger, house lavender & blueberry jam 10

# OYSTER SHOOTERS

---

## HOUSE

Natty Boh, Old Bay rim, lemon 6

## AMERICANO

Smirnoff vodka infused with horseradish, cocktail sauce 7

## MATADOR

Espolón Blanco, jalapeno slice, hot sauce 8

## 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) 8

ALLAGASH WHITE BELGIAN STYLE WHEAT (ME) 7

STELLA ARTOIS BELGIAN LAGER (BE) 7

GUINNESS STOUT (IRE) 8

ANCHOR STEAM (CA) 7

HEAVY SEAS LOOSE CANNON (MD) 7

ROTATING LOCAL

ROTATING SEASONAL

} Inquire about our current selection

# BOTTLES & CANS

---

NARRAGANSETT LAGER 16oz CAN • NARRAGANSETT SEASONAL 16oz CAN

NATIONAL BOHEMIAN

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 8/32

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

Sancerre, Brochard 'Aujourd'Hui Comme Autrefois', Loire, France 13/52

Chardonnay, Alain Normand, Mâcon La Roche Vineuse, Burgundy, France 12/48

Chardonnay, Santa Barbara Winery, Santa Barbara, CA 11/44

### RED

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

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

Malbec, Zuccardi 'Serie A', Valle de Uco, Mendoza, Argentina 9/36

### ROSÉ

Rhône blend, St. André de Figuière 'Magali', Côtes de Provence, France 10/40

Tempranillo blend, Ostatu Rosado, Rioja Alavesa, Spain 12/48

## 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, Xarmant Arabako, Basque, Spain 40

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

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

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

Chardonnay, Newton Unfiltered, Napa, CA 98

### RED

Pinot Noir, St. Innocent, Freedom Hill Vineyard, Willamette Valley, OR 85

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

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

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, Trefethen, Napa, CA 78

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

Malbec, Achaval Ferrer, Mendoza, Argentina 60

Cabernet Sauvignon, Buehler Vineyards, Napa, CA 64

Cabernet Sauvignon, Girard, Napa, CA 85

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

Bandol, Domaine de Terrebrune, Provence, France 85