**THAMES STREET OYSTER HOUSE**

Welcome!

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**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

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**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

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**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

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*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

102 BLACK ANGUS BISTRO STEAK
marsala mushroom cream, potato gratin 38

**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!

**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

**EXECUTIVE SOUS CHEF**
STEPHEN KERPELMAN

**EXECUTIVE CHEF - PARTNER**
ERIC HOUSEKNECHT

**PROPRIETOR**
CANDACE BEATTIE

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**COCKTAILS**

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

**MICHIGANDER**
french apple brandy, cynar, lemon, honey  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**
espadin mezcal, apple shrub, saffron  14

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

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

**AUTUMN SANGRIA**
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**  inquire about our current selection

**ROTATING SEASONAL**

**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  4

**WINE**

**BY THE GLASS**

**SPARKLING**

laluca prosecco, treviso, italy  13

laluca prosecco rosé, treviso, italy  14

domaine chandon brut, california (187ml)  16

**WHITE**

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

garnacha, herencia altes, 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 gallope, cotes de gascogne, france  11/44

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

chardonnay, fichet ‘la crépillonne’ macon-villages, burgundy, france  16/64

chardonnay, macrostic winery, sonoma, california  15/60

**RED**

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

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

malbec, zuccardi ‘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’, costieres de nimes, rhone, france  11/44

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

**BY THE BOTTLE**

**SPARKLING**

casteller cava rosé, penedes, 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

gruner veltliner, weingut waller, austria  52

sauvignon blanc, cloudy bay, marlborough, new zealand  98

sancerre, comte jean marèchal, loire, france  70

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

**RED**

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

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

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

sangiovese, fèlsina ‘berardenga’ chianti classico, tuscany, italy  68

zinfandel blend, ridge ‘three valleys’, sonoma, california  88

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