



ENTRÉES

STARTERS

ZUCCHINI CHIPS
chipotle-buttermilk dressing,
parmesan...11.99

WARM SOFT PRETZEL
house mustard &
cheese sauce...15.99

CHICKEN LIVER MOUSSE
cranberry compote, cornichon,
pickled onion, grain mustard,
assorted crostini...12.99

HOLLANDER MAINE MUSSELS
fra diavolo sauce, parsley,
grilled ciabatta...19.99

**MUSHROOM & OAXACA
CHEESE EMPANADAS**
tomatillo salsa, avocado crema,
cotija cheese, cabbage slaw...12.99

CHEESEBURGER SLIDERS*
american, sautéed onions, pickles,
comeback sauce, brioche bun...17.99

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers, watercress,
remoulade...16.99

GRILLED SPANISH OCTOPUS
pickled cherry peppers,
shaved fennel salad, brava sauce,
toasted garlic breadcrumbs...17.99

MEATBALLS
creamy polenta, marinara,
pecorino romano, crostini...14.99

**SMOKED RED PEPPER
HUMMUS & PITA**
pickled vegetables, olives, tabbouleh,
feta, grilled pita...14.99

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

BUFFALO CHICKEN WINGS (GF)
celery, blue dressing...17.99
extra sauces...0.59 each

CREAM OF CRAB SOUP (GF)
9.99

CLYDE'S CHILI (GF)...8.99
add cheese/onion/
sour cream...0.59 each

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.

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.

GEORGES BANK SEA SCALLOPS (GF)
carolina gold rice grits, colorful
cauliflower, lemon-parsley-
caper sauce...38.99

MARYLAND-STYLE CRISFIELD STEW
jumbo lump crab cake, shrimp, mussels,
oysters, cod, old bay tomato broth,
grilled rustico bread...32.99

JUMBO LUMP CRAB CAKE
single...29.99 double...49.99
french fries, coleslaw, tartar sauce, lemon

WHOLE ROASTED RAINBOW TROUT (GF)
pee wee potatoes, blistered
green beans, toasted almonds,
lemon-caper brown butter...26.99

SHEPHERD'S PIE
lamb, onion, carrots, peas, parmesan
whipped potatoes...23.99

STEAK FRITES* (GF)
8-oz ny strip steak, french fries, watercress,
shallot-dijon cream sauce...32.99

ICELANDIC COD
green bean almondine, fried capers,
buttered peewee potatoes,
lemon-herb beurre blanc...24.99

FAROE ISLAND SALMON (GF)
beluga lentils, farro, charred gem lettuce,
buttermilk-dill sauce...28.99

LEMON-ROSEMARY CRISPY CHICKEN
farro, broccolini, radicchio & mozzarella
gratin, charred scallion-caper
vinaigrette...28.99

HOUSE-MADE PASTA

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

RAGU AMERICANA & RIGATONI
red wine braised chuck roast,
nonna's meatballs, grana padano...23.99

CHICKEN MARSALA FETTUCCINE
shiitake + cremini mushrooms,
pecorino romano...24.99

ASPARAGUS RAVIOLI
english peas, lemon butter sauce,
toasted garlic breadcrumbs, pecorino
romano...21.99

GREENS & GRAINS

MARKET SALAD (GF)
baby green & red leaf lettuce, asian
pears, honeycrisp apples, candied
walnuts, jasper hill farm cheese, white
balsamic vinaigrette...14.99

GRILLED CHICKEN & FARRO SALAD
tuscan kale, arugula, plumped cherries,
toasted pecans, firefly farms goat cheese,
white balsamic vinaigrette...23.99

STEAK SALAD* (GF)
6-oz. sirloin steak, little gem lettuce,
bacon, pickled red onions,
cherry tomatoes, smoky blue,
buttermilk goddess dressing...26.99

CAESAR SALAD
grana padano, croutons...13.99

SALT ROASTED BEETS
cara cara orange, toasted pistachios,
ricotta salata cheese, arugula, citrus
vinaigrette...15.99

FAROE ISLANDS SALMON SALAD*
baby green & red leaf lettuce, farro,
chickpeas, roasted tomatoes, feta,
oregano vinaigrette...25.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast,
honeycrisp apples, hard-boiled egg,
bacon, watercress, ginger-pickled
cucumbers, scallions...23.99

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

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*...16.99
american, swiss, blue, cheddar, muenster,
provolone, monterey jack...17.99
with bacon...18.99

LODGE BURGER*
cremini mushrooms, arugula,
black truffle aioli, house made
onion-gruyère brioche bun...19.99

CHICKEN #1
grilled chicken breast, bacon,
muenster, sesame seed bun...18.99

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

HOT ROAST BEEF
caramelized onions, cherry pepper
relish, gruyere, horseradish, toasted sub
roll...24.99

FRIED ZUCCHINI MILANESA
oaxaca cheese, black bean puree, spiced
tofu "chorizo", shaved cabbage & pickled
pepper slaw, smashed avocado,
house-made baguette...17.99

ROAST TURKEY
avocado, alfalfa sprouts, pickled red
onions, provolone, calabrian chili
aioli, multigrain...17.99

STEAKS & CHOPS

our steaks & chops are broiled at
750°F and finished with an
herb butter. served with
your choice of sauce & side.

FILET MIGNON* (GF)
linz heritage black angus
8-oz...52.99

NEW YORK STRIP* (GF)
cedar river farms
14-oz...49.99

RIBEYE* (GF)
linz heritage angus
16-oz...55.99

DUROC PORK CHOP* (GF)
leidy farms 16-oz...34.99

CHOICE OF SAUCE (GF)
béarnaise
black garlic
chimichurri
bordelaise

CHOICE OF SIDE
choose one from
our sides section

SIDES

8.99 each

CHARRED BROCCOLINI
lemon vinaigrette, black pepper,
grana padano

MAC & CHEESE
garlic-herb breadcrumbs

**WHIPPED YUKON GOLD
POTATOES**

MUSHROOM GRATIN
black pepper, pecorino romano,
garlic-herb breadcrumbs

HOT HONEY GLAZED CARROTS

General Manager
Carlos Garcia

Executive Chef
Cesar Montesinos

Vegetarian (GF) Gluten-Friendly

TACOS

served on house-made corn tortillas with carolina gold rice and black beans












BEEF BIRRIA (GF)
braised beef, adobo broth,
oaxaca cheese, salsa
roja...18.99

**HONEY-LIME FRIED
CHICKEN**
crispy cabbage slaw,
avocado, cotija cheese,
spicy arbol crema...17.99

SHRIMP TACOS (GF)
balsamic caramelized
onions, curtido, tomatillo
salsa verde...18.99



COCKTAILS

-  **BOURBON PEACH SANGRIA**
green river 1885 bourbon,
peach brandy, chardonnay,
peach, q ginger beer...15.99
-  **SPRITZ AL GIARDINO**
absolut citron vodka, st. elder
elderflower, watermelon-mint,
lemon, musaragno 'babbo'
prosecco...15.99
-  **BLUSHING BOTANIST**
tito's vodka, giffard rhubarb,
st. elder elderflower, grenadine,
lemon, q soda...14.99
-  **COOLER HAND LUKE**
citadelle gin, cucumber,
lavender, lime, q elderflower
tonic...14.99
-  **MAI TAI**
diplomatico 'mantuano' rum,
smith + cross jamaican rum,
myers dark rum, pierre ferrand
dry curacao, orgeat, lime...15.99
-  **EL BANDIDO**
corazon blanco tequila,
chacho jalapeno aguardiente,
cointreau, mango-cilantro,
lime, tajin...15.99
-  **BAREFOOT & FAMOUS**
400 conejos mezcal, planteray
pineapple rum, passionfruit,
lime, bittermen's 'elemakule' tiki
bitters...14.99
-  **THE GODSON**
sagamore 'small batch' rye
whiskey, disaronno amaretto,
giffard bresil du banane,
espresso crème...14.99
-  **ROSEMARY REVOLVER**
heaven hill 'bottled-in-bond'
bourbon, st. elizabeth all spice
dram, rosemary, fee brothers
orange bitters, laphroaig
rinse...17.99
-  **GOLDEN COMPASS**
sagamore 'sauternes cask
finished' rye whiskey, clement
creole shrubb, cardamom,
fee brothers orange bitters,
bittermen's 'elemakule' tiki
bitters...24.99
-  **IRISH OLD FASHIONED 2.0**
jameson black barrel irish
whiskey, guinness syrup,
fee brothers black walnut
bitters...16.99

RAW BAR SELECTION

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

- JUMBO SHRIMP COCKTAIL**...4.79ea
- SHRIMP COCKTAIL**  
cocktail sauce, lemon...13.99
- OYSTERS**
each...3.99, 1/2 dozen...22.99, dozen...41.99
- BREAKWATER*** 
island park cove, ri | medium size, plump in the shell, slightly briny finish
- FORTUNE*** 
wine harbor, nova scotia | small size, briny with a crisp finish
- PINK MOON*** 
hunter river, pei | medium size, crisp and briny with a sweet finish
- STANDISH SHORE*** 
duxbury bay, ma | medium size, briny with a crisp finish

RAW BAR PLATTERS

- 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 3-6 pm & 10 pm-close

1/2 dozen...15.99 / dozen...27.99
discounted raw bar platters

WINES BY THE GLASS

SPARKLING

- prosecco, "organic" brut, babbo by musaragno, veneto, italy, nv.....12.49/40.00
- scharffenberger brut 'excellence', mendocino, ca, nv18.99/65.00
- albert bichot brut rosé cremant de bourgogne, burgundy, france, nv17.99/61.00
- sonrie sparkling brut rose, spain, nv (non-alcoholic)13.99/45.00

WHITE

- PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023.....12.49/40.00
- GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023.....14.49/47.00
- SAUVIGNON BLANC, tohu 'awatere', marlborough, nz, 2024.....13.99/45.00
- RIESLING, dr. pauly bergweiler, 'noble house,' mosel, germany, 2023 (off-dry)11.99/39.00
- CHARDONNAY, domaine alain et adrien gautherin chablis,
burgundy, france, 2023.....17.99/61.00
- CHARDONNAY, falls street cellars, paso robles, ca, 2022.....11.99/41.00
- CHARDONNAY, oberon, carneros, napa valley ca, 2023.....17.99/61.00

ROSÉ

- GRENACHE/CINSAULT/SYRAH, bieler, 'sabine,' coteaux d'aix-en-provence, 2023....13.99/45.00

RED

- PINOT NOIR, equoia, monterey, ca, 2021.....14.99/49.00
- PINOT NOIR, broadbent, central coast, ca, 2024.....14.99/49.00
- RED BLEND, early mountain 'foothills', charlottesville, va, 2023.....14.99/49.00
- GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne, côtes du rhône,
s. rhône, france, 2023.....13.49/43.00
- MALBEC, las perdices agrello, mendoza, argentina, 2024.....13.49/43.00
- NERELLO MASCALESE, terrazze dell'etna 'carusu' etna rosso, sicily, italy, 2022....14.99/49.00
- 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

DRAUGHT

- miller lite (milwaukee, wi, 4.2%)7.59
- heavy seas 'bo*dacious' blonde ale (baltimore, md, 4.5%)8.59
- yuengling amber lager (pottsville, pa, 4.4%)7.99
- lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59
- jailbreak 'feed the monkey' hefeweizen (laurel, md, 5.6%).....8.99
- other half 'blue crab' double dry hopped ipa (washington, dc, 6.5%).....9.99
- stella artois (leuven, belgium, 5.2%).....9.59
- brookville farm dog vienna lager (brookeville, md, 5%).....8.99
- evolution lot no 3 "american-style" ipa (salisbury, md, 6.8%)8.59
- the lodge cider (brookville, md, abv 5.0%)9.59
- guinness stout (dublin, ireland, 4.2%).....9.59
- black & blue8.59
- black & tan8.59



BOTTLES

- bud light (williamsburg, va, 4.2%)6.99
- michelob ultra (williamsburg, va, 4.2%).....6.99
- blue moon belgian white (golden, co, 5.4%).....7.59
- corona extra (mexico city, méxico, 4.6%)7.59
- miller high life (longmont, co, 4.6%).....5.99
- allagash white wheat beer (portland, me, 5.2%).....8.99
- left hand milk stout (portland, me, 6.0%)9.59
- brooklyn special effects hoppy amber n/a (brooklyn, ny)7.59
- heineken premium lager 0.0 n/a (amsterdam, the netherlands).....7.59

CANS

- brookeville beer farm sour 16oz (brookeville, md, 6%)10.99
- sierra nevada hazy little thing neipa (chico, ca, 6.7%)7.59
- athletic hazy ipa free wave na (milford, connecticut)7.59

HARD SELTZER

- dc brau full transparency orange crush  (100 calories, 5%).....7.29
- high noon vodka & grapefruit  (100 calories, 4.5%).....8.29

NON-ALCOHOLIC DRINKS

SEASONAL COCKTAILS

TEA TIME

raspberry hibiscus tea, watermelon-
mint, cranberry, lemon, hibiscus
ginger beer...10.99

DONN'S SPRITZ

giffard aperitif, grapefruit, cinnamon,
lime, na sparkling rosé...11.99

LA REPUESTA

ritual na tequila, lavender, grapefruit,
lime...11.99

WATER, SODAS, & JUICES

acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coca cola, diet coke,
sprite, or ginger ale...4.79
q ginger beer...4.79
tonic water...4.79
lemonade...4.79
juices: tomato, orange, cranberry,
grapefruit, or pineapple...5.99

COFFEE

single espresso...4.79
double espresso...5.99
cappuccino...5.99
drip coffee...4.79
latte...5.99
americano...5.99
milks: whole, almond, or oat

TEA

iced tea...4.79
hot tea...4.79
earl grey, english breakfast,
green, raspberry hibiscus,
decaf english breakfast

