FROM THE RAW BAR

Oysters on the Half Shell
Daily selection

Tuna Tartare
Seasonal chef’s preparation / 14

Seafood Cocktail Sampler
Chilled & peeled Old Bay shrimp, JM Clayton blue crab salad, smoked fish dip, crackers / 19

Little Neck Hog Island Clams / ea 1.5

FROM THE STEAMER

Rope Grown Maine Mussels / 12
Choose straight from the steamer or sautéed in white wine garlic broth

Hog Island Clams / 12

Peel & Eat Shrimp
Old Bay, pearl onions, half or full shell / 13 / 25
Choose steamed or broiled

SANDWICHES

Classic Shrimp Salad Wrap
Romaine, green leaf lettuce, hand cut chips / 13

Ahi Tuna Burger
Thai marinade, garlic chili aioli, citrus side salad / 16

Grilled Fish Tacos
Seasonal catch, house salsa & avocado served with cilantro lime rice / 14

Fried Oyster Po’ Boy
Bacon, lettuce, tomato, tartar sauce, hand cut chips / 14

Steak Sandwich
Woodland mushrooms, blue cheese, caramelized onions, toasted baguette, hand cut chips / 12

Lobster Roll
Butter poached cold water Maine lobster, chives, hand cut fries / 23

Ryleigh’s House Burger
8 oz Angus ground beef, aged cheddar, bannister onion ring, hand cut chips / 11

Blackened Chicken Sandwich
Aged cheddar, sautéed jalapeño peppers, avocado-ranch dressing, lettuce, tomato, chips / 11

SIDES

Crispy Brussel Sprouts
Apple cider reduction, bacon lanktons / 8

House Chips
Garlic & thyme / 4

Hand Cut French Fries
Old Bay / 6

Creamy Stone Ground Grits
Aged cheddar / 5

Grilled Corn
Old Bay butter, feta / 6

Beer Battered Onion Rings / 6

MARYLAND CRABCAKE

7oz True Blue Maryland Crabcake
Pan-Sautéd Eastern Shore Style / 29

Choose:
Potato roll or over salad greens
Hand cut fries or hand cut chips

ENTREES

Butchers Cut Steak
BBQ rubbed tenderloin, roasted fingerlings, bacon vert / 21

Shrimp & Grits
Gulf shrimp, creamy grits, Creole tomato sauce / 18

Chicken-fried Fish and Chips
Atlantic Cod, hand cut fries, tartar sauce / 16

Seared Scallops
Seasonal chef’s preparation / 19

Grilled Salmon
Orange Buerre Blanc, aged cheddar grits, grilled asparagus / 18

Jambalaya
Sautéed shrimp, chicken, andouille sausage, peppers, onions, seasoned rice / 18

LOCAL FARMS AND SUPPLIERS

Rooster Hill Farm, Boring
Roseda Beef, Monkton
JM Clayton, Cambridge
Big City Farm, South Baltimore
Tanyard Hill, Hunt Valley
Taharka Brothers, Baltimore
Zarhradia Farm, Baltimore

“Oyster Recovery Partnership” ORP

*Can be served raw, undercooked, include raw or undercooked ingredients or cooked to order per consumer’s request. Consuming raw or undercooked seafood, meat, or poultry may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Food may contain soy / peanut. Please alert kitchen of all allergies prior to ordering.
**White Wines**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
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<tbody>
<tr>
<td>Masi</td>
<td>8/25, Italy</td>
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<tr>
<td>El Libre</td>
<td>7/21, Argentina</td>
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<tr>
<td>Feudi di San Gregorio</td>
<td>10/34, Italy</td>
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<tr>
<td>Moet Imperial NV</td>
<td>Napa Valley, CA</td>
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<tr>
<td>Napa Valley, CA</td>
<td>Chandon Brut</td>
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<tr>
<td>Dibon Cava</td>
<td>Veneto, Italy</td>
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<tr>
<td>Castano</td>
<td>Monterey, CA</td>
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<td>Boudr</td>
<td>Napa County</td>
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<tr>
<td>Red Wine</td>
<td>Russian River Valley</td>
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<tr>
<td>Newton Vineyards</td>
<td>Mendoza, Argentina</td>
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<tr>
<td>The Seeker</td>
<td>Veneto, Italy</td>
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<tr>
<td>Kendall Jackson Reserve</td>
<td>Santa Barbara County, CA</td>
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<tr>
<td>Monterey Vineyards</td>
<td>Chardonnay; Monterey, CA</td>
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**Sparkling Wines**

- **“Too much of anything is bad, but too much Champagne is just right”**
  ~ F. Scott Fitzgerald

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<tr>
<td>Maschio Prosecco</td>
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<td>Prosecco</td>
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<td>Napa Valley, California</td>
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<tr>
<td>Chandon Brut Rose</td>
<td>Napa Valley, California</td>
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<tr>
<td>Moet Imperial NV</td>
<td>Epernay, France</td>
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<tr>
<td>Veuve Clicquot</td>
<td>Yellow Label, Champagne, France</td>
</tr>
<tr>
<td>San Pellegrino Sparkling Water</td>
<td>4</td>
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<tr>
<td>Acqua Panna Spring Water</td>
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**Rose Wine**

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<tbody>
<tr>
<td>Castano, Monastrell</td>
<td>Rose, Spain</td>
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**Draft Beer**

- Anchor, Seasonal
- Brooklyn, Seasonal
- Bud Light
- Evolution, Seasonal
- Flying Dog, Old Bay Dead Rise
- Goose Island, Seasonal
- Guinness
- Heavy Seas, Loose Cannon
- Leinenkugel, Seasonal
- National Bohemian
- Sierra Nevada, Seasonal
- Stella Artois

**Bottled Beer**

- Amstel Light
- Budweiser
- Bud Light
- Corona
- Corona Light
- Coors Light
- Heineken
- Miller Lite
- Michelob Ultra
- Pabst Blue Ribbon (16oz Can)
- Red Stripe Bombers
- St. Pauli Girl (Non-Alcoholic)

**Drinks**

- **Ryleigh’s Oyster Shooters**
  - **All / 8**
  - The Original
    Raw oyster, Finlandia Vodka, cocktail sauce
  - The Margarita
    Raw oyster, Cuervo Tequila, Cointreau, with a salted rim
  - The Bawl’iner Slup & Burp
    Raw oyster, PBR, cocktail sauce

**Fresh Fruit Crushes**

- **Winner: Best of Baltimore**
  All / 8
- Orange
  Smirnoff Orange Vodka, triple sec, fresh squeezed orange juice, splash of Sprite
- Grapefruit
  Deep Eddy’s Grapefruit Vodka, fresh squeezed grapefruit juice, splash of Sprite
- John Daly
  Seagram’s Sweet Tea Vodka, a fresh squeezed lemon, splash of Sprite
- Creamsicle
  Pinnacle Whipped Vodka, triple sec, fresh squeezed orange juice, splash of Sprite
- Sagamore
  Bulleit Rye Whiskey, fresh squeezed orange juice, triple sec, splash of ginger ale
- Mojito
  Bacardi White Rum, sugar, fresh squeezed lime juice, club soda, muddled mint
- Raspberry Lemonade
  Van Gogh Raspberry Vodka, a fresh squeezed lemon, fresh raspberry puree
- Blueberry Acai Mojito
  Van Gogh Blueberry Acai Vodka, fresh squeezed lime, crushed mint leaves, blueberries, splash of simple, splash of soda
- Southside
  Mount Gay Rum, Myers Dark Rum, fresh squeezed lemon and lime, fresh mint, sugar, splash of soda

**Oyster Hour**

- **Every Tuesday Starting at 5pm**
- **$3 Steamed Blue Crabs**
- **$1 Local Oysters**
- **$18 Whole Grilled Lobster**
- **$15 1LB Broiled Peel and Eat Shrimp**
- **$16 PBR Braised Clam Bowl**
- **$2 Old Bay & Feta House Corn on the Cob**
- **$6 Rum Drinks**
- **$13 Beer Buckets**

$1 Local Oysters | $5 Wines | $3 Select Draughts | $5 Small Plates

Mussels & Clams with garlic tomato broth | Artisanal Cheeses and Charcuterie | Baby Arugula Beef Carpaccio Salad | Flash Fried Calamari - Spicy and