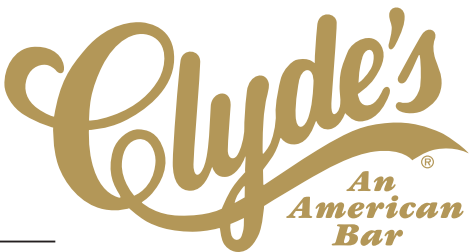


707 7TH ST NW
WASHINGTON, DC 20001



(202) 349-3700
WWW.CLYDES.COM

STARTERS

SHRIMP & GRITS ^{GF}

creamy white corn grits, andouille sausage, shallots, white wine-tomato broth...15.99

SPREADS & BREAD ^{VE}

aleppo hummus, sumac whipped feta, walnut muhammara, carrots, cucumber, pita, evoo...14.99

HOLLANDER MAINE MUSSELS

white wine steamed, tomato concassé, garlic, parsley, grilled rustico bread...19.99

OLD SCHOOL MEATBALLS

creamy polenta, marinara, pecorino romano, grilled rustico bread...14.99

BANGIN' CAULIFLOWER ^{VE}

crispy cauliflower florets, sweet & spicy aioli, scallions...11.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad" westminster saltines...23.99

JUMBO SHRIMP COCKTAIL ^{GF}

(3) shrimp, cocktail sauce, lemon...13.99
additional shrimp...4.79 each

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress, cajun remoulade...16.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

OYSTERS ROCKEFELLER

spinach, bacon, pernod, parmesan, breadcrumbs, lemon...16.99

CHEESEBURGER SLIDERS*

american, sautéed onions, pickles, comeback sauce, brioche bun...17.99

NACHOS ^{GF}

black beans, oaxaca cheese, pickled fresno chilies, avocado-lime crema, scallion, cotija...14.99
with chicken tinga...16.99
with beef birria...18.99

CLYDE'S CHICKEN WINGS

traditional or breaded, celery, blue cheese, tossed in choice of: buffalo, mumbo or hot honey half-order...9.99 / full order...17.99
extra sauces...0.59 each

MARYLAND CRAB SOUP ^{GF}...9.99

CLYDE'S CHILI ^{GF}...8.99

add cheddar / onions / sour cream...0.59 each

LATE NIGHT HAPPY HOUR

SUNDAY—THURSDAY:

10PM—CLOSE

FRIDAY & SATURDAY:

11PM—CLOSE

AVAILABLE ONLY AT THE BAR

\$3 off seasonal cocktails

\$5 hard seltzers

\$6 draft beer

\$9 featured wines

\$3 off starters* & burgers

*EXCLUDING HALF-ORDERS,
SOUP, CHILI & SHRIMP COCKTAIL

Executive Chef
Russ Ventimiglia

General Manager
Koli Zeka

A gratuity of 20% will be added to all parties of 6 or more. This gratuity is at the discretion of the guest and can be removed upon request.

ENTRÉES

VALENTINE'S DAY FEATURES

FILET MIGNON & COLOSSAL SHRIMP ^{GF}

6-oz linz heritage black angus, whipped potatoes, broccolini, bordelaise sauce...58.99

GEORGES BANK SEA SCALLOPS ^{GF}

carolina gold rice grits, colorful cauliflower, lemon-parsley-caper sauce...38.99

FILET MIGNON & JUMBO LUMP CRAB CAKE

6-oz linz heritage black angus, potato pave, broccolini, béarnaise & bordelaise sauce...69.99

MARYLAND-STYLE CRISFIELD STEW

jumbo lump crab cake, shrimp, mussels, oysters, cod, old bay tomato broth, grilled rustico bread...32.99

CRISPY FRIED CHICKEN

breast, thigh, leg, wing; mumbo sauce, mac & cheese, "greasy" green beans...28.99

CLYDE'S MEATLOAF ^{GF}

whipped potatoes, green beans, roasted mushrooms, bordelaise...21.99

JUMBO LUMP CRAB CAKE

single...29.99 double...49.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLANDS SALMON* ^{GF}

crispy kennebec potatoes, broccolini, charred scallion-caper vinaigrette...28.99

FISH & CHIPS

beer battered cod, french fries, coleslaw, malt vinegar aioli, lemon...23.99

WHOLE ROASTED RAINBOW TROUT ^{GF}

pee wee potatoes, blistered green beans, toasted almonds, lemon-caper brown butter...26.99

SLOW BRAISED LAMB SHANK

giant butter beans, lacinato kale, salsa verde, crispy garlic breadcrumbs...36.99

HOUSEMADE PASTA

CHICKEN MARSALA FETTUCCINE

shiitake + cremini mushrooms, pecorino romano...24.99

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...24.99

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil, white wine-lemon butter sauce, chili-garlic gremolata...26.99

BUTTERNUT SQUASH CAMPANELLE ^{VE}

caramelized onions, fried sage, gruyere, pecorino romano, pepitas...21.99

GREENS & GRAINS

MARKET SALAD ^{GF} ^{VE}

arcadian lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette...14.99

MIXED GREENS SALAD ^{VE}

arcadian lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette...11.99

GRILLED CHICKEN & FARRO SALAD

tuscan kale, arugula, plumped cherries, toasted pecans, firefly farms goat cheese, white balsamic vinaigrette...23.99

FALAFEL BOWL ^{VE}

hummus, quinoa tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac vinaigrette...20.99

CAESAR SALAD

grana padano, croutons...13.99

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled egg, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...24.99

FAROE ISLANDS SALMON SALAD* ^{GF}

red & green cabbage, sweet baby peppers, radish, chickpeas, carrots, cucumbers, scallions, parsley, mint, feta, herb-yogurt dressing...26.99

GRILLED STEAK SALAD* ^{GF}

6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue, buttermilk goddess dressing...27.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad.
burgers are served on sesame seed bun. gluten-free bread available, +1.99.

ADD CARAMELIZED ONIONS +0.99 | SAUTÉED MUSHROOMS +0.99 | CHILI +0.59

CLYDE'S CLASSIC BURGER*

american, swiss, blue, or cheddar...17.99
add bacon...18.99

TURKEY & AVOCADO

alfalfa sprouts, pickled red onion, provolone, calabrian chili aioli, toasted honey wheat...17.99

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame seed bun...18.99

PORK BBQ

pulled pork shoulder, dill pickles, crispy onion strings, soft bun, coleslaw...19.99

REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island, toasted rye...23.99

ITALIAN COLD CUT

pressed foccacia, oregano mayo, prosciutto, genoa, ham, mortadella, provolone, lettuce, tomato, onion...18.99

HOT PASTRAMI

house mustard, coleslaw, muenster, onion-poppy seed roll...21.99

HOT-HONEY FRIED CHICKEN

buttermilk-brined fried chicken breast, kickin' slaw, bread & butter pickles, hot-honey old bay, soft bun...18.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, challah bun...29.99

STEAKS & CHOPS

our steaks & chops are broiled at 750°f and finished with an herb butter.

your choice of sauce & side.

FILET MIGNON* ^{GF}

linz heritage angus® 8oz 52.99

NEW YORK STRIP* ^{GF}

cedar river farms 14-oz. 49.99

RIIBEYE* ^{GF}

linz heritage angus® 16oz 55.99

DUROC PORK CHOP* ^{GF}

leidy farms 16oz 35.99

CHOICE OF SAUCE ^{VE} ^{GF}

bearnaise
bordelaise
chimichurri

SIDES

9.99 each

CREAMED SPINACH ^{VE}

MUSHROOM GRATIN ^{VE}

pecorino romano, buttered breadcrumbs

CRISPY BRUSSELS SPROUTS ^{VE} ^{GF}

pomegranate, feta, lemon, sumac

"GREASY" GREEN BEANS ^{GF}

stewed with bacon, tomato & onion

LOADED GRITS ^{GF}

applewood bacon, aged white cheddar, scallions

CRISPY KENNEBEC POTATOES ^{VE} ^{GF}

pimento cheese, chives

5 CHEESE MAC ^{VE}

buttered breadcrumbs

CHILI-GARLIC BROCCOLINI ^{VE} ^{GF}

WHIPPED YUKON POTATOES ^{VE} ^{GF}

chives

^{VE} Vegetarian ^{GF} Gluten-Friendly

Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

We offer select gluten-friendly items and can modify others upon request. Care is taken to avoid cross-contact, however our kitchen is not completely gluten-free. Before placing your order, please inform your server if you have a food allergy or dietary need.



SEASONAL COCKTAILS

 **SPICED APPLE SANGRIA**
four roses bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove...15.99

 **PERFECT PEAR**
stoli vodka, st. george spiced pear, musaragno ‘babbo’ prosecco, pear nectar, q ginger beer...15.99

 **CRUSHED VELVET**
stoli vodka, giffard crème de pamplemousse rosé, lavender, lemon, club soda...14.99

 **CLOVER CLUB**
citadelle gin, grenadine, lemon, egg white, fee brothers cranberry bitters...14.99

 **MIDNIGHT IN HAVANA**
brugal 1888 gran reserva rum, passionfruit, cinnamon, lime, mint...14.99

 **SLOW BURN**
corazón blanco tequila, maggie’s farm falernum, jalapeño-ginger-agave, pear nectar, lime, cinnamon-sugar rim...15.99

 **NEVER BET THE DEVIL**
chacho jalapeño aguardiente, pelotón de la muerte mezcal, mathilde crème de cassis, simple syrup, lime, q hibiscus ginger beer...14.99

 **DROP IT LIKE ITS HOT**
don julio reposado tequila, giffard crème de pamplemousse rosé, agave, lemon...22.99

 **WINTER SIDECAR**
hennessy vs cognac, st. george spiced pear, st. elizabeth allspice dram, sour mix...22.99

 **FIRESIDE CHAT**
pierre ferrand ‘1840’ cognac, pelotón de la muerte mezcal, st. elizabeth allspice dram, maple, angostura aromatic bitters, fee brothers orange bitters...16.99

 **DAYBREAK**
green river full proof bourbon, papaya-vanilla, fee brothers black walnut bitters, fee brothers aztec chocolate bitters...16.99

 **HOT TO GO**
four roses bourbon, papaya-vanilla, ginger-jalapeño, lemon, hot water...14.99

ZERO PROOF

NON-ALCOHOLIC

 **APPLE OF MY EYE**
apple cider, orange-cinnamon-clove, cranberry, lemon, cinnamon-sugar rim...10.99

 **LA REPUESTA**
ritual na tequila, grapefruit, lavender, lime...11.99

 **WINTER CAN WAIT**
lyre’s coffee originale, fleure dark cane NA spirit, espresso, lavender...11.99

RAW BAR SELECTION

served with cocktail sauce & classic mignonette. minimum of 3 per order for oysters.

JUMBO SHRIMP COCKTAIL ^{GF}
(3) shrimp, cocktail sauce, lemon...13.99
additonal shrimp...4.79ea

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines...23.99

OYSTERS ON THE HALF SHELL ^{GF}
each...3.99 | ½ dozen...22.99 | dozen...41.99

KATAMA BAY* ^{GF}
large size, slightly briny with a sweet finish
KATAMA BAY, MA

SPINDRIFT* ^{GF}
medium size, slightly briny with a sweet finish
BUZZARDS BAY, MA

STANDISH SHORE* ^{GF}
medium size, briny with a crisp finish
DUXBURY HARBOR, MA

MARYLAND SWEETS* ^{GF}
medium size, plum in the shell, sweet brine with a mild finish
CHESAPEAKE BAY, MD

SPINNEY CREEK* ^{GF}
large size, plump in the shell with a briny finish
ELIOT, ME

WELLFLEET* ^{GF}
medium size, plump in the shell with a very briny finish
WELLFLEET HARBOR, MA

OYSTER DRINKS

OYSTER SHOOTER
absolut peppar, horseradish, cocktail sauce, your choice of oyster...11.99

BLOODY MARYLAND
clyde’s classic bloody mary mix, absolut peppar, old bay seasoning rim topped with a jumbo shrimp...13.99

RAW BAR PLATTERS ^{GF}

THE NESSIE*
6 oysters, 3 jumbo shrimp...28.99
happy hour 22.99

THE SELKIE*
12 oysters, 6 jumbo shrimp...61.99
happy hour 50.99

THE MERMAID*
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise...73.99
happy hour 60.99

THE TRITON*
24 oysters, 12 jumbo shrimp...119.99
happy hour 95.99

OYSTER HAPPY HOUR

DAILY FROM 3–5PM
SUN-THURS 10PM–CLOSE
FRIDAY & SATURDAY 11PM–CLOSE
½ dozen...15.99 / dozen...27.99
discounted raw bar platters

WINE BY THE GLASS

SPARKLING

PROSECO, “organic” brut, babbo by musaragno, veneto, italy, nv..... 13.49/43.00
MOSCATO, centorri moscato d’asti, piedmont italy, nv..... 11.99/39.00
BRUT, scharffenburger brut ‘excellence’, mendocino, ca, nv..... 18.99/65.00
ALBERT BICHOT, brut rosé, cremant de bourgogne, burgundy, france, nv..... 17.99/61.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2022..... 13.49/43.00
ARNEIS, cerreto ‘blange’, piedmont, italy, 2022 13.99/45.00
SAUVIGNON BLANC, tohu ‘awatere’, marlborough, nz, 2024 13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023..... 14.99/47.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023 12.99/43.00
CHARDONNAY, oberon, carneros, napa valley, ca, 202317.99/61.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler ‘sabine,’ coteaux d’aix-en-provence, france, 2022 13.99/45.00

RED

PINOT NOIR, equoia, monterey, ca, 2021..... 14.99/49.00
SANGIOVESE, san polo ‘rubio’, tuscany, italy, 2022 12.99/41.00
MALBEC, lamadrid agrello, mendoza, argentina, 2023..... 13.49/43.00
GRENACHE/SYRAH, domaine ‘la solitude’, côtes du Rhône, n. Rhône, france, 2022...13.49/43.00
TEMPRANILLO, bodegas bilbainias vina pomal rioja reserva, rioja, spain, 2017... 12.99/41.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2022..... 12.99/43.00
CABERNET SAUVIGNON, maison noir ‘in sheeps clothing’, columbia valley, washington, 2022..... 18.99/65.00

BEER

ICE COLD

SERVED DAILY

HARD SELTZER

high noon vodka & peach (100 calories, 4.5%)..... 8.49
high noon vodka & pineapple (100 calories, 4.5%) 8.49
topo chico strawberry guava (100 calories, 4.2%) 7.99

CANS

blue moon blegian white (golden, co, 5.4%) 7.99
heavy seas ‘bo*dacious’ blonde ale (baltimore, md, 4.5%)..... 8.59

BOTTLES

bud light (williamsburg, va, 4.2%)..... 6.99
coors banquet (golden, co, abv 5.00%)..... 6.99
michelob ultra (williamsburg, va, 4.2%)6.99
budweiser (williamsburg, va, 5%)6.99
corona extra (mexico city, mexico, 4.6%).....7.99
port city monumental “american-style ipa (alexandria, va, 6.3%)..... 7.99
allagash white weat beer (portland, me, 5.2%).....8.99

NON-ALCOHOLIC

athletic brewing run wild ipa (stratford, ct)..... 7.59
heinekin premium lager 0.0 (amsterdam, the netherlands) 7.99
guinness n/a zero8.59

DRAUGHT

miller lite (milwaukee, wi, 4.2%) 7.99
yuengling amber lager (pottsville, pa, 4.4%) 7.99
modelo especial pilsner-style lager (mexico city, mx, 4.6%) 8.99
devils backbone ‘capit-ale’ ‘american-style’ ipa (roseland, va abv 6.00%) 8.99
port city ‘optimal wit’ wheat (alexandria, va, 4.9%)..... 8.99
dc brau “the public” pale ale (washington, dc, 6%) 8.99
evolution ‘lot no. 3’ american-style ipa (salisbury, md, 6.8%) 8.59
angry orchard hard cider (walden, ny, 6%)..... 8.99
stella artois (leuven, belgium, 5.2%) 9.59
sierra nevada hazy little thing neipa (chico, ca, 6.7%)..... 8.99
guinness stout (dublin, ireland, 4.2%)..... 9.99
black & blue8.59
black & tan8.59
snakebite (angry orchard & guinness) 8.99

