



STARTERS

MUSHROOM & OAXACA CHEESE EMPANADAS

tomatillo salsa, avocado crema, cotija cheese, cabbage slaw...12.99

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow, remoulade...16.99

ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan...11.99

PIGS IN A BLANKET

mustard dipping sauce...11.99

HOLLANDER MAINE MUSSELS

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

CHEESEBURGER SLIDERS*

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

DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers, watercress, remoulade...16.99

MEATBALLS

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

CHARRED RED PEPPER HUMMUS

pickled vegetables, olives, tabbouleh, feta, grilled pita...14.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS

celery, blue dressing...17.99
extra sauces...0.59 each

CHICKEN POZOLE

guajillo broth, crispy cabbage slaw, tortilla chips...8.99

CREAM OF CRAB SOUP

9.99

CLYDE'S CHILI

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

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.

ENTRÉES

JUMBO LUMP CRAB CAKE

single...29.99 double...51.99
french fries, coleslaw, tartar sauce, lemon

MARYLAND-STYLE CRISFIELD STEW

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

WHOLE ROASTED RAINBOW TROUT

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

ICELANDIC COD

green bean almonidine, fried capers, buttered peewee potatoes, lemon-herb beurre blanc...24.99

STEAMED MAINE LOBSTER

french fries, coleslaw, drawn butter, lemon...37.99

STEAK FRITES*

8-oz ny strip steak, french fries, watercress, shallot-dijon cream sauce...34.99

FAROE ISLAND SALMON

beluga lentils, butternut squash purée, swiss chard, granny smith apple vinaigrette...28.99

BELL & EVANS ROAST HALF CHICKEN

heirloom carrots, pearl onions, swiss chard, pee wee potatoes, sherry-brown butter sauce...28.99

HOUSE-MADE PASTA

NORTH CAROLINA 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 PARMESAN

pomodoro sauce, mozzarella, grana padano, spaghetti, basil...24.99

SEAFOOD BUCATINI

north carolina shrimp, squid, scallops, mussels, littleneck clams, sungold tomato passata, white wine, basil...32.99

GREENS & GRAINS

HONEYCRISP APPLE SALAD

arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, white balsamic vinaigrette...14.99

STEAK SALAD*

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

FRIED CHICKEN RICE BOWL

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

CAESAR SALAD

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

FAROE ISLANDS SALMON SALAD*

arcadian lettuce, farro, chickpeas, roasted tomatoes, feta, oregano vinaigrette...25.99

GRILLED CHICKEN SALAD

arugula, shaved kale, farro, toasted pecans, dried cherries, goat cheese, golden balsamic vinaigrette...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

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...18.99

REUBEN

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

MAINE LOBSTER ROLL

lightly dressed, served chilled on a split-top roll, coleslaw, french fries...37.99

CUBANO

slow smoked pork, shaved virginia ham, swiss, dijonnaise, dill pickles, toasted baguette...17.99

ROAST TURKEY

avocado, alfalfa sprouts, provolone, pickled red onions, 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*

linz heritage black angus
8-oz...55.99

NEW YORK STRIP*

cedar river farms
14-oz...53.99

RIBEYE*

linz heritage angus
16-oz...58.99

DUROC PORK CHOP*

leidy farms 16-oz...35.99

CHOICE OF SAUCE

béarnaise
black garlic
chimichurri
bordelaise

CHOICE OF SIDE

choose one from
our sides section

SIDES

8.99 each

CHARRED BROCCOLI

tahini-avocado sauce,
grana padano

GREEN BEANS ALMONDINE

crisp green beans, shallots, toasted almonds, garlic herb butter

MAC & CHEESE

garlic-herb breadcrumbs

WHIPPED YUKON GOLD POTATOES

MUSHROOM GRATIN

black pepper, pecorino romano, garlic-herb breadcrumbs

HOT HONEY GLAZED CARROTS



Over 60 years, Clyde's has delivered warm, polished, bar-centric dining, sourcing quality ingredients from trusted local partners and serving every dish with the hospitality our guests know and love.

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

NORTH CAROLINA SHRIMP TACOS

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



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
bergamotto, earl grey,
lavender, lemon, musaragno
'babbo' prosecco...15.99

 **MIDNIGHT IN HAVANA**
planteray 5 year rum,
passionfruit, cinnamon, mint,
club soda, lime...14.99

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

 **THE LONG GOODBYE**
400 conejos mezcal, rosemary,
grapefruit, lime, q ginger
beer...14.99

 **THE MARYLANDER**
sagamore 'small batch' rye
whiskey, wine collective rosé
vermu, 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

RAW BAR SELECTION

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

JUMBO SHRIMP COCKTAIL...4.79ea **JUMBO LUMP CRAB DIJONNAISE**
chilled crab "salad", westminster
saltines...25.99

SHRIMP COCKTAIL 
cocktail sauce, lemon...13.99

OYSTERS
each...3.99, ½ dozen...23.99, dozen...43.99

FORTUNE* 
wine harbor, nova scotia | small size, briny with a crisp finish

JIMMY FUND GOLDS* 
brunswick, me | medium size, very briny with a crisp finish

POINT PRIM* 
malpeque bay, pei | medium size, briny with a crisp finish

STANDISH SHORE* 
duxbury bay, ma | medium size, briny with a crisp finish

WELLFLEET* 
wellfleet harbor, ma | medium size, plump in the shell, very briny finish

RAW BAR PLATTERS

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 3-6 pm & 10 pm–close

½ dozen...15.99 / dozen...28.99
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, nv18.99/65.00
sonrie sparkling brut rose, spain, nv (non-alcoholic)13.99/45.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2025.....13.99/45.00
GRÜNER VELTLINER, stadt krems, kremstal, austria, 2025.....14.49/45.00
SAUVIGNON BLANC, tohu 'awatere', marlborough, nz, 202513.99/45.00
RIESLING, carl graff kabinett, mosel, germany, 2024 (off-dry).....14.99/49.00
SAUVIGNON BLANC, chateau de crezancy sancerre, loire valley, france, 202519.99/69.00
ALBARINO, adega gran vinum 'nessa', rias baixas, spain, 2025.....13.49/43.00
CHARDONNAY, falls street cellars, paso robles, ca, 202413.99/43.00
CHARDONNAY, obern, carneros, napa valley ca, 202217.99/61.00
CHARDONNAY, thomas labille chablis, burgundy, france 202418.99/65.00

ROSÉ

GRENACHE/CINSAULT/SYRAH, bieler, 'sabine,' coteaux d'aix-en-provence, 2025....13.99/45.00

RED

PINOT NOIR, broadbent, central coast, ca, 202414.99/49.00
GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne, côtes du Rhône,
s. Rhône, france, 2025.....13.49/43.00
MALBEC, las perdices agrelo, mendoza, argentina, 2024.....13.99/45.00
SANGIOVESE, san polo 'rubio', tuscany, italy, 2023.....13.99/49.00
CABERNET FRANC, barboursville reserve, charlottesville, virginia, 202317.99/61.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2022.....13.99/45.00
CABERNET SAUVIGNON, maison noir 'in sheeps clothing',
columbia valley, washington. 2022.....18.99/65.00

BEER

DRAUGHT

miller lite (milwaukee, wi, 4.2%)7.99
lone oak 'el roble' mexican-style lager (olney, md, 4.5%).....8.59
yuengling amber lager (pottsville, pa, 4.4%)7.99
other half 'forever ever' double dry hopped ipa (washington, dc, 4.7%)9.99
dc brau 'corruption' american-style ipa (washington, dc, 6.5%)8.99
port city oktoberfest 'märzen style lager' (alexandria, va, 5.2%)9.99
lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59
brookeville farm dewpoint pale ale (brookeville, md, 5%).....8.99
jailbreak 'feed the monkey' hefeweizen (laurel, md, 5.6%).....8.99
stella artois (leuven, belgium, 5.2%).....9.59
guinness stout (dublin, ireland, 4.2%).....9.99
black & blue8.59
black & tan8.99

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%).....7.99
corona extra (mexico city, México, 4.6%)7.99
miller high life (longmont, co, 4.6%).....5.99
allagash white wheat beer (portland, me, 5.2%).....8.99
heineken premium lager 0.0 n/a (amsterdam, the netherlands).....7.99

CANS

austin eastciders original (austin, tx, 5%)8.99
brookeville beer farm sour 16oz (brookeville, md, 6%)10.99
sierra nevada hazy little thing neipa (chico, ca, 6.7%)7.99
athletic hazy ipa free wave na (milford, connecticut)7.99

HARD SELTZER

dc brau full transparency orange crush  (100 calories, 5%).....7.99
high noon vodka & grapefruit  (100 calories, 4.5%)8.59
surfside vodka lemonade (100 calories, 4.5%).....7.99

