



THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

GRILLED PORTUGUESE ROCK OCTOPUS

gigante white beans, marinated bell pepper, gremolata 16

RHODE ISLAND FLUKE CEVICHE

pineapple-lime, cucumber, cilantro, red onion, fresno chile 14

CRISPY POINT JUDITH CALAMARI

garlic, parsley, lemon, hot peppers, garlic aioli 20

FRIED LONG ISLAND SOUND OYSTERS

hand breaded select oysters, rémoulade 15

BRAISED CAPE COD MUSSELS

grilled sweet corn, linguica, local tomato, green onion 14

GRILLED PENNSYLVANIA PORK RIBS

jerk spice, local nectarine, pork glaze, caribbean hot sauce 14

~ SOUPS ~

MARYLAND CRAB SOUP WITH SHORT RIB

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

MAINE LOBSTER STEW

sherry, mirepoix, potato 14

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
rhode island jonah crab claws 6.95 ea
maine lobster claws mkt
half maine lobster tails mkt
dutch pickled herring plate 6.95
tinned portuguese sardines 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 110

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

SUMMER CHOPPED SALAD

maine lobster, iceberg, grilled local corn, cucumber, local tomato,
hard-boiled egg, red onion, buttermilk ranch 18


LOCAL TOMATO SALAD

whipped ricotta, green onion, basil, red wine vinaigrette 12

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.



~ 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 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 19

THAMES STREET BURGER

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

SIDES

grilled local zucchini with breadcrumbs 9

seasoned beach fries with garlic aioli & house made ketchup 9

narragansett succotash of sweet corn, bell pepper, english peas 9

grilled potatoes with red wine vinaigrette 8

~ SPECIALTY ~

limited quantities available each day

FRIDAY: BOUILLABAISSÉ

marseillais seafood stew, saffron tomato broth,
house made pappardelle pasta 29

SATURDAY: WHOLE FISH

head to tail, seasonal vegetables & preparation mkt

SUNDAY: EASTERN SHORE OYSTER STEW

half dozen select chesapeake oysters, onion, potato,
vermouth, cream 15

MAIN COURSE

NEW ENGLAND FISH & CHIPS

georges bank cod, coleslaw, beach fries, tartar 21

BLOCK ISLAND SCALLOPS

narragansett succotash of sweet corn, english peas,
bell pepper 32

NOVA SCOTIAN HALIBUT

summer vegetable ragoût, garganelli pasta, whipped ricotta 36

CAST IRON CRAB CAKE

east coast blue crab deluxe, grilled local squash,
potato salad, eastern shore cocktail sauce 36

NEW BEDFORD SWORDFISH

heirloom red corn grits, maine lobster,
sherry lobster butter 38

MID-ATLANTIC KINGFISH

portuguese caçarola of stewed local tomato, artichoke,
zucchini, baguette 27

12oz BLACK ANGUS TENDERLOIN CHAIN

grilled yukon gold potatoes, roasted bell pepper,
red wine vinaigrette 37

Enjoy!

ERIC HOUSEKNECHT
EXECUTIVE CHEF - PARTNER

CANDACE BEATTIE
PROPRIETOR

STEPHEN KERPELMAN
EXECUTIVE SOUS CHEF

443.449.7726

WWW.THAMESSTREETOYSTERHOUSE.COM

 @thamesstreetoysterhouse

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COCKTAILS

BOSTON MANHATTAN

rare wine co. boston bual madeira, buffalo trace, peychaud's bitters, house brandied cherry 13

AUTUMN SANGRIA

pinot gris, brandy, apple cider, ginger, cinnamon, clove 11

FRESH FRUIT CRUSHES

crushed ice, fresh squeezed juice, and flavored vodka, orange or grapefruit 10

BEE CALM

barr hill vermont gin, local honey, lemon, chamomile tincture 14

MISSION OLD FASHIONED

rittenhouse rye, fig, basil, demerara, orange bitters 13

THE GINNY LYNN

tanqueray, st. germain, grapefruit 12

SOUTH BALTIMORE SHANDY

banhez mezcal, jalapeño, grapefruit, lime, diamondback green machine ipa 12

OYSTER SHOOTERS

HOUSE

natty boh, old bay rim, lemon 6

AMERICANO

smirnoff vodka infused with horseradish, cocktail sauce 8

MATADOR

espolón blanco, jalapeno slice, hot sauce 8

OLD CLAM DAD

a top neck clam with old grand dad 6

DRAFT BEER

DUVEL BELGIAN BLONDE ALE (be) 12

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 LAGER 16oz CAN • NARRAGANSETT SEASONAL 16oz CAN

NATIONAL BOHEMIAN • CAPITOL CIDER CUVÉE • UKRAINIAN HALF-LITRE BOTTLE

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 (187ml) 12

carpenè malvolti brut rosé, veneto, italy (187ml) 13

domaine chandon brut, california (187ml) 14

WHITE

muscadet sèvre-et-maine, domaine jean aubron, loire, france 13/52

garnacha, herència altés, terra alta, spain 11/44

pinot gris, sokol blasser, willamette valley, oregon 11/44

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

sauvignon blanc, white haven, marlborough, new zealand 14/56

pouilly-fumé, sebastien treuillet, loire, france 15/60

chardonnay, alain normand, mâcon la roche vineuse, burgundy, france 16/64

chardonnay, macrostie winery, sonoma, california 15/60

RED

pinot noir, garnet vineyards, monterey, california 11/44

sangiovese, antonelli 'baiocco', umbria, italy 10/40

malbec, zuccardi 'serie a', valle de uco, mendoza, argentina 11/44

cabernet sauvignon, alexander valley vineyards, sonoma, california 14/56

ROSÉ

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

tempranillo blend, ostatico rosado, rioja alavesa, spain 13/52

BY THE BOTTLE

SPARKLING

casteller cava rosé, penedès, spain 36

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

schransberg blanc de blancs brut, napa, california 85

veuve cliquot brut yellow label nv, reims, france 115

ruinart blanc de blancs brut nv, reims, france 150

WHITE

vinho verde, quinta da raza, portugal 32

txakoli, xarmant arabako, basque, spain 44

chablis, domaine laroche st. martin, burgundy, france 75

gewürztraminer, brandborg, umpqua valley, oregon 55

dry riesling, forge, seneca lake, ny 44

grüner veltliner, loimer 'lois', austria 48

albariño, viña cartin, rias baixas, spain 48

sauvignon blanc, cloudy bay, marlborough, new zealand 78

chardonnay, ramey 'russian river valley', sonoma, california 85

chardonnay, newton unfiltered, napa, california 98

RED

beaujolais, jean-paul brun 'l'ancien vieilles vignes', burgundy, france 48

pinot noir, st. innocent, freedom hill vineyard, willamette valley, oregon 85

côtes du rhône, jean-louis chavé 'mon coeur', rhône, france 54

sangiovese, fêlsina 'berardenga' chianti classico, tuscany, italy 62

zinfandel blend, ridge 'three valleys', sonoma, california 68

merlot, trefethen, napa, california 85

malbec, achaval ferrer, mendoza, argentina 62

cabernet sauvignon, marietta 'armé', north coast, california 65

cabernet sauvignon, girard, napa, california 85

syrah blend, stolpman vineyards 'la cuadrilla', santa barbara, california 60



~ DESSERT ~

DULCE DE LECHE BREAD PUDDING

brioche, sweet milk caramel, whipped cream 8

MAINE BLUEBERRY COBLER

brown sugar crumb streusel, buttermilk ice cream 10

PASSIONFRUIT PIE

toasted coconut whipped cream 12

CREAMSICLE CRÈME BRÛLÉE

madagascar vanilla bean 9

FLORENCE MILLER'S CINNAMON CAKE

golden yellow cake, cinnamon crumb, coffee ice cream 7

HOUSE MADE ICE CREAM & SORBET

small or regular 4/8

RUTH MEDELLIN
VERONICA TECUATL
PASTRY CHEFS

