



## STARTERS

### HONEYCRISP APPLE FRITTERS

maple icing...5.99

### CINNAMON ROLL

vanilla bean cream cheese  
frosting...5.99

### BACON DIPPERS

maple syrup...5.99

### BAVARIAN SOFT PRETZEL

house-made mustard,  
loaded bacon-beer cheese...15.99

### HOLLANDER MAINE MUSSELS

fra diavolo sauce, parsley,  
grilled ciabatta...19.99

### CHEESEBURGER SLIDERS\*

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

### POINT JUDITH RHODE ISLAND CALAMARI

delicata squash, pickled cherry  
peppers watercress, remoulade...16.99

### 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

celery, blue dressing...15.99  
extra sauces...0.59 each

### CREAM OF CRAB SOUP

8.99

### CLYDE'S CHILI

add cheese/onion/  
sour cream...0.59 each

## BRUNCH ENTRÉES

### EGGS BENEDICT\*

two poached eggs, english muffin,  
brunch potatoes

TRADITIONAL

canadian bacon, hollandaise...18.99

CHESAPEAKE

crab cakes, old bay hollandaise...27.99

### JÄGERSCHNITZEL

spätzle + lots of herbs, braised red cabbage,  
bacon-mushroom gravy...23.99

### MUSHROOM & SPINACH OMELET

grafton clothbound cheddar,  
caramelized onions, hollandaise sauce,  
brunch potatoes...18.99

### MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili,  
sweet basil, bucatini...33.99

### TROUT PARMESAN

flash-fried, parmesan crusted,  
roasted potatoes, charred broccolini,  
hollandaise...25.99

### SHRIMP & GRITS

blackened shrimp, andouille sausage,  
white cheddar grits, tomato cream...23.99

### FAROE ISLAND SALMON

french green lentils, wilted spinach,  
braised cippolini onions, red wine-grain  
mustard gastrique...28.99

### JUMBO LUMP CRAB CAKE

single...27.99 double...45.99  
french fries, coleslaw, tartar sauce, lemon

### MAINE LOBSTER OMELET

sauteed spinach, gruyere cheese,  
smoked paprika hollandaise,  
brunch potatoes...33.99

### OKTOBERFEST PLATTER

beer bratwurst, warm german potato  
salad, cider braised sauerkraut, rustic pan  
jus...19.99

### STEAMED MAINE LOBSTER

french fries, coleslaw, drawn butter,  
lemon...33.99

### BUTTERMILK PANCAKES

blueberry compote, whipped cream,  
maple syrup, brunch potatoes...17.99

### STEAK & EGGS\*

8-oz. new york strip steak,  
two eggs any style, brunch potatoes,  
bearnaise sauce...29.99

### HUEVOS RANCHEROS

chorizo, black beans, tortilla chips  
tossed in salsa ranchera and topped  
with two sunny side up eggs...18.99

### BRIOCHE FRENCH TOAST

apple compote, whipped cream,  
west virginia maple syrup, choice of bacon,  
pork sausage or turkey sausage...17.99

### CHICKEN MARSALA FETTUCCINE

shiitake + cremini mushrooms,  
pecorino romano...24.99

## GREENS & GRAINS

### AUTUMN MARKET SALAD

power 4 lettuce blend, honeycrisp apples,  
asian pears, grafton clothbound cheddar,  
candied walnuts, white balsamic  
vinaigrette...14.99

### GRILLED CHICKEN & FARRO SALAD

tuscan kale, arugula, plumped cherries,  
toasted pecans, firefly farms goat cheese,  
white balsamic vinaigrette...22.99

### STEAK SALAD\*

6-oz. sirloin steak, little gem lettuce,  
bacon, pickled red onions,  
cherry tomatoes, smokey blue,  
buttermilk goddess dressing...25.99

### FAROE ISLAND SALMON SALAD\*

power 4 blend 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...22.99

### FALAFEL BOWL

hummus, quinoa tabbouleh,  
tahini sauce, pickled red onion, fattoush  
salad, lemon-sumac vinaigrette...19.99

### CAESAR SALAD

grana padano, croutons...13.99

## 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, 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...17.99

### REUBEN

first-cut corned beef, swiss, sauerkraut,  
thousand island, toasted seeded rye...22.99

### MAINE LOBSTER ROLL

lightly dressed, served chilled on a  
split-top roll, coleslaw,  
french fries...33.99

### FRIED BUTTERNUT SQUASH MILANESA

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

### ROAST TURKEY

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

## TACOS

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

### BEEF BIRRIA

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

balsamic caramelized  
onions, curtido, tomatillo  
salsa verde...18.99

## 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\*

linz heritage angus  
8-oz...50.99

### NEW YORK STRIP\*

linz heritage angus  
14-oz...47.99

### RIBEYE\*

linz heritage angus  
16-oz...53.99

### DUROC PORK CHOP\*

leidy farms 16-oz...34.99

### CHOICE OF SAUCE

béarnaise  
black garlic  
chimichurri  
bordelaise

### CHOICE OF SIDE

choose one from  
our sides section

## SIDES

8.99 each

### BRUSSELS SPROUTS

bacon jam, pecorino romano, aged  
balsamic

### MAC & CHEESE

garlic-herb breadcrumbs

### WHIPPED YUKON GOLD POTATOES

### MUSHROOM GRATIN

black pepper, pecorino romano,  
garlic-herb breadcrumbs

### CHILI-GARLIC BROCCOLINI

General Manager  
Carlos Garcia

Executive Chef  
Cesar Montesinos

Vegetarian 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.

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.





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

**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

**GOLDEN COMPASS**  
sagamore ‘sauternes cask  
finished’ rye whiskey,  
clement creole shrubb,  
cardamom, fee brothers orange  
bitters, bittermens ‘elemakule’  
tiki bitters..24.99

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

RAW BAR SELECTION

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

JUMBO SHRIMP COCKTAIL...4.29 each

SHRIMP COCKTAIL (GF)  
cocktail sauce, lemon...12.99

JUMBO LUMP CRAB DIJONNAISE  
chilled crab "salad", westminster saltines...20.99

OYSTERS  
each...3.99, ½ dozen...22.99, dozen...41.99

CHEBOOKTOOK\* (GF)  
crassostrea virginica | bouctouche bay, nb, canada  
medium size, slightly briny with a sweet finish

GREAT KISS\* (GF)  
crassostrea virginica | bouctouche bay, nb, canada  
medium size, plump in the shell, briny with a crisp finish

PINK LADY\* (GF)  
crassostrea virginica | barnstable harbor, ma  
medium size, plump in the shell with a briny finish

WELLFLEET\* (GF)  
crassostrea virginica | wellfleet harbor, ma  
medium size, plump in the shell with a very briny finish

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 3-6 pm & 10 pm–close

½ 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  
scharffenburger brut 'excellence', mendocino, ca, nv.....18.99/65.00  
albert bichot brut rosé cremant de bourgogne, burgundy, france, nv .....17.99/61.00  
pierre chavin 'signature' brut rosé, france, nv (non-alcoholic) .....13.99/41.00

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', marlbrough, 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  
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022.....12.99/41.00  
GRENACHE/SYRAH, lancon 'la solitude', côtes du rhône, s. rhône, france, 2023.....13.99/45.00  
GARNACHA, bodegas tempore 'generacion', aragon, spain, 2021.....15.99/53.00  
MALBEC, lamadrid agrelo, mendoza, argentina, 2022.....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

NON-ALCOHOLIC DRINKS

SEASONAL COCKTAILS

APPLE OF MY EYE  
apple cider, orange-cinnamon-clove,  
cranberry, lemon, lemon peel...10.99

LA REPUESTA  
ritual tequila alternative, lavender,  
grapefruit, lime...11.99

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

BEER

DRAUGHT

bud light (williamsburg, va, 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 ‘el roble’ mexican-style lager (olney, md, 4.5%).....8.99  
lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59  
jailbreak ‘feed the monkey’ hefeweizen (laurel, md, 5.6%).....8.99  
stella artois (leuven, belgium, 5.2%).....9.59  
brookville farm dog vienna lager (brookeville, md, 5%).....8.99  
brookville hügelkultur oktoberfest (brookeville, md, 5.5%).....9.59  
evolution lot no 3 “american-style” ipa (salisbury, md, 6.8%) .....8.59  
bold rock “virginia apple” hard cider (nellysford, va, 4.7%) .....7.99  
guinness stout (dublin, ireland, 4.2%).....9.59  
black & blue .....8.59  
black & tan.....8.59

BOTTLES

miller lite (milwaukee, wi, 4.2%).....6.99  
michelob ultra (williamsburg, va, 4.2%).....6.99  
modelo especial pilsner-style lager (mexico city, mexico, 4.6%).....7.99  
blue moon belgian white (golden, co, 5.4%).....7.59  
miller high life (milwaukee, wi, 4.6% .....5.99  
allagash white wheat beer (portland, me, 5.2%).....8.99  
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 (GF) (100 calories, 5%) .....7.29  
high noon vodka & grapefruit (GF) (100 calories, 4.5%).....8.29

