

42920 BROADLANDS BLVD
BROADLANDS, VA 20148



(571) 209-1200
WWW.CLYDES.COM

STARTERS

- SPICY SOPPRESSATA & BUTTERNUT FLATBREAD**
*whipped ricotta, arugula, pecorino, hot honey drizzle...*14.99

WARM SOFT PRETZEL 🍃
*house mustard & cheese sauce...*15.99

CHIPOTLE BBQ GLAZED PORK BELLY
*crispy cheddar grit cake, pickled red onion...*15.99

SALT ROASTED BEETS 🍃 (GF)
*honeycrisp apples, candied walnuts, whipped goat cheese, arugula, white balsamic vinaigrette...*14.99

DEVILED EGGS 🍃
*whipped avocado, crispy pickled jalapeño, smoked paprika...*8.99

SOUTHERN-STYLE SHRIMP & GRITS (GF)
*creamy white corn grits, andouille sausage, white wine-tomato broth...*15.99

CHEESEBURGER SLIDERS*
*sautéed onions, pickles, american, comeback sauce, brioche bun...*17.99

CLAMS CASINO
*garlic + roasted pepper butter, basil bread crumbs, applewood bacon...*14.99

HUMMUS 🍃
*cucumbers, olives, cherry tomatoes, barrel aged feta, citronnette, harissa, warm pita...*14.99

CRAB & ARTICHOKE DIP
*baguette, lemon...*18.99

POINT JUDITH RHODE ISLAND CALAMARI
*sweet & sour chili sauce, pickled cherry peppers, baby kale...*16.99

BUFFALO CHICKEN WINGS (GF)
*blue, celery...*16.99
*extra sauces...*0.59 each

FRENCH ONION SOUP
*gratine gruyère, toasted crostini...*11.99

CREAM OF CRAB SOUP (GF)...9.99

CLYDE'S CHILI (GF)...8.99
*cheddar/onions/sour cream...*0.59

AMERICAN FARMHOUSE CHEESE SAMPLER 🍃
membrillo, pickled red onions, honey walnuts, pecan-raisin bread

Asher Blue
salty, sweet & fudgy, raw cow's milk cheese

SWEET GRASS DAIRY
THOMASVILLE, GA

Cabra La Mancha
tangy, semi-soft, wash-rind goat's milk cheese

FIREFLY FARMS | GARRETT CO., MD

Cabot Clothbound Cheddar
crumbly cow's milk cheese

JASPER HILL FARM
GREENSBORO BEND, VT

21.99

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.

General Manager Erik Duncan Executive Chef Adam Newton

wifi code: today's date using this format WCFmdd

ENTRÉES

..... VALENTINE'S DAY FEATURES
.....

- FILET MIGNON & COLOSSAL SHRIMP** (GF)
*6-oz linz heritage black angus, whipped potatoes, broccolini, bordelaise sauce...*58.99

GEORGES BANK SEA SCALLOPS (GF)
*carolina gold rice grits, colorful cauliflower, lemon-parsley-caper sauce...*38.99

FILET MIGNON & JUMBO LUMP CRAB CAKE
*6-oz linz heritage black angus, potato pave, broccolini, béarnaise & bordelaise sauce...*69.99

JUMBO LUMP CRAB CAKE
*single...*29.99 *double...*49.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLANDS SALMON* (GF)
*french green lentils, baby carrots, brussels sprouts, pearl onions, lemon-chive beurre blanc...*28.99

OVEN-ROASTED CAULIFLOWER 🍃
*fregola & mushroom "risotto", charred scallion caper vinaigrette...*19.99

COQ AU VIN (GF)
*red wine braised half chicken, bacon lardons, glazed root vegetables, whipped potatoes...*28.99

TROUT PARMESAN
*roasted potatoes, green beans, hollandaise...*26.99

GUINNESS LAMB STEW
*carrots, turnips, pearl onions, yukon whipped potatotes, herb butter...*24.99

BACON-HORSERADISH GLAZED MEATLOAF
*whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise...*21.99

STEAK FRITES* (GF)
*cedar river farms® 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...*32.99
- HOUSE-MADE PASTA**

CHICKEN CASARECCE
*butternut squash, cranberries, kale, sherry-brown butter sauce, walnut gremolata, grana padano...*24.99

RIGATONI BOLOGNESE
*beef & pork ragu, grana padano...*23.99

BEEF TENDERLOIN & MUSHROOM STROGANOFF
*pappardelle, brandy-dijon sauce, sour cream, chives...*23.99

SHRIMP & LEMON-HERB LINGUINI
*white wine-garlic butter, cherry tomato confit, spicy breadcrumbs...*26.99

GREENS & GRAINS

- MARKET SALAD** (GF) 🍃
*arcadian lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette...*14.99

CAESAR SALAD
*grana padano, croutons...*13.99

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

GRILLED CHICKEN & FARRO SALAD
*tuscan kale, arugula, plumped cherries, toasted pecans, firefly farms goat cheese, white balsamic vinaigrette...*23.99

GRILLED STEAK SALAD* (GF)
*6-oz. sirloin steak, little gem lettuce, balsamic marinated cherry tomatoes, shaved red onion, grated egg, bacon, farmhouse blue cheese dressing...*26.99

FRIED CHICKEN RICE BOWL
*honey-sriracha tossed chicken breast, hardboiled egg, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...*23.99

MAPLE GLAZED SALMON SALAD* (GF)
*power 4 lettuce blend, cucumbers, celery, crispy quinoa, grapes, feta, orange blossom vinaigrette...*25.99

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***...16.99
*american, swiss, blue, cheddar, or muenster...*17.99

BACON CHEESEBURGER*
*american, swiss, blue, cheddar, or muenster...*18.99

BEEF BRISKET
*chipotle bbq, fried onion rings, cole-slaw, butter toasted brioche...*22.99

CHICKEN #1
*grilled chicken breast, bacon, muenster, sesame seed bun...*18.99

LENTIL-QUINOA PATTY MELT 🍃
*toasted seeded rye, comeback sauce, swiss, caramelized onions...*17.99

TURKEY & BRIE
*honeycrisp apple, arugula, cranberry aioli, ciabatta...*17.99
- JUMBO LUMP CRAB CAKE**
*coleslaw, tartar sauce, challah bun...*29.99

WALTER'S FAVORITE
*shaved pastrami, coleslaw, muenster, thousand island, toasted pumpernickel...*21.99

FRIED CHICKEN
*lettuce, pickle, chipotle aioli, honey mustard, toasted soft white roll...*18.99

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

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*** (GF)
linz heritage angus®
6-oz...44.99 / 8-oz...52.99
- NEW YORK STRIP*** (GF)
cedar river farms 14-oz...49.99
- RIBEYE*** (GF)
linz heritage angus®
boneless 16-oz...55.99
- DUROC PORK CHOP*** (GF)
leidy farms
16-oz...35.99
- CHOICE OF SAUCE** 🍃 (GF)
*béarnaise
bordelaise
chimichurri
shallot dijon*
- CHOICE OF SIDE**
choose one from our sides section

SIDES

- 8.99 each
- FRIED BRUSSELS SPROUTS**
maple-dijon, bacon lardon
- CREAMED SPINACH** 🍃
- CREMINI MUSHROOM GRATIN** 🍃
- THREE-CHEESE MAC & CHEESE** 🍃
- CRISPY ONION RINGS** 🍃
horseradish cream sauce
- WHIPPED YUKON GOLD POTATOES** 🍃 (GF)

🍃 Vegetarian (GF) Gluten-Friendly

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.

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.



RAW BAR SELECTION

OYSTERS

served with cocktail sauce & classic mignonette. minimum of 3 per order.
each...3.99, ½ dozen...22.99, dozen...41.99

KATAMA BAY* (GF)
katama bay, ma
large size, slightly briny with a
sweet finish

SPINNEY CREEK* (GF)
eliot, me
large size, plump in the shell with a
briny finish

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

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

OYSTER HAPPY HOUR
daily from 3-6 pm & 10 pm–close
½ dozen...15.99 / dozen...27.99
discounted raw bar platters

MORE FROM THE RAW BAR

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad"
westminster saltines...22.99

SHRIMP COCKTAIL (GF)
cocktail sauce, lemon...13.99

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 DRINKS

OYSTER SHOOTER
absolut peppar,
horseradish, cocktail sauce,
your choice of oyster...11.99
BLOODY MARYLAND
clyde's classic bloody mary mix,
absolut peppar, garnished
with old bay seasoning,
topped with
a jumbo shrimp...13.99

SEASONAL 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
flor de cana 7 year 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
- ON THE BRINK
corazón blanco tequila, buffalo trace bourbon cream,
tia maria cold brew liqueur, espresso, vanilla, fee brothers
aztec chocolate bitters...16.99
- 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

ZERO PROOF

- APPLE OF MY EYE
apple cider, orange-cinnamon-clove, cranberry, lemon,
cinnamon-sugar rim...10.99
- UME SPRITZ
aplos 'ease' na spirit, ume plum, oroblanco grapefruit, sea
buckthorn...12.99
- LA REPUESTA
ritual na tequila, grapefruit, lavender, lime...11.99

WINE BY THE GLASS

Sparkling

- PROSECCO babbo by musaragno, veneto, italy, nv 13.49/43.00
- BRUT EXCELLENCE scharffenburger brut 'excellence' mendocino, ca, nv 18.99/65.00
- BRUT ROSÉ albert bichot brut rosé cremant de bourgogne,
burgundy, france, nv.....17.99/61.00

Whites

- PINOT GRIGIO dipinti, vigneti delle dolomiti, alto adige, italy, 2024 12.49/40.00
- GARGANEGA suavia, soave classico, veneto, italy, 2023 13.99/45.00
- SAUVIGNON BLANC tohu 'awatere', marlborough, nz, 2024 13.99/45.00
- CHARDONNAY domaine alain et adrien gautherin chablis,
burgundy, france, 202317.99/61.00
- RIESLING dr. pauly bergweiler 'noble house', mosel, germany, 2024 OFF-DRY 12.99/41.00
- GRÜNER VELTLINER pratsch, niederösterreich, austria, 2023 14.49/47.00
- CHARDONNAY falls street cellars, paso robles, ca, 2022..... 12.99/43.00
- CHARDONNAY oberon, carneros, napa valley, ca, 202217.99/61.00

Rosé

- GRENACHE/SYRAH/CINSAULT bieler pere & fils 'sabine' rosé,
coteaux d'aix-en-provence, france, 2024 13.99/45.00
- BRUT ROSÉ pierre chavin 'signature' france, nv (non-alcoholic12.99/41.00

Reds

- PINOT NOIR equoia, monterey, ca, 202314.99/49.00
- PINOT NOIR domaine de rochebin bourgogne, burgundy, france, 202315.99/53.00
- GRENACHE/SYRAH domaine 'la solitude', côtes du Rhône,
s. Rhône, france, 2023 13.49/43.00
- TEMPRANILLO bodegas bilbainas vina pomal rioja reserva
rioja, spain, 201712.99/41.00
- MALBEC lamadrid agrello, mendoza, argentina, 2023..... 13.49/43.00
- SANGIOVESE san polo 'rubio', tuscany, italy, 202312.99/41.00
- CABERNET SAUVIGNON maison noir 'in sheeps clothing',
columbia valley, washington, 2023 18.99/65.00
- CABERNET SAUVIGNON falls street cellars, paso robles, ca, 2022 12.99/43.00

NON-ALCOHOLIC DRINKS

- WATER & SODAS

acqua panna still water (1l)...10
san pellegrino sparkling water (1l)...10
coke, diet coke, sprite, ginger ale...4.79
gosling's ginger beer...4.79
sprecher's root beer...6.49
- 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
green tea, earl grey,
english breakfast,
and chamomile

