

THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

MAINE LOBSTER COCKTAIL

Red onion, corn, radish, honeydew, Peppadew aioli 15

MIDDLENECK CLAM CEVICHE

Fresh lime, ginger, aji amarillo, red onion, sweet corn, cilantro 10

GRILLED PORTUGUESE ROCK OCTOPUS

Potato causa, avocado, olives, rocoto pepper aioli 12

ROASTED CHESAPEAKE OYSTERS

House barbecue glaze, Parmesan bread crumbs, pickled jalapeño 12

CRISPY POINT JUDITH CALAMARI

Garlic, parsley, lemon, hot peppers 10

BRAISED CAPE COD MUSSELS

Grilled corn, local tomato, basil, linguica 12

FRIED LONG ISLAND SOUND OYSTERS

Five each hand breaded select oysters, rémoulade 12

GRILLED LAMB RIBS

Moroccan spices, mint, peaches, spicy salsa verde 12

~ SOUPS ~

MARYLAND CRAB WITH SHORT RIB 6/7

MAINE LOBSTER STEW 9

RHODE ISLAND QUAHOG CHOWDER (Saturday & Sunday) 6/7

NARRAGANSETT CLAM CAKES 1/2 DOZ 6.5

FROM THE RAW BAR

OYSTERS

Local oysters Mkt
East Coast, West Coast, and beyond Mkt

SHELLFISH & FISH

Top Neck Clams 1.5 ea
Quahog Clams 1.75 ea
Gulf Brown U-12 Shrimp Cocktail 3.25 ea
Jonah Crab Claws 3.25 ea
Lobster Claws 6.25 ea
Half Maine Lobster Tail 6.25 ea
Dutch Pickled Herring Plate 4
Escargot with Maître d'Hôtel Butter 8.5

SHELLFISH TOWERS

Chef's Selection from our raw bar, changing daily

QUEEN ANNE 50
8 oysters, 4 clams, 4 crab claws, 2 shrimp,
1 lobster claw, half lobster tail

LORD BALTIMORE 75
12 oysters, 6 clams, 6 crab claws, 3 shrimp,
2 lobster claws, 2 half lobster tails

SAUCES

Old Bay cocktail sauce • Mustard sauce • Hot sauce
Choices of Mignonette

~ SALADS ~

LOBSTER & ICEBERG CHOPPED SALAD

Local tomato, red onion, hardboiled egg, bacon, aged cheddar,
buttermilk ranch 14

THAMES STREET SEAFOOD SALAD

Blue crab, Gulf shrimp, calamari, scallops, citrus vinaigrette 14

LOCAL TOMATO & MARYLAND CLAW MEAT SALAD

Fresh Miles River crab, Old Bay aioli, bread & butter pickles 14

SUMMER SALAD

Lolla Rossa lettuce, beefsteak tomato, fresh English peas, peaches,
poppyseed vinaigrette 8

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.

Enjoy!

ERIC HOUSEKNECHT
EXECUTIVE CHEF - PARTNER

STEPHEN KERPELMAN
SOUS CHEF

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 Eastern Shore cucumber salad, brown sugar baked lima beans,
or seasoned beach fries*

NEW ENGLAND LOBSTER ROLL

Hot tail and claw meat on a buttered split-top bun 25

RHODE ISLAND WHOLE BELLY CLAM ROLL

Fried steamer clams on a buttered split-top bun,
tartar sauce, coleslaw 17

OLD BAY SHRIMP SALAD ROLL

Gulf shrimp on a buttered split-top bun, coleslaw 15

CHESAPEAKE BLUE CATFISH SANDWICH

Buttermilk soaked and fried, Bibb lettuce, bread & butter pickles,
aged VA ham, fried egg, mayonnaise 13

FRIED OYSTER PO' BOY SANDWICH

Iceberg, local tomato, rémoulade 14

THAMES STREET BURGER

Aged cheddar, iceberg, house made ketchup, garlic aioli,
brioche bun 12

GRILLED PORTUGUESE LINGUIÇA SANDWICH

Grilled red onions, goat cheese, house made mustard 12

SIDES

Pickled beets 6

Local beefsteak tomatoes & buttermilk ricotta 7

Beach fries with garlic aioli & house made ketchup 6

Fried zucchini & lemon aioli 6

Broadway grilled corn 7

HOURS OF OPERATION

LUNCH 11:30AM TO 2:30PM WED - SUN

DINNER 5PM TO 9:30PM SUN - THURS,
RAW BAR UNTIL 10:30PM

DINNER 5PM TO 10:30PM FRI AND SAT,
RAW BAR UNTIL 11:30PM

RAW BAR AVAILABLE BETWEEN
LUNCH AND DINNER SERVICE

BAR OPEN LATE EVERY NIGHT

Thames Street Oyster House™ is located at 1728 Thames Street
in historic Fell's Point, Baltimore, MD 21231. You may reach us
by telephone for reservations or just to chat at 443-449-7726.

WWW.THAMESSTREETOYSTERHOUSE.COM

MAIN COURSE

FISH & CHIPS

Georges Bank cod, coleslaw, beach fries, tartar sauce 18

BLOCK ISLAND DAY BOAT SCALLOPS

Narragansett succotash of sweet corn, English peas,
red bell pepper, fresh fava beans 28

NOVA SCOTIAN HALIBUT

Summer vegetable and grilled red shrimp ragoût,
charred lemon 30

CAST IRON CRAB CAKE

Fresh Maryland deluxe, watermelon cocktail,
roasted zucchini, pickled beets 29

ATLANTIC BLUEFISH

House corzetti pasta, heirloom tomato, artichoke, capers,
grilled loukaniko, braised egg 21

BOUILLABAISSE

Mussels, shrimp, middlenecks, white fish, grilled squid,
saffron tomato broth, house made pappardelle, sauce rouille 27

GRILLED NEW BEDFORD SWORDFISH

Heirloom red corn grits, Maine lobster, smoked ham hock,
lobster-sherry butter 29

CRAB SPAGHETTI

Choptank jumbo lump, yellow tomato crab sauce,
fennel, scallion, house made pasta 29

10oz BLACK ANGUS FLAT IRON STEAK

Caramelized sweet onions, chimichurri sauce,
fingerling potato salad 27 Add lobster 13

~ SPECIALTY ~

Serves 4 to 6, subject to availability, please reserve two days in advance

5LB BAKED STUFFED MAINE LOBSTER

Stuffed with scallops, shrimp, and crab, served with
grilled asparagus 130

NEW ENGLAND CLAM & LOBSTER BOIL

Four chix lobsters, top neck clams, mussels, linguica,
red potatoes, corn on the cob, bag of clam cakes 120

PLATTER OF CHOPTANK WHALES

Eight jumbo soft shell crabs, Eastern Shore succotash,
beurre blanc 120

THAMES STREET OYSTER HOUSE LUNCH

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COCKTAILS

THE GINNY LYNN

Tanqueray, St. Germain, fresh grapefruit, served up 10

BOSTON MANHATTAN

Rare Wine Co. Boston Bual Madeira, Bulleit Bourbon, bitters, Luxardo cherry, rocks 10

BELLINIS

White Peach, Ginger, or Pomegranate 9

SUMMER NEGRONI SLUSHIE

Campari, Tanqueray, Dolin sweet vermouth, fresh lemon and grapefruit 9

OLD MAN EARL

Earl Grey infused Tito's vodka, house mint lemonade 8.5

FRESH FRUIT CRUSHES

Crushed ice, fresh squeezed juice, and flavored vodka, Orange or Grapefruit 8

MEZCAL BUCK

Mayalen Mezcal, peach, agave, Maine Root Ginger Beer, spicy rim 9.5

SOUTHSIDE

Hendricks, cucumber, mint, fresh sour, rocks 9.5

THE BEAR FIGHT

Yellow Chartreuse, Fernet-Branca, jalapeño, fresh lime, agave 11

OYSTER SHOOTERS

HOUSE

Natty Boh, Old Bay rim, lemon 6

AMERICANO

Smirnoff vodka infused with horseradish, cocktail sauce 6.5

MATADOR

Espolón Blanco, jalapeno slice, hot sauce 7

OLD CLAM DAD

A top neck clam with Old Grand Dad 6

DRAFT BEER

DUVEL BELGIAN GOLDEN ALE (BE) 11

DOGFISH HEAD 60 MINUTE IPA (DE) 7

THE BREWER'S ART RESURRECTION (MD) 7

ALLAGASH WHITE BELGIAN STYLE WHEAT (ME) 7

STELLA ARTOIS BELGIAN LAGER (BE) 6

GUINNESS STOUT (IRE) 6.5

ANCHOR STEAM (CA) 6

GOOSE ISLAND VINTAGE SERIES (IL)

HEAVY SEAS (MD)

ROTATING DRAFT

} Inquire about our current selection

BOTTLES & CANS

AMSTEL LIGHT • BUD LIGHT • CRISPIN CIDER • MILLER LITE

NARRAGANSETT LAGER 16oz CAN • NARRAGANSETT SEASONAL CAN

NATIONAL BOHEMIAN • YUENGLING LAGER

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

Txakoli, Xarmant Arabako, Basque, Spain 10/40

Pinot Gris, The Ned, Marlborough, New Zealand 9/36

Sauvignon Blanc, La Galope, Côtes de Gascogne, France 7/28

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

Vouvray, Benoît Gautier, Loire, France 9/36

Chardonnay, Alain Normand, Mâcon La Roche Vineuse, Burgundy, France 13/52

Chardonnay, Newton Red Label, Napa/Sonoma, CA 11/44

RED

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

Bardolino, Le Fraghe, Veneto, Italy 9/36

Côtes du Rhône, M. Chapoutier 'Belleruche' Rouge, Rhône, France 9/36

Malbec, Crios, Mendoza, Argentina 9/36

Cabernet Sauvignon, Buried Cane, Columbia Valley, WA 10/40

ROSÉ

Zestos, Old Vine Garnacha Rosado, Madrid, Spain 8/32

Saint André de Figuière, 'Magali', Côtes de Provence, France 10/40

BY THE BOTTLE

SPARKLING

Casteller Cava Rosé, Cataluna, 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 120

WHITE

Vinho Verde, Broadbent, Portugal 30

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

Verdicchio, Azienda Santa Barbara, Italy 34

Gewürztraminer, Brandborg, Umpqua Valley, Oregon 45

Riesling, Red Tail Ridge Estate 'Dry', Finger Lakes, NY 42

Grüner Veltliner, Loimer 'Lois', Austria 40

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 62

Sancerre, Domaine Hippolyte Reverdy, Loire, France 58

Albariño, Martin Codax, Rias Baixas, Spain 40

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

Chardonnay, Newton Unfiltered, Napa, CA 98

RED

Pinot Noir, La Crema, Monterey, CA 48

Pinot Noir, Domaine Serene Yamhill Cuvée, Willamette Valley, OR 90

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, Parcel 41, Napa, CA 50

Claret, Newton Red Label, Napa, CA 50

Shiraz, 2-Up, McLaren Vale, Australia 38

Malbec, Susana Balbo, Mendoza, Argentina 58

Cabernet Sauvignon, Buehler Vineyards, Napa, CA 64

Cabernet Sauvignon, Markham, Napa, CA 82

Tempranillo, Teso la Monja 'Romanico', Toro, Spain 44

Bandol, Domaine Tempier 'La Migoua', Provence, France 85



DESSERT

DULCE DE LECHE BREAD PUDDING

Brioche bread, sweet milk caramel, whipped cream 7

STRAWBERRY BUTTERMILK CRÈME

Eastern Shore strawberries, Meyer lemon ice cream 6

HAVANA SUNDAE

Vanilla bean fritters, brûléed banana,
rum roasted piña, guava ice cream, toasted coconut sorbet,
pecan & coconut praline, rum caramel 8

MAINE BLUEBERRY COBBLER

Brown sugar crumb, malted cereal milk ice cream 9

VANILLA BEAN CRÈME BRÛLÉE

French custard, Madagascar vanilla bean, seasonal fruit 7

FLORENCE MILLER'S CINNAMON CAKE

Golden yellow cake, cinnamon & sugar topping,
coffee ice cream 7

JAR OF HOUSE MADE SORBET OR ICE CREAM 7

ALEX SORTO
PASTRY CHEF

