THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

**GRILLED PORTUGUESE ROCK OCTOPUS**
stewed peperonata, salsa verde, charred lemon  17

**BLOCK ISLAND SCALLOP CEVICHE**
coconut, lime, aji rocoto, avocado, red onion, cilantro  14

**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

~ SOUPS ~

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

**MAINE LOBSTER STEW**
sherry, mirepoix, potato  15

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

~ SALADS ~

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

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

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

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

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

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

BLOCK ISLAND SCALLOPS
roasted spaghetti squash, confit garlic crème, parmesan, pine nuts 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

NEW BEDFORD SWORDFISH
gulf of maine uni & tomato sauce, garganelli pasta, charred shishito peppers 36

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

SANDWICHES
please choose baked hubbard squash, maple roasted sweet potatoes, or seasoned beach fries

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
maple roasted sweet potatoes 10

SPECIALTY
limited quantities available each day

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

Enjoy!

ERIC HOUSEKNECHT
EXECUTIVE CHEF + PARTNER

CANDACE BEATTIE
PROPRIETOR

STEPHEN KERPelman
EXECUTIVE SOUS CHEF
**COCKTAILS**

**APRICOT 75**
american gin, apricot liqueur, lemon, prosecco  13

**FAR FROM THE TREE**
sotol, apple cider, lemon, cinnamon  14

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

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

**GOLDEN OAXACAN**
spadin mezcal, apple shrub, saffron  14

**CARA CARA DAIQUIRI**
caribbean white rum, lime, orange, cane sugar  13

**GINNY LYNN**
london dry gin, elderflower, grapefruit  14

**ALMOND SOUR**
amaretto, vanilla cordial, whiskey, lemon, walnut bitters  15

**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 DAM**
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**

**BY THE GLASS**

**SPARKLING**
laluca prosecco, treviso, italy  13

**WHITE**
muscadet, domaine de la quilla, sèvre-et-maine sur lie, loire, france  13/52

**RED**
pinot noir, angeline ‘reserve’, mendocino county, california  13/52

**FRESH FRUIT CRUSHES**

**WINE**

**SPARKLING**
laluca prosecco rosé, treviso, italy  14

domaine chandon brut, california (187ml)  16

**WHITE**
muscadet, domaine de la quilla, sèvre-et-maine sur lie, loire, france  13/52
garnacha, herencia altes, terra alta, spain  12/48

**RED**
pinot noir, angeline ‘reserve’, mendocino county, california  13/52

**BY THE BOTTLE**

**SPARKLING**
casteller cava rosé, penedès, spain  42

**WHITE**
vinho verde, quinta da raza, portugal  32

**RED**
beaujolais, jean-paul brun ‘l’ancien vieilles vignes’, burgundy, france  58

**BOTTLES & CANS**

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

**NATIONAL BOHEMIAN • CAPITOL CIDER CUVÉE**

**CLAUSTHALER DRY HOPPED LAGER N/A**

**MAINE ROOT HANDCRAFTED BEVERAGES**
blueberry soda, root beer, ginger brew  

inquire about our current selection
DESSERT

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

NOR’EASTER EGGNOG
rum, bourbon, brandy, vanilla, gingerbread biscotti 12

TOASTED COCONUT CREAM PIE
whipped cream 14

BUTTER BOURBON 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