



Welcome!

APPETIZERS

MINI CRAB CAKES

Local Maryland crab, cocktail sauce, chipotle remoulade or tartare sauce 12

FRIED IPSWICH CLAMS

Fried whole clams with bellies, Cape Cod style 13

OYSTERS ROCKEFELLER

Baked Long Island oysters with creamed spinach, Pernod, and parmesan 12

RHODE ISLAND CALAMARI

with Chipotle Remoulade 12

P.E.I. MUSSELS

Steamed with garlic, shallot, tomato & lemon 14

WOOD GRILLED BRUSCHETTA

with white beans, roasted garlic, and prosciutto 9

SOUPS

Cup or bowl 5/6

All of our soups are prepared twice daily (for lunch and dinner) with only the freshest fish, seafood, and local vegetables when possible

CLASSIC MARYLAND CRAB

EASTERN SHORE OYSTER DELUXE

BAY CLAM CHOWDER

NEW ENGLAND COD SOUP

SEAFOOD SOUP OF THE DAY

Check our specials menu or ask your servers!

FROM THE RAW BAR

OYSTERS

Local oysters Mkt
Kusshi Oysters from British Columbia Mkt

SHELLFISH

Top Neck Clams 1.5 ea
Gigantic Shrimp Cocktail 10.5
Half Maine Lobster Tail 7.5

SAUCES

Cocktail sauce with Old Bay seasoning & horseradish •
Spicy mustard sauce • Tabasco hot sauce • Soy
sauce with rice vinegar

SALADS

HOUSE SALAD

Mixed local greens, pecorino romano with red wine vinaigrette 8

LOBSTER WEDGE SALAD

Iceberg lettuce, bacon, onion, tomatoes, and fresh Maine lobster with our own buttermilk ranch dressing 15

THE BEET SALAD

Roasted red beets, fresh Belgian endive, bleu cheese, and house made mustard vinaigrette 8

SEARED TUNA AU POIVRE

Farm greens with roasted fingerling potatoes, topped with a brown butter vinaigrette 12

CLASSIC CAESAR

Rocca cheese with seared anchovies and topped with black pepper croutons 13

GRAPEFRUIT & AVOCADO SALAD

Arugula, frisée, grapefruit supreme, citrus vinaigrette 12

Thayer Street Oyster House uses all local ingredients, and only the freshest available. Our dishes are prepared without any trans-fat or artificial chemicals. Since many items are prepared to order, not all ingredients are listed - so please let us know about any allergies or other concerns when ordering.

Enjoy!

ELDON M. DRAPER
Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% may be added to parties larger than six.





SANDWICHES

Please choose a house salad or seasoned fries

OLD BAY SHRIMP ROLL

Gulf shrimp on a buttered bun with Old Bay brand coleslaw 14.00

TUNA MELT

Albacore tuna salad on grilled sourdough topped with slices of tomato, avocado and melted cheddar cheese, with seasoned fries. 9.50

TURKEY AND JACK CHEESE

Whole wheat with lettuce, tomato, and fresh fruit. 7.50

THE REUBEN

lean corned beef and imported Swiss cheese, covered with sauerkraut and Russian dressing, served hot on a sub roll 7.50

GRILLED CHICKEN BREAST

Served on a toasted San Francisco sourdough roll with a mustard and mayonnaise sauce. 6.00

ITALIA CHICKEN PANINI

Premium roasted chicken breast, pepperoni, fresh red peppers, mozzarella cheese, and pesto spread served on ciabatta \$12.95

SIDES

LOBSTER WHIPPED POTATOES

Maine lobster with chive butter and sea salt 6

CRAB DIP

jumbo lump crab, melted cheese, all dusted with old bay seasoning 13.

HARICOT VERT

hollandaise sauce 9

HOURS OF OPERATION

LUNCH 11:30AM TO 2:00PM TUES - SUN

DINNER 5PM TO 11PM MON - SUN

Raw bar open until Midnight on Friday and Saturday
Thayer Street Oyster House is located at 548 Historic Thayer St. in the heart of beautiful and crime free downtown Washington DC. You can reach us by telephone for reservations at 202-833-7500.

WWW.THAYERSTREETOYSTERHOUSE.COM



MAIN COURSE

Served with house salad and fresh baked bread.

GRILLED ATLANTIC SALMON

With Thai coconut sauce, crispy Shiitake mushroom salad. 23.00

FISHERMAN'S PLATTER

Clams, scallops, shrimp and haddock, coated in buttermilk batter and fried to golden brown. 19.50

CHESAPEAKE SEAFOOD STEW

Crab, mussels, shrimp, clams, sausage, and fresh fish in a cioppino broth. 16.50

NORTH ATLANTIC MONKFISH

With yukon gold potato and crab hash, bacon lardons and lobster stew broth 24.00

SEAFOOD IMPERIAL

Shrimp, crab & scallops blended together with hidden seasonings & baked to perfection. 15.95

FLOUNDER CON CAPPERI

Flounder cooked in White Wine and Butter, with Capers. 15.95

PORTERHOUSE STEAK

To satisfy the hearty appetite. 22 oz. 19.95

BOILING POT SHRIMP

Seasoned just right, not too hot but tasty, one pound. 14.50

WHOLE LOBSTER

2 - 5 lbs. Market Price

SIRLOIN STRIP

Our sirloin will satisfy any meat lover.
12 oz. 14.95 16 oz. 16.95

SPECIALS DELUXE

Subject to availability, please ask your server.

★ KING NEPTUNE FRIED SEAFOOD SAMPLER

All the best, fish, crab claws, shrimp, oysters, stuffed crab, and hush puppies. 36.50

