

ENTRÉES

STARTERS

SPREADS & BREAD

aleppo hummus, sumac whipped feta, walnut muhammara, carrots, cucumber, pita, EVOO...13.99

JUMBO LUMP CRABMEAT SALAD

Old Bay dressing, Westminster crackers...20.99

POINT JUDITH RHODE ISLAND CALAMARI

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

CRAB & ARTICHOKE DIP

baguette, lemon...17.99

OYSTERS ROCKEFELLER

spinach, bacon, Pernod, Parmesan, breadcrumbs, lemon...15.99

SHRIMP COCKTAIL

three poached shrimp, cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*

American cheese, caramelized onion, pickles, ketchup, brioche buns...16.99

NACHOS

black beans, oaxaca cheese, pickled fresno chilies, avocado-lime crema, scallion, cotija...13.99
with chicken tinga...15.99
with beef birria...17.99

CLYDE'S CHICKEN WINGS

traditional or breaded, celery, blue cheese, tossed in choice of: buffalo, mumbo or hot honey half-order...8.99 / full order...15.99
extra sauces...0.59 each

MARYLAND CRAB SOUP

CLYDE'S CHILI...8.99
add cheddar / onions / sour cream...0.59 each

JUMBO LUMP CRAB CAKE

single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLAND SALMON*

black pepper spice, crispy Kennebec potatoes, broccolini, charred scallion-caper vinaigrette...26.99

SHRIMP & GRITS

creamy white corn grits, Andouille sausage, shallots, white wine-tomato broth...23.99

CRISPY FRIED CHICKEN

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

STEAK FRITES*

8-oz. NY strip steak, french fries, watercress, shallot-Dijon cream sauce...29.99

CLYDE'S MEATLOAF

whipped potatoes, green beans, roasted wild mushrooms bordelaise...20.99

SHRIMP LINGUINE

heirloom cherry tomatoes, sweet basil, chili-garlic gremolata, white wine-lemon butter sauce...24.99

RIGATONI BOLOGNESE

veal, beef & pork ragu, Grana Padano...22.99

CHICKEN FETTUCINE

mushroom fricassee, Marsala cream, parsley, Pecorino Romano...23.99

CORNMEAL CRUSTED CHESAPEAKE BAY CATFISH

Hoppin' John, Carolina rice, collard greens, ham hock broth, cajun remoulade...19.99

GEORGES BANK SCALLOPS*

farro, shiitake mushrooms, baby spinach, vanilla butter sauce, lemon relish...34.99

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 49.99

NEW YORK STRIP*

Linz Heritage Angus® 14-oz 45.99

BONE-IN COWBOY RIBEYE*

Linz Heritage Angus® 20-oz 54.99

DUROC PORK CHOP*

Leidy Farms 16-oz 32.99

CHOICE OF SAUCE

Bearnaise, Bordelaise, or Chimichurri

GREENS & GRAINS

SPRING MARKET SALAD

Heritage lettuce blend, arugula, asparagus, fava beans, sugar snap peas, radish, goat cheese, spiced cashews, lemon vinaigrette...14.99

MIXED GREENS SALAD

baby greens, cherry tomatoes, carrots, cucumber, croutons, roasted sunflower seeds, lemon-basil vinaigrette...10.99

GRILLED CHICKEN & FARRO SALAD

Tuscan kale, arugula, goat cheese, toasted pecans, dried cherries, scallions, white balsamic vinaigrette...22.99

FRIED CHICKEN RICE BOWL

honey-Sriracha tossed chicken breast, hardboiled egg, crispy bacon, honeycrisp apples, watercress, ginger pickled cucumbers, scallions...21.99

CAESAR SALAD

Grana Padano, croutons...13.99

FAROE ISLAND SALMON SALAD*

mixed greens, arugula, frisee, cucumber, scallions, radish, mint, feta, ancient grains, hummus, lemon-sumac vinaigrette...25.99

GRILLED STEAK SALAD*

6-oz. Long Island strip steak, mixed greens, hardboiled egg, avocado, grape tomatoes, grilled red onion, Danish blue cheese crumbles, honey-Dijon vinaigrette...25.99

FALAFEL BOWL

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

SIDES

8.99 each

5 CHEESE MAC

buttered breadcrumbs

CHILI-GARLIC BROCCOLINI

GRILLED ASPARAGUS

Pecorino Romano, lemon, toasted pine nuts

WHIPPED YUKON POTATOES

chives

Vegetarian Gluten-Friendly

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun. Top your burger with caramelized onions, sautéed mushrooms or chili, additional 0.59 each. Gluten-free bread available, additional 1.99.

CLYDE'S CLASSIC BURGER*

American, Swiss, blue, cheddar, Monterey Jack, or Muenster...16.99

BACON CHEESEBURGER*

American, Swiss, blue, cheddar, Monterey Jack, or Muenster...17.99

PATTY MELT*

American cheese, griddled burger, sliced deli pickles, caramelized onion, MeltHouse sauce, toasted Vienna bread...17.99

CHICKEN #1

grilled chicken breast, bacon, Muenster, sesame seed bun...17.99

ROAST TURKEY

red pepper mayo, arugula, roasted tomatoes, Monterey Jack, toasted wheat...17.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...26.99

NO BULL VEGAN PHILLY

caramelized onions, mushrooms, cheese sauce, mayo, shredded lettuce, tomato, whole wheat sub roll...17.99

CUBANO

Swiss cheese, roasted mojo pork, Virginia ham, fried pickles, dijonnaise, toasted Vienna bread...17.99

HOT-HONEY FRIED CHICKEN

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

REUBEN

first-cut corned beef, sauerkraut, Swiss, Thousand Island, toasted rye...21.99

ITALIAN MELT

provolone, mozzarella, salami, mortadella, Virginia ham, onions, cherry pepper-cabbage slaw, Parmesan-cruste Vienna bread...18.99

HAPPY HOUR SPECIALS

MONDAY–THURSDAY:

10PM–CLOSE

FRIDAY: 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

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.

WIFI CODE

today's date using this format: CGPmmdyy

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.

Executive Chef
Russ Ventimiglia

General Manager
Rick Fowler



SEASONAL COCKTAILS

BOURBON PEACH SANGRIA 🍷
Four Roses Bourbon, Bols Peach Brandy, Chardonnay, Peach, Q Ginger Beer...15.99

SUMMER SPRITZ 🍷
Stoli Vodka, Musaragno ‘Babbo’ Prosecco, Strawberry-Basil, Lemon, Club Soda...14.99

BLIND DATE 🍷
Stoli Vodka, Giffard Rhubarb, Lavender, Lime, Q Grapefruit Soda...14.99

THREE LITTLE BIRDS 🍷
Bombay Sapphire Gin, Sorel Hibiscus Liqueur, Blackberry-Ginger, Lime...14.99

NO WORRIES, DUDE 🍷
Peloton de la Muerte Mezcal, Don Ciccio Ambrosia Aperitivo, Pineapple-Habanero-Agave, Lime, Q Grapefruit Soda...15.99

CRUEL SUMMER 🍷
Corazon Blanco Tequila, Giffard Crème de Pampelmousse Rosé, Guava Nectar, Lavender Lime, Aleppo Pepper...14.99

RHUM RHAPSODY 🍷
Diplomatico ‘Mantuano’ Rum, Smith & Cross Jamaican Rum, Chinola Passionfruit Liqueur, Cinnamon, Grapefruit, Lime...15.99

DROP IT LIKE ITS HOT 🍷
Don Julio Reposado Tequila, Giffard Crème de Pampelmousse Rosé, Agave, Lemon, Sugar Rim...22.99

PADDLE AROUND THE TIDAL BASIN 🍷
Corazon Blanco Tequila, Italicus Rosolio Bergamotto, Raspberry, Lemon, Egg White, Mancino Sakura Vermouth...15.99

HALFWAY TO NASHVILLE 🍷
New Riff ‘Bottled-in-Bond’ Bourbon, Giffard Lichi-Li, St. Elizabeth All Spice Dram, Honey-Habanero, Lemon...16.99

ROYAL SIDECAR 🍷
Hennessy VS Cognac, Grand Marnier, Sour, Sugar Rim...20.99

PINK RABBIT 🍷
400 Conejos Joven Mezcal, Montenegro Amaro, Campari...16.99

MIDNIGHT RIDER 🍷
KO ‘Bare Knuckle’ Wheated Cask Strength Bourbon, St. George Spiced Pear, Cinnamon, Fee Brothers Orange Bitters, Fee Brothers Aztec Chocolate Bitters...15.99

RAW BAR SELECTION

OYSTERS ON THE HALF-SHELL

each...3.99 | ½ dozen...22.99 | dozen...41.99

Choose one type or mix & match. Served with cocktail sauce & classic mignonette.

JACKS POINT* 🍷
Crassostrea virginica
Damariscotta River, ME
medium size, plump in the shell, briny with a crisp finish

OYSTER POND SELECT* 🍷
Crassostrea virginica
Oyster Pond Creek, NY
medium size, crisp brine with a subtle finish

PEMAQUID* 🍷
Crassostrea virginica
Damariscotta River, ME
medium size, plump in the shell, briny with a crisp finish

STANDISH SHORE* 🍷
Crassostrea virginica,
Duxbury Harbor, MA
medium size, briny with a crisp finish

THATCH ISLAND* 🍷
Crassostrea virginica,
Barnstable Harbor, MA
medium size, plump in the shell with a briny finish

OYSTER HAPPY HOUR

Daily from 3-5pm & 10pm-close
Friday & Saturday 11pm-close
½ dozen...15.99 / dozen...27.99

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 salad
73.99 / happy hour 60.99

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

BEER

ICE COLD

SERVED DAILY

HARD SELTZER

DC Brau Full Transparency Passion Fruit-Orange-Guava 🍷
(100 Calories, abv 5.00%)..... 7.29
High Noon Vodka & Peach (100 Calories, abv 4.50%) 7.99
Topo Chico Strawberry Guava (100 Calories, abv 4.20%) 7.99

CANS

Blue Moon Belgian White (Golden, CO, abv 5.40%) 7.99

BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%).....6.99
Michelob Ultra (Williamsburg, VA, abv 4.20%).....6.99
Budweiser (Williamsburg, VA, abv 5.00%)6.99
Corona Extra (Mexico City, Mexico, abv 4.60%).....7.59
Heineken (Amsterdam, The Netherlands, abv 5.00%)7.59
Lagunitas American-Style IPA (Petaluma, CA abv 6.20%)8.59
Port City Monumental "American-Style" IPA
(Alexandria, VA, abv. 6.30%).....7.99
Allagash White Wheat Beer (Portland, ME, abv 5.20%)8.99

DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%)7.59
Yuengling Amber Lager (Pottsville, PA, abv 4.40%)7.59
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, abv 4.60%) ...8.59
Port City 'Optimal Wit' Wheat (Alexandria, VA, abv 4.90%)8.59
Angry Orchard “Crisp Apple” Hard Cider (Cincinnati, OH, abv 5.00%) ...8.59
Stella Artois (Leuven, Belgium, abv 5.20%).....8.99
DC Brau "The Public" Pale Ale (Washington, DC, abv 6.00%).....8.99
Sierra Nevada Hazy Little Thing "New England Style" IPA
(Chico, CA, abv 6.70%)8.99
Heavy Seas Loose Cannon “American Style” IPA
(Baltimore, MD, abv 7.25%)8.59
Other Half ‘Forever Ever’ Double Dry Hopped IPA
(Washington, DC, abv 4.70%)9.59
Guinness Stout (Dublin, Ireland, abv 4.20%).....9.59
Black & Blue.....8.59
Black & Tan Snakebite (Angry Orchard & Guinness)8.99

NON-ALCOHOLIC

Athletic Brewing Run Wild IPA (Stratford, CT)7.59
Heinekin Premium Lager 0.0 (Amsterdam, The Netherlands).....7.59
Sam Adams Just The Haze "Hazy Juicy IPA" (Boston, MA)7.59

NON-ALCOHOLIC DRINKS

WATER, SODAS, & JUICES

Acqua Panna
Still Water (500ml)...5.29
San Pellegrino
Sparkling Water (500ml)...5.29
Coca Cola, Diet Coke, Sprite, or Ginger Ale...4.49
Gosling’s Ginger Beer...4.49
Tonic Water...4.49
Lemonade...4.49
Juices: Tomato, Orange, Cranberry, Grapefruit, or Pineapple...5.99

COFFEE

Drip Coffee...4.49
Cold Brew...4.99
Single Espresso...4.49
Double Espresso...5.29
Cappuccino...5.29
Latte...5.29
Americano...4.99
Milks: Whole, Almond, or Oat

TEA

Iced Tea...4.49
Hot Tea...4.49
Earl Grey, Green, English Breakfast, Raspberry Hibiscus, and Decaf English Breakfast

NON-ALCOHOLIC COCKTAILS

TEA-TOTALER 🍷

Green Tea, Strawberry-Basil, Cranberry, Lemon...10.99

OFF THE SAUCE 🍷

Lyre’s White Cane, Pineapple-Habanero-Agave, Orange, Q Ginger Beer...11.99

LA REPUESTA 2.0 🍷

Ritual Tequila Alternative, Lavender, Cinnamon, Grapefruit, Lime...11.99

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV...12.49/40.00
Huber, Rose, Niederosterreich, Austria, NV...13.99/45.00
Moscato, Centorri Moscato D’asti, Piedmont Italy, NV...11.99/39.00
Brut, Albert Bichot, Cremant de Bourgogne, Burgundy, France, NV...16.49/55.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2022...12.49/40.00
Alvarinho, Nortico, Minho, Portugal, 2021...11.99/39.00
Sauvignon Blanc, Koha, Marlborough, NZ, 2022...12.99/41.00
Assyrtiko, Skouras, Wild Ferment, Peloponnese, Greece, 2020...13.99/45.00
Grüner Veltliner, Josef Bauer, Wagram, Austria, 2020...11.99/39.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022...11.99/41.00

ROSÉ

Pinot Noir/Blaufrankisch/St. Laurent, Hopler, ‘Pannonica,’ Burgenland, Austria, 2022...11.99/38.00

REDS

Pinot Noir, Equoia, Monterey, CA, 2021...14.99/49.00
Malbec, Domaine Bousquet Reserve, Tupungato, Mendoza, Argentina, 2019...12.49/40.00
Grenache/Syrah, Domaine La Solitude, Côtes du Rhône, N. Rhone, France, 2020...13.49/43.00
Tempranillo, Bodegas Arrocal, Ribera del Duero, Spain, 2020...12.99/41.00
Cabernet Sauvignon, Hess, Maverick Ranches, Paso Robles, CA, 2020...16.49/55.00
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022...12.99/43.00

