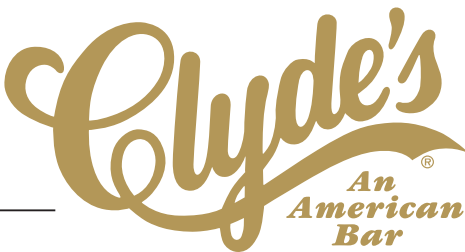


5441 WISCONSIN AVENUE
CHEVY CHASE, MD 20815



(301) 951-9600
WWW.CLYDES.COM

STARTERS

WARM SOFT PRETZEL

house mustard & cheese sauce...15.99

FRIED BRUSSELS SPROUTS ^{GF}

applewood bacon, danish blue cheese,
maple-dijon vinaigrette...11.99

BANG BANG CAULIFLOWER ^V

crispy cauliflower florets,
sweet & spicy aioli...11.99

CHEESEBURGER SLIDERS*

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

BBQ BEEF BURNT ENDS ^{GF}

crispy kennebec potatoes, sharp
cheddar, alabama white sauce...15.99

DEVEILED EGGS [🍴]

whipped avocado, crispy jalapeño,
smoked paprika...8.99

POINT JUDITH RHODE ISLAND CALAMARI

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

OYSTERS ROCKEFELLER

parmesan, spinach, watercress,
breadcrumbs...15.99

ROASTED GARLIC HUMMUS [🍴]

cherry tomatoes, cucumber, feta,
extra virgin olive oil, pita...14.99

FRIED CHICKEN WINGS ^{GF}

buffalo / bbq / honey sriracha /
honey-old bay...15.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

FRIED OYSTER STEW

pee wee potatoes, spinach, sherry
cream broth, old bay...15.99

CLYDE'S CHILI ^{GF}...8.99

cheddar / onions / sour cream...0.59 each

CREAM OF CRAB SOUP ^{GF} ... 8.99



Clyde's Restaurant Group made a commitment to be the leading provider of warm, polished, bar-centric dining. Over the past 60 years, we've dedicated ourselves to fulfilling this promise, including actively cultivating lasting relationships with local farmers and fishermen. At our restaurants, every dish captures a story of integrity, flavor, and community, showcasing our commitment to crafting craveable seasonal menus that allow guests to savor the unique essence of each season while enjoying our renowned hospitality in a welcoming environment.

ENTRÉES

MARYLAND-STYLE CRISFIELD STEW

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

SHRIMP & GRITS ^{GF}

cheddar cheese grits, anoduille sausage,
crytsal tomato broth...25.99

FISH & CHIPS

crispy beer-battered cod, coleslaw,
french fries, tartar, lemon...23.99

STEAK FRITES* ^{GF}

cedar river farms 8-oz. ny strip steak,
french fries, watercress,
shallot-dijon cream sauce...31.99

FAROE ISLANDS SALMON* ^{GF}

crispy kennebec potatoes, broccolini,
charred scallion-caper vinaigrette...28.99

LINZ HERITAGE ANGUS RIBEYE* ^{GF}

16-oz. whipped yukon gold potatoes,
broccolini, bordelaise...53.99

WHOLE RAINBOW TROUT* ^{GF}

charred cauliflower & green beans, grain
mustard-herb vinaigrette...25.99

PORK MILANESE

parsnip puree, arugula, honeycrisp
apples, candied walnuts, maple-brown
butter vinaigrette...23.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes,
swiss chard, cremini mushrooms,
bordelaise...20.99

BELL & EVANS HALF CHICKEN

barley + 'shrooms with lots of herbs,
roasted carrots, brown butter-chicken
jus...28.99

SLOW BRAISED LAMB SHANK

giant butter beans, lacinato kale, salsa
verde, crispy garlic breadcrumbs...36.99

JUMBO LUMP CRAB CAKE

SINGLE...27.99 DOUBLE...45.99
french fries, coleslaw, tartar sauce, lemon

HOUSE-MADE PASTA

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

BUTTERNUT SQUASH CAMPANELLE [🍴]

caramelized onions, fried sage, gruyere,
pecorino romano, pepitas...21.99

CHICKEN MARSALA FETTUCINE

shiitake + cremini mushrooms,
pecorino romano...24.99

SHRIMP SPAGHETTINI

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

GREENS & GRAINS

MIXED GREENS SALAD [🍴]

power 4 lettuce blend, cherry tomatoes,
carrots, cucumbers, croutons,
roasted sunflower seeds, lemon-basil
vinaigrette...10.99

FALAFEL BOWL [🍴]

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

MAPLE GLAZED SALMON SALAD* ^{GF}

power 4 lettuce blend, cucumbers, celery,
crispy quinoa, grapes, feta, orange
blossom vinaigrette...25.99

AUTUMN MARKET SALAD ^{GF} [🍴]

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

CAESAR SALAD

grana padano, croutons...13.99

GRILLED STEAK SALAD* ^{GF}

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

FRIED CHICKEN RICE BOWL

honey sriracha tossed chicken breast,
hard-boiled egg, bacon, honeycrisp
apples, watercress, ginger-pickled
cucumbers, scallions...22.99

SALT ROASTED BEETS ^{GF} [🍴]

honeycrisp apples, candied walnuts,
whipped goat cheese, arugula, apple
cider vinaigrette...14.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad. upgrade to sweet potato fries for 3.99.
burgers are served on sesame seed bun. gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS +0.99 | SAUTÉED MUSHROOMS +0.99 | CHILI +0.59

CLYDE'S CLASSIC BURGER* ...16.99

american, swiss, cheddar,
provolone, monterey jack,
blue or muenster...17.99

BACON CHEESEBURGER*

american, swiss, cheddar,
provolone, monterey jack,
blue or muenster...18.99

SPICY FRIED CHICKEN SANDWICH

nashville hot chicken breast,
coleslaw, pickles, mayonnaise,
brioche bun...18.99

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw,
thousand island, marble rye...21.99

FRENCH ONION BURGER*

caramelized onions, aioli, red leaf
lettuce, gruyère, toasted brioche...19.99

ROAST TURKEY

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

LENTIL-QUINOA PATTY MELT [🍴]

toasted seeded rye, bistro sauce,
swiss, caramelized onions...17.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
challah bun...27.99

CHICKEN #1

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

REUBEN

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

Executive Chef
Zac Stovall

General Manager
John Andrade

[🍴] Vegetarian ^V Vegan
^{GF} Gluten-Friendly

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.

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.

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
chevy



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

CARIBBEAN SOLSTICE
el dorado 12 year rum, smith +
cross jamaican rum,
sorel hibiscus liqueur,
tamarind, lemon...15.99

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

CLYDE'S EGGNOG
house eggnog, dark rum,
brandy, rye whiskey, madeira,
nutmeg...14.99

ZERO PROOF

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

PINK HERON
fleur dark cane na spirit,
ritual na tequila, agave,
grapefruit, lime, san
pellegrino aranciate
rosso...12.99

WINTER CAN WAIT
lyre’s coffee originale,
fleur dark cane na spirit,
espresso, lavender...11.99

RAW BAR SELECTION

SHRIMP COCKTAIL ^{GF}
lemon, cocktail sauce,
horseradish...12.99

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

OYSTERS ON THE HALF-SHELL
choose one type or mix & match. served with cocktail sauce & classic mignonette
each...3.99 | ½ dozen...22.99 | dozen...41.99

BAYWATER SWEETS* ^{GF}
crassostrea gigas
hood canal, wa
medium size, deep cup, slightly
briny with a sweet finish

LUCKY LIME* ^{GF}
crassostrea virginica
new london bay, pei
medium size, crisp and briny
with a sweet finish

SPINNEY CREEK* ^{GF}
crassostrea virginica
eliot, me
large size, plump in the shell
with a briny finish

JIMMY FUND GOLDS* ^{GF}
crassostrea virginica
brunswick, me
medium size, very briny with a
crisp finish

MERE POINT* ^{GF}
crassostrea virginica
maquoit bay, me
medium size, plump in the shell,
briny with a crisp finish

STANDISH SHORE* ^{GF}
crassostrea virginica
duxbury, ma
medium size, briny with a crisp
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

BEER

ICE COLD

SERVED DAILY

DRAUGHT

miller lite (milwaukee, wi, 4.2%) 7.59
brookeville beer farm 'philsner' pilsner
(brookeville, md, 4.5%)8.99
yuengling amber lager (pottsville, pa, 4.4%) 7.99
stella artois (leuven, belgium, 5.2%)9.59
sierra nevada hazy little thing neipa
(chico, ca, 6.7%)8.99
evolution lot no 3 “american-style” ipa
(salisbury, md, 6.8%) 8.59
jailbreak infinite amber (laurel, md, 5%)8.59
guinness stout (dublin, ireland, 4.2%)9.59
black & tan 8.59

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

NON-ALCOHOLIC

heineken premium lager 0.0 (amsterdam, the netherlands) 7.59
sam adams just the haze “hazy juicy ipa” (boston, ma) 7.59

BOTTLES

budweiser (williamsburg, va, 5%) 6.99
brooklyn lager (brooklyn, ny, 5.2%)8.59
michelob ultra (williamsburg, va, 4.2%)... 6.99
heineken (amsterdam, the netherlands, 5%)7.99
founder's kentucky breakfast stout
(grand rapids, mi, 12%)12.99
allagash white wheat beer (portland, me, 5.2%)8.99
heavy seas ‘bo*dacious’ blonde ale
(baltimore, md, abv 4.50%) 6.99
heavy seas loose cannon “american-style” ipa
(baltimore, md, 7.25%)7.99

CANS

austin eastciders original (austin, tx, 5%)7.99
duclaw sweet baby jesus “chocolate-peanut butter porter”
(baltimore, md 6.2%)8.99
sierra nevada oktoberfest ‘festbier’ (chico, ca, 6%) 7.59
sierra nevada celebration "fresh hop" ipa
(chico, ca, 6.8%) 7.99

WINES BY THE GLASS

SPARKLING

prosecco “organic” brut, babbo by musaragno, veneto, italy, nv 13.49/43.00
brut cuvée, scharffenburger brut ‘excellence’, mendocino, ca, nv18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv17.99/61.00
brut rosé, pierre chavin ‘signature’, france, nv (non-alcoholic) 12.99/41.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023 12.99/41.00
SAUVIGNON BLANC, tohu ‘awatere,’ marlborough, nz, 202413.99/45.00
ALBARIÑO, mar de vinas, rías baixas, spain, 202413.99/45.00
RIESLING, dr. pauly bergweiler, ‘nobel house,’ mosel, germany, 2023 12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 202313.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 202314.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022 17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 202312.99/43.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler & fils, ‘sabine,’ coteaux d’aix-en-provence, france, 202313.99/45.00

RED

PINOT NOIR, equoia, monterey, ca, 2022 14.99/49.00
SANGIOVESE, san polo ‘rubio’, tuscan, italy, 2022 12.99/41.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva, rioja, spain, 2018 12.99/41.00
GRENACHE/SYRAH, famille lancon côtes du rhône ‘la solitude’, s. rhone, france, 202313.99/45.00
MALBEC, lamadrid agrello, mendoza, argentina, 202313.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 202312.99/43.00
CABERNET SAUVIGNON, maison noir ‘in sheep’s clothing,’ columbia valley, washington, 202218.99/65.00

NON-ALCOHOLIC DRINKS

COFFEE
drip coffee...4.79
single espresso...4.79
double espresso...5.99
cappuccino...5.99
latte...5.99

milks: whole, almond, or oat

TEA
iced tea...4.79
hot tea...4.79

earl grey, chamomile, green,
peppermint, english breakfast,
raspberry hibiscus

WATER & SODAS
acqua panna still water (1l)...10
san pellegrino sparkling water
(500ml)...5.29
water (1l)...10
coke, diet coke, sprite, ginger ale...4.79
q mixers ginger beer...4.79
ibc root beer...5.29

