707 7TH ST NW
WASHINGTON, DC 20001

Clyde's
An American Bar

(202) 349-3700
WWW.CLYDES.COM

STARTERS

BAKED CAROLINA SHRIMP
calabrian chili-herb butter, toasted oregano breadcrumbs, pecorino romano, lemon, baguette...17.99

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

VIDALIA ONION RINGS
panko-crusted, chipotle-buttermilk...10.99

MEATBALLS & POLENTA
marinara, pecorino romano, crostini...15.99

PIGS IN A BLANKET
mustard dipping sauce...12.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad" westminster saltines...25.99

JUMBO SHRIMP COCKTAIL GF
(3) shrimp, cocktail sauce, lemon...14.99
additional shrimp...4.99 each

DAY BOAT NEW ENGLAND CALAMARI
pickled cherry peppers, watercress, cajun remoulade...17.99

CRAB & ARTICHOKE DIP
baguette, lemon...19.99

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

CHEESEBURGER SLIDERS*
american, sautéed onions, pickles, comeback sauce, brioche bun...18.99

NACHOS GF
black beans, oaxaca cheese, pickled fresno chilies, avocado-lime crema, scallion, cotija...15.99
with chicken tinga...17.99
with beef birria...19.99

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

RAW FACTS. *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.*

ALLERGENS. *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.

General Manager Angel Flores
Executive Chef Russ Ventimiglia

BRUNCH DRINK SPECIALS

MIMOSA CARAFE
prosecco bottle with a carafe of fresh orange juice with purchase of an entrée...35.00

BRUNCH BLOODY MARY
one liter bloody mary with an ice-filled pint with purchase of an entrée...35.00

BELLINI
prosecco bottle with handpicked white peach puree & raspberry juice...31.00

BRUNCH ENTRÉES

NORTH CAROLINA SHRIMP & GRITS GF
cheddar cheese grits, andouille sausage, crystal-tomato broth...25.99

BREAKFAST BURRITO
scrambled eggs, chorizo, black beans, cheddar, ranchero sauce, sour cream, scallions...18.99

CHICKEN & BISCUIT*
fried chicken breast, buttermilk biscuit, bacon, sausage gravy, two sunny-side-up eggs...19.99

CHALLAH FRENCH TOAST
apple compote, wv maple syrup, whipped cream, choice of bacon, pork sausage, or chicken-apple sausage...17.99

CHESAPEAKE BAY BLUE CATFISH GF
trinity rice, shrimp, creole tomato sauce...22.99

STEAK & EGGS* GF
6-oz. sirloin steak, scrambled eggs, brunch potatoes, béarnaise...29.99

JUMBO LUMP CRAB CAKE
single...29.99 double...53.99
french fries, coleslaw, tartar sauce, lemon

FISH & CHIPS
beer-battered cod, french fries, coleslaw, malt vinegar aioli, lemon...25.99

FAROE ISLANDS SALMON* GF
french green lentils, wilted spinach, braised cipollini onions, red wine-grain mustard gastrique...28.99

CHICKEN PARMESAN
mozzarella, pomodoro sauce, grana padano, spaghetti, basil...25.99

RIGATONI BOLOGNESE
beef & pork ragù, grana padano...24.99

EGGS BENEDICT*
two poached eggs, english muffin, brunch potatoes

TRADITIONAL
canadian bacon, hollandaise...19.99

NORWEGIAN
smoked salmon, hollandaise, capers...20.99

CHESAPEAKE
crab cakes, old bay hollandaise...29.99

GREENS & GRAINS

CAESAR SALAD
romaine lettuce, grana padano, black pepper, croutons...13.99

HONEYCRISP APPLE SALAD GF
arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, golden balsamic vinaigrette...14.99

GRILLED CHICKEN SALAD
arugula, shaved kale, farro, toasted pecans, dried cherries, goat cheese, golden balsamic vinaigrette...24.99

FALAFEL BOWL
hummus, quinoa tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac vinaigrette...21.99

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

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, bacon, hard-boiled egg, 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...29.99

BURGERS & SANDWICHES

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

ADD CARAMELIZED ONIONS +0.99 | SAUTÉED MUSHROOMS +0.99

CLYDE'S CLASSIC CHEESEBURGER*
american, swiss, blue, or cheddar...18.99
with bacon...19.99

TURKEY & AVOCADO
alfalfa sprouts, pickled red onion, provolone, calabrian chili aioli, toasted honey wheat...18.99

HOT-HONEY FRIED CHICKEN
buttermilk-brined fried chicken breast, kickin' slaw, bread & butter pickles, hot-honey old bay, soft bun...19.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce, challah bun...29.99

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame seed bun...19.99

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

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

*EXCLUDES HALF-ORDERS, SOUP, CHILI, AND SHRIMP COCKTAIL



SEASONAL COCKTAILS

SPICED APPLE SANGRIA
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove...16.99

SNOWBIRD SPRITZ
musaragno 'babbo' prosecco, st. elder elderflower, prickly pear, mint, lemon, soda...15.99

SPICE, SPICE BABY
absolut 'vanilia' vodka, absolut vodka, st. george spiced pear, pear nectar, cinnamon, cinnamon-sugar rim...14.99

LONDON FOG
beefeater gin, italicus rosolio di bergamotto, earl grey, lavender, lemon, musaragno 'babbo' prosecco...15.99

MIDNIGHT IN HAVANA
planteray 5 year rum, passionfruit, cinnamon, mint, club soda, lime...15.99

CADILLAC RANCH
corazón blanco tequila, orgeat, prickly pear, giffard crème de pamplemousse rose, lime, fee brothers aztec chocolate bitters, salt rim...15.99

DROP IT LIKE IT'S HOT
don julio reposado tequila, giffard crème de pamplemousse rose, agave, lemon, sugar rim...22.99

WINTER SIDECAR
hennessy v.s. cognac, st. george spiced pear, st. elizabeth allspice dram, house sour...22.99

THE MARYLANDER
sagamore 'small batch' rye whiskey, wine collective rosé vermouth, laird's bottled-in-bond apple brandy, rosemary, fee brothers black walnut bitters...17.99

FIRESIDE CHAT
pierre ferrand '1840' cognac, 400 conejos mezcal, st. elizabeth allspice dram, maple, fee brothers orange bitters, angostura aromatic bitters, scotch rinse...17.99

UP IN SMOKE
smith & cross jamaican rum, sage agave, fee brothers orange bitters...15.99

THE NIGHT WATCH
green river 'full proof' bourbon, earl grey, orange-cinnamon-clove, lemon, hot water...15.99

ZERO PROOF
NON-ALCOHOLIC

APPLE OF MY EYE
apple cider, orange-cinnamon-clove, cranberry, lemon, q club soda...11.99

TAKE TWO
ritual tequila alternative, lavender, grapefruit, lime, q grapefruit soda...11.99

UME SPRITZ
aplós ease, ume plum, oroblanco grapefruit, sea buckthorn...12.99

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...14.99
additional shrimp...4.99ea

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines...25.99

OYSTERS ON THE HALF SHELL (GF)
each...3.99 | ½ dozen...23.99 | dozen...43.99

DUXBURY SELECT* (GF)
duxbury bay, ma medium size, briny, crisp finish

FORTUNE* (GF)
wine harbor, nova scotia small size, briny, crisp finish

PINK MOON* (GF)
hunter river, pei medium size, crisp and briny with a sweet finish

POINT PRIM* (GF)
malpeque bay, pei medium size, briny, crisp finish

STANDISH SHORE* (GF)
duxbury bay, ma medium size, briny, crisp finish

WELLFLEET* (GF)
wellfleet harbor, ma medium size, plump, briny finish

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–seasoned rim topped with a jumbo shrimp...13.99

RAW BAR PLATTERS (GF)

THE NESSIE*
6 oysters, 3 jumbo shrimp...32.99
happy hour 27.99

THE SELKIE*
12 oysters, 6 jumbo shrimp...63.99
happy hour 54.99

THE MERMAID*
12 oysters, 6 jumbo shrimp, jumbo lump crab dijonnaise...83.99
happy hour 72.99

THE TRITON*
24 oysters, 12 jumbo shrimp...121.99
happy hour 105.99

OYSTER HAPPY HOUR

DAILY FROM 3–5PM
SUN–THURS 10PM–CLOSE
FRIDAY & SATURDAY 11PM–CLOSE

½ dozen...15.99 / dozen...28.99
discounted raw bar platters

WINE BY THE GLASS

SPARKLING

PROSECCO, *organic brut, babbo by musaragno, veneto, italy, nv* 13.99/45.00
MOSCATO, *centorri moscato d'asti, piedmont, italy, nv* 13.99/45.00
BRUT, *scharffenberger brut 'excellence', mendocino, ca, nv* 18.99/65.00
ALBERT BICHOT, *brut rosé, crémant de bourgogne, burgundy, france, nv* 18.99/61.00
BRUT, *sonrie sparkling brut rosé, spain, nv (non-alcoholic)* 13.99/45.00

WHITE

PINOT GRIGIO, *dipinti, trentino, italy, 2024* 13.99/45.00
ALBARIÑO, *adega gran vinum 'nessa', rías baixas, spain, 2025* 13.99/45.00
SAUVIGNON BLANC, *tohu 'awatere', marlborough, nz, 2024* 13.99/45.00
GRÜNER VELTLINER, *stadt krems, kremstal, austria, 2024* 14.49/47.00
RIESLING, *carl graff kabinett, mosel, germany, 2024* 14.99/49.00
CHARDONNAY, *falls street cellars, paso robles, ca, 2022* 12.99/43.00
CHARDONNAY, *thomas labille chablis, burgundy, france, 2023* 18.99/65.00
CHARDONNAY, *jordan, russian river valley, ca, 2023* 21.99/77.00

ROSÉ

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

RED

PINOT NOIR, *broadbent, central coast, ca, 2024* 14.99/49.00
MALBEC, *lamadrid agrelo, mendoza, argentina, 2024* 13.99/45.00
SANGIOVESE, *san polo 'rubio', tuscany, italy, 2023* 13.99/45.00
GRENACHE/SYRAH/MOURVÈDRE, *a. berthet-rayne, côtes du rhône, s. rhône, france, 2024* 13.49/43.00
CABERNET FRANC, *barboursville reserve, charlottesville, va, 2023* 17.99/61.00
CABERNET SAUVIGNON, *falls street cellars, paso robles, ca, 2023* 13.99/47.00
CABERNET SAUVIGNON, *frank family, napa valley, ca, 2023* 23.99/91.00

NON-ALCOHOLIC

WATER, SODAS, & JUICES

acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coke, diet coke, coke zero, sprite, ginger ale...4.99
sprecher's root beer (16 oz.)...6.49
q ginger beer...4.99
tonic water...4.99
lemonade...4.99
juice...5.99
tomato, orange, cranberry, grapefruit, or pineapple

COFFEE & TEA

whole or oat milk

drip coffee...4.99
cold brew...4.99
single espresso...4.99
double espresso...5.99
cappuccino...5.99
latte...5.99
americano...5.99
iced tea...4.99
hot tea...4.99
earl grey, english breakfast, green, or decaf english breakfast

BEER

ICE COLD — SERVED DAILY

HARD SELTZER

nütrl pineapple (*abv 4.5%*) 7.99
topo chico strawberry guava (*100 calories, 4.2%*) 7.99

CANS

blue moon belgian 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, 5.0%*) 6.99
michelob ultra (*williamsburg, va, 4.2%*) 6.99
budweiser (*williamsburg, va, 5.0%*) 6.99
corona extra (*mexico city, mexico, 4.6%*) 7.99
port city monumental "american-style ipa (*alexandria, va, 6.3%*) 8.59
allagash white wheat beer (*portland, me, 5.2%*) 8.99

NON-ALCOHOLIC

athletic brewing run wild ipa (*stratford, ct*) 7.99
heineken premium lager 0.0 (*amsterdam, the netherlands*) 7.99
guinness 0 ..... 8.59

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
port city 'optimal wit' wheat (*alexandria, va, 4.9%*) 9.99
dc brau 'the public' pale ale (*washington, dc, 6%*) 8.99
fiddlehead new england-style ipa (*shelburne, vt, 6.2%*) 8.99
evolution 'lot no. 3' american-style ipa (*salisbury, md, 6.8%*) 8.99
angry orchard hard cider (*walden, ny, 6%*) 8.99
stella artois (*leuven, belgium, 5.2%*) 9.59
sierra nevada hazy little thing ne ipa (*chico, ca, 6.7%*) 9.59
guinness stout (*dublin, ireland, 4.2%*) 9.99
black & blue 8.59
black & tan 8.59
snakebite (*angry orchard & guinness*) 8.99

