THAMES STREET OYSTER HOUSE
Welcome!

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

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

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**Please join us for**

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

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

**ENJOY!**

**ERIC HOUSEKNECHT**  
executive chef  
**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
espadín 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 

inquire about our current selection

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
muscat, domaine de la quilla, sève-et-maine sur lie, loire, france 13/52
marzemino, herencia altos, terra alta, spain 12/48
pinot gris, willamette valley, oregon 12/48
bordeaux blanc, chateau les arromans, entre-deux-mers, france 12/48
sauvignon blanc, la galerie, côtes de gascogne, france 11/44
sauvignon blanc, white haven, marlborough, new zealand 15/60
chardonnay, fitchet 'la crépillonne' mâcon-villages, burgundy, france 16/64
chardonnay, macrostie winery, sonoma, california 15/60

RED
pinot noir, angelina '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

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

WHITE
vinho verde, quinta da raza, portugal 32
tsakoli, xarmant arabako, basque, spain 52
chablis, domaine laroche st. martin, burgundy, france 82
gewürztraminer, brandlberg, umpqua valley, oregon 65
dry riesling, forge, seneca lake, ny 48

RED
beaujolais, jean-paul brun 'l'ancien vieilles vignes', burgundy, france 58
pinot noir, st. innocent, freedom hill vineyard, willamette valley, oregon 98
cabernet sauvignon, girard, napa, california 102
merlot, trefethen, napa, california 98
syrah blend, stolpman vineyards 'la cuadrilla', santa barbara, california 72
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