

"He was a bold man that first ate an oyster" ~Jonathan Swift

RYLEIGH'S OYSTER HUNT VALLEY

STRAIGHT FROM THE STEAMER

Oysters / 16
Steamed with Drawn Butter

Rope Grown Mussels / 16
Steamed with drawn butter or sautéed in Thai lemongrass broth

Peel and Eat Shrimp / Half Lb / 16, 1 Lb / 27
Old Bay, julienne onions

Hog Island Clams / 16
White wine garlic

COLD STARTERS

Shrimp Cocktail - Old Bay dusted, house made cocktail, lemon / 14

Deviled Eggs - bacon, paprika / 8

Smoked Whitefish Dip - crostini, chives / 10



Roseda Farms Beef Carpaccio - dry aged filet, truffle bourbon sauce, arugula, pickled red onions / 12

HOT STARTERS

Chargrilled Chesapeake Oysters - roasted tomato, garlic herb butter, parmesan / 16

Seafood Pizza - Detroit style, shrimp, Maryland crab, scallops, mozzarella / 19

Chesapeake Street Corn - two grilled ears, Old Bay, feta / 8

Panko Encrusted Fried Oysters - spiced aioli / 14

Cast Iron Crab Dip - Maryland crab, sherry, cream, cheeses, herbs, crostini and crackers / 18

Chicken Wings - Sagamore BBQ, hot, mild or Old Bay / 7 for 14 / 14 for 27 / 21 for 37

Calamari - flash fried with spicy aioli *or* grilled with peppadews & garlic hummus / 13

Crispy Brussel Sprouts - bacon lardons, apple cider reduction / 10

Hand Cut Fries / 7

Make em' Crabby - top with 4oz Cream of Crab / 12

Giant Crab Pretzel - giant soft pretzel topped with Maryland crab dip and aged cheddar / 18

MARYLAND HERITAGE SOUPS

Cream of Crab - Old Bay, lump MD crab, cream, sherry / cup, 7 bowl, 11

Maryland Crab - MD crab, tomato, potato, vegetables, Old Bay / cup, 7 bowl, 11

Half & Half - The perfect blend of our cream of crab & Maryland crab soups / cup, 7 bowl, 11

Oyster Stew - poached oysters, butter, cream, shallots, sherry / 9

Soup of the Day

SIDES

Seasonal Veggie / 6

Creamed Spinach / 8

Roasted Fingerling Potatoes / 7

Mashed Potatoes / 5

Garden Salad / 7

House Slaw / 4

Cilantro Rice / 4

Bread & Butter / 4

MARYLAND CRAB CAKE

7 oz True Blue Maryland Crab Cake Platter served in a cast iron skillet with hand cut fries and french beans / 30

Or

7 oz True Blue Maryland Crab Cake Sandwich served with hand cut fries and house slaw / 30



Ryleigh's Oyster proudly serves only the finest local Blue Crab sourced exclusively from JM Clayton Seafood Company in Cambridge, Maryland - the world's oldest crab company.

THE SEAFOOD ROLLS

All of our signature house rolls are served with hand cut fries and a pickle. Feel free to sub the roll for your favorite wrap, white or seven-grain bread.

Shrimp Salad - Old Bay mayo, lettuce, tomato / 18

Fried Oyster- bacon, lettuce, tomato / 18

Lobster Roll - warm butter poached lobster / 32

Fried Fish - catch of day, lemon, house tartar / 16

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs (while delicious) may increase your risk of foodborne illness.

Menu prices are listed for cash payment. A 3.5% convenience fee will be added for all electronic transactions.

For parties of 6 or more guests, 20% gratuity will automatically be added to the final bill.

Any substitutions may be subject to an up-charge.

MARYLAND TRUE BLUE

SIMPLY GRILLED

Proteins are seasoned with salt and pepper, served with herb roasted fingerling potatoes and today's seasonal vegetable.



Roseda Farms Filet / 36

Salmon / 19

Cold Water Maine Lobster Tail / 29

Fresh Fish of the Day / MKT

Gulf Shrimp / 19

Bone-In Pork Chop / 24

Chicken Breast / 19

Scallops / 29

Dress with one of our signature sauces / \$2

Garlic and Herb Tomato Butter | Sagamore Sweet Onion Pineapple Salsa | Chimichurri

HOUSE SPECIALTIES

Jambalaya - sautéed shrimp, chicken, Andouille sausage, peppers, onions, seasoned rice / 21

Crab & Lobster Mac & Cheese - lobster, crab, Cavatappi noodles, artesian cheese blend / 23

Blackened Chicken Sandwich - aged cheddar, onions, jalapeños, avocado ranch, hand cut Fries / 16

Grilled Fish Taco Trio - Fish of the day, avocado mousse, pico de gallo, served with cilantro rice / 16



House Burger - double dry-aged Roseda beef patty, aged cheddar, fried onion, lettuce, tomato, hand cut fries / 16

Fried Oyster Platter - hand cut fries, house slaw / 22

SALADS

Wedge Salad - bacon, cherry tomatoes, fried onions, bleu cheese dressing / 11

Grilled Seafood Salad - Maryland crab, shrimp, calamari, wonton strips, cherry tomatoes, jalapeño vinaigrette / 21

Grilled or Traditional Caesar - romaine, shaved parmesan, garlic croutons / 11

Harvest Salad - spinach, walnuts, beets, red onion, goat cheese, honey poppy vinaigrette / 14

ADD TO ANY SALAD:

Grilled seafood / 11, Fried oysters / 11,
Steak / 11, Chicken / 10, Salmon / 11,
Grilled shrimp / 10, 3.5oz Crab Cake / 16

WHITE WINES

Kendall Jackson Reserve 11 / 40
Chardonnay; Sonoma County, CA

Sea Glass 11 / 40
Pinot Grigio; Santa Barbara, CA

Stoneleigh 11 / 40
Sauvignon Blanc; Marlborough, NZ

Michele Chiarlo Nivole 11 / 40
Moscato; Piedmont, Italy

Chateau De Berne Romance 12 / 44
Rosé; France

RED WINES

Diora La Petite Grace 11 / 40
Pinot Noir; Monterey, CA

Revolution "Libertador" 12 / 44
Cabernet Sauvignon; Mendoza, Argentina

Noble Vines 10 / 36
Merlot; Columbia Valley, WA

BUBBLES

Dibon Cava 9 / 32
Brut Reserve; Penedes, Spain

Carlotto 9
Prosecco (On Tap); Alto Adige, Italy

Moet Imperial NV 105
Epernay, France

Veuve Clicquot 125
Champagne, France

Chandon Brut Sparkling Split 12

Chandon Rosé Sparkling Split 12

Chandon Garden Spritz Sparkling Split 12

FRESH FRUIT CRUSHES

Orange 9 / 17
Smirnoff Orange Vodka, triple sec, fresh squeezed orange juice, splash of Sprite

Grapefruit 9 / 17
Deep Eddy Grapefruit Vodka, fresh squeezed grapefruit juice, splash of Sprite

Creamsicle 9 / 17
Smirnoff Whipped Vodka, triple sec, fresh squeezed orange juice, splash of Sprite

John Daly 9 / 17
Seagram's Sweet Tea Vodka, fresh squeezed lemon juice, splash of sprite

Sagamore 9 / 17
Sagamore Spirit Rye, fresh squeezed orange juice, Cointreau, splash of ginger ale

OYSTER SHOOTERS

The Bold Original 8
Raw oyster, Smirnoff Vodka, cocktail sauce, Old Bay rim

The Margarita 8
Raw oyster, Cuervo Tequila, Cointreau, salted rim

The Bloody Maryland 8
Raw oyster, Smirnoff Vodka, house Bloody mix, Old Bay rim

WATERS

Saratoga 7
28oz bottle; Sparkling or still