



THAMES STREET OYSTER HOUSE

Welcome!

~ APPETIZERS ~

PORTUGUESE OCTOPUS & LINGUIÇA BROCHETTES

slow stewed peperonata, salsa verde 13

JUMBO LUMP BLUE CRAB CEVICHE

passion fruit, lime, avocado, red onion, cilantro, aji amarillo 14

CRISPY POINT JUDITH CALAMARI

garlic, parsley, lemon, hot peppers, garlic aioli 13

FRIED LONG ISLAND SOUND OYSTERS

five each hand breaded select oysters, rémoulade 15

ROASTED BEETS & FRESH RICOTTA

local lumarc honey, rosemary pistachios, grilled baguette 12

~ SOUP & SALAD ~

MARYLAND CRAB SOUP WITH SHORT RIB

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

MAINE LOBSTER STEW

sherry, mirepoix, potato 13

THAMES STREET SEAFOOD SALAD

blue crab, gulf shrimp, calamari, scallops, citrus vinaigrette 14

WINTER CHOPPED SALAD

maine lobster, iceberg, kale, sweet potato, apples, red onion, aged cheddar, hardboiled egg, bacon lardons, buttermilk ranch 15

DAILY SPECIALS

MONDAY: MEAT MONDAY!

fifth season, grandiose platter of meat

TUESDAY: PORTLAND, MAINE PIZZA

“micucci style” slab pizza

WEDNESDAY: BAJA CALIFORNIA

chef artemio’s hometown inspired plates!

THURSDAY: EL DANDY

chef’s havana-kingston-nassau dishes!

FRIDAY: BOUILLABAISSÉ

saffron & tomato seafood stew

SATURDAY: WHOLE FISH

seasonal vegetables & preparation

SUNDAY: LOW COUNTRY COOKING

chef steve’s southern favorites!

~ SANDWICHES ~

*please choose roasted sweet potatoes, broccoli salad with bacon & cheddar,
or seasoned beach fries*

NEW ENGLAND LOBSTER ROLL

hot tail, claw, & knuckle on a buttered split-top bun 29

CAST IRON CRAB CAKE

east coast blue crab deluxe, rémoulade, bibb lettuce, roasted tomato, brioche 18

OLD BAY SHRIMP SALAD ROLL

gulf shrimp, buttered split-top bun, coleslaw 17

THAMES STREET BURGER

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

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 19

MAINE LOBSTER & POTATO GNOCCHI

winter squash, kale, applewood bacon, shallots,
madeira lobster sauce 36

KENT NARROWS ROCKFISH

roasted pepper risotto with arugula & lemon, beurre blanc 28

BLOCK ISLAND SCALLOPS

swiss chard, brown beech mushrooms, fingerling potatoes,
applewood bacon, marsala wine 30

GULF OF MAINE HAKE

slow stewed san marzano tomatoes, linguica, fava beans,
tourné potatoes, braised egg 27

BLACK ANGUS SHORT RIB RAGOÛT

six hour braised, house rigatoni pasta, swiss chard,
local sweet potato, shallots, truffle, romano 34

SIDES

sautéed rainbow swiss chard 8

seasoned beach fries with garlic aioli & house made ketchup 9

roasted local sweet potatoes with maple butter 7

FROM THE RAW BAR

OYSTERS

local oysters Mkt
east coast, west coast, and beyond Mkt

SHELLFISH & FISH

top neck clams 2.25 ea
quahog clams 2.50 ea
gulf brown u-12 shrimp cocktail 3.50 ea
maine lobster claws 6.75 ea
half maine lobster tail 6.75 ea
dutch pickled herring plate 5

~ PANTRY ~

please see online ordering page for our full selection!

**chef's garlic herb butter • specialty fish fry flour • local
raw artisan clover honey • portuguese tinned sardines •
brioche rolls & more!**

CHEF'S FAMOUS HOUSE MADE KETCHUP 8oz jar 6.50

THANK YOU FOR JOINING US

Chef is offering the entire menu and an expansive raw bar selection for carryout, as well as a few special items just to take home. The Oyster House pantry presents a few of Chef's favorite and secret ingredients, and he's finally jarred your favorite house made ketchup! Pair your menu selections with a seasonal batched cocktail or discounted wine or bubbles. Hope to see you again soon, or provide some comfort in your home with our takeaway program!

All of our gratitude for your patronage & support since the spring!

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, bitters, house brandied cherry 12

VERMONT 75

Bar Hill gin, chamomile, cane sugar, lemon, sparkling 12

DANCING SHOES

Cachaça, jalapeño, tamarind, fresh lime 12

FRESH FRUIT CRUSHES

Crushed ice, fresh squeezed juice, and flavored vodka, Orange or Grapefruit 9

SPRING SANGRIA

Campari, Cointreau, grapefruit, lemon, peach, ginger 10

BLACK PEPPER OLD FASHIONED

Rittenhouse rye, black pepper infused sugar, Angostura bitters, house brandied cherry 11

THE GINNY LYNN

Tanqueray, St. Germain, fresh grapefruit, served up 12

OYSTER SHOOTERS

HOUSE

Natty Boh, Old Bay rim, lemon 6

AMERICANO

Smirnoff vodka infused with horseradish, cocktail sauce 7

MATADOR

Espolón Blanco, jalapeno slice, hot sauce 8

OLD CLAM DAD

A top neck clam with Old Grand Dad 6

DRAFT BEER

DUVEL BELGIAN GOLDEN ALE (BE) 11

UNION CRAFT BREWING DUCKPIN PALE ALE (MD) 7

THE BREWER'S ART RESURRECTION (MD) 8

ALLAGASH WHITE BELGIAN STYLE WHEAT (ME) 7

STELLA ARTOIS BELGIAN LAGER (BE) 7

GUINNESS STOUT (IRE) 8

DIAMONDBACK BREWING CO. GREEN MACHINE IPA (MD) 7

HEAVY SEAS LOOSE CANNON (MD) 7

ROTATING LOCAL

ROTATING SEASONAL

} Inquire about our current selection

BOTTLES & CANS

NARRAGANSETT LAGER 16oz CAN • NARRAGANSETT SEASONAL 16oz CAN
NATIONAL BOHEMIAN

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

Garnacha, Herència Altés, Terra Alta, Spain 9/36

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

Sauvignon Blanc, La Galope, Côtes de Gascogne, France 8/32

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

Sancerre, Brochard 'Aujourd'Hui Comme Autrefois', Loire, France 13/52

Chardonnay, Alain Normand, Mâcon La Roche Vineuse, Burgundy, France 12/48

Chardonnay, Santa Barbara Winery, Santa Barbara, CA 11/44

RED

Pinot Noir, Landmark Vineyards 'Overlook', Central Coast, CA 13/52

Sangiovese, Antonelli 'Baiocco', Umbria, Italy 9/36

Malbec, Zuccardi 'Serie A', Valle de Uco, Mendoza, Argentina 10/40

Cabernet Sauvignon, Alexander Valley Vineyards, Sonoma, CA 13/52

ROSÉ

Tempranillo blend, Ostatu Rosado, Rioja Alavesa, Spain 12/48

BY THE BOTTLE

SPARKLING

Casteller Cava Rosé, Penedès, 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 150

WHITE

Vinho Verde, Quinta da Raza, Portugal 32

Txakoli, Xarmant Arabako, Basque, Spain 40

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

Pinot Grigio, J. Hofstätter, Alto Adige, Italy 48

Gewürztraminer, Brandborg, Umpqua Valley, Oregon 45

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

Grüner Veltliner, Loimer 'Lois', Austria 40

Albariño, Viña Cartin, Rias Baixas, Spain 40

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand 62

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

Chardonnay, Newton Unfiltered, Napa, CA 98

RED

Beaujolais, Jean-Paul Brun 'L'Ancien Vieilles Vignes', Burgundy, France 44

Pinot Noir, St. Innocent, Freedom Hill Vineyard, Willamette Valley, OR 85

Côtes du Rhône, Jean-Louis Chave 'Mon Coeur', Rhône, France 48

Sangiovese, Fèlsina 'Berardenga' Chianti Classico, Tuscany, Italy 52

Zinfandel blend, Ridge 'Three Valleys', Sonoma, CA 68

Merlot, Trefethen, Napa, CA 78

Shiraz, Domaine Tournon, 'Mathilda', Victoria, Australia 40

Malbec, Achaval Ferrer, Mendoza, Argentina 60

Cabernet Sauvignon, Buehler Vineyards, Napa, CA 64

Cabernet Sauvignon, Girard, Napa, CA 85

Syrah blend, Stolpman Vineyards 'La Cuadrilla', Santa Barbara, CA 60

Bandol, Domaine de Terrebrune, Provence, France 85



~ DESSERT ~

DULCE DE LECHE BREAD PUDDING

brioche bread, sweet milk caramel, whipped cream 8

CRÈME BRÛLÉE

madagascar vanilla & orange scented custard 8

FLORENCE MILLER'S CINNAMON CAKE

golden yellow cake, cinnamon crumb topping, coffee ice cream 7

VANILLA BEAN CHEESECAKE

meyer lemon zest, graham cracker crust, blueberry compote,
tangy whipped cream 9

EASTERN SHORE STRAWBERRY & RHUBARB PIE

brown sugar & oat crumble, buttermilk ice cream 10

HOUSE MADE ICE CREAM & SORBET

small or regular 4/8

RUTH MEDELLIN
VERONICA TECUATL
PASTRY CHEFS

