



LATE NIGHT

STARTERS

BAVARIAN SOFT PRETZEL

house-made mustard,
german beer cheese...15.99

CHEESEBURGER SLIDERS*

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

BBQ BEEF BURNT ENDS

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

POINT JUDITH RHODE ISLAND CALAMARI

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

CRAB & ARTICHOKE DIP

toasted baguette...18.99

FRIED CHICKEN WINGS

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

BANG BANG CAULIFLOWER

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

DEVILED EGGS

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

ROASTED GARLIC HUMMUS

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

LATE NIGHT HAPPY HOUR

available only at the bar

sunday–thursday: 10 pm–12 am
friday & saturday: 10 pm–1 am

\$6 draft beers
\$7 rail drinks
\$8 house wines
\$8 mojitos & mules

SOUPS & SALADS

ADD: CHICKEN +9.99 | SIRLOIN STEAK +13.99 | SALMON +13.99 | CRAB CAKE +22.99

CREAM OF CRAB SOUP

8.99

CAESAR SALAD

grana padano, croutons...13.99

CLYDE'S CHILI

cheddar, onions, sour cream...0.59 each

MIXED GREENS SALAD

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

ENTREÉS

JUMBO LUMP CRAB CAKE

single...27.99 double...45.99
french fries, coleslaw, tartar sauce, lemon

RIGATONI BOLOGNESE

beef & pork ragu,
grana padano...23.99

STEAK FRITES*

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

BURGERS & SANDWICHES

choice of french fries, fruit, small mixed greens salad, or small caesar salad.
upgrade to sweet potato fries for 3.99. gluten-free bread available, additional 1.99.

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

HAMBURGER*

...16.99

CHEESEBURGER*

...17.99

BACON CHEESEBURGER*

...18.99

FRENCH ONION BURGER*

caramelized onions, french onion aioli,
red leaf lettuce, grueyère,
toasted brioche bun...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...27.99

CHICKEN #1

bacon, muenster, sesame seed bun...17.99

SPICY FRIED CHICKEN SANDWICH

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

WIFI CODE

chevy

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.

Vegetarian Vegan Gluten-Friendly

Executive Chef
Zac Stovall

General Manager
John Andrade

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.



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

ZERO PROOF

NON-ALCOHOLIC



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



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



WINTER CAN WAIT
lyre's coffee originale,
fleure 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

GREAT KISS* ^{GF}

crassostrea virginica
boutouche bay, nb, canada
medium size, plump in the shell,
briny with a crisp finish

SPINNEY CREEK* ^{GF}

crassostrea virginica
eliot, me
large size, plump in the shell
with a briny finish

PINK LADY* ^{GF}

crassostrea virginica
barnstable harbor, ma
medium size, plump in shell
with a briny 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

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
hofbräu oktoberfestbier (munich, germany, 6.3%)	8.59
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

NON-ALCOHOLIC

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

CANS

austin eastciders original (austin, tx, 5%)	7.99
paulaner oktoberfest märzen (munich, germany, 5.8%)	10.59
sierra nevada oktoberfest 'festbier' (chico, ca, 6%)	7.59

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, nv	18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv	17.99/61.00
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, 2024	13.99/45.00
ALBARIÑO, mar de vinas, rías baixas, spain, 2024	13.99/45.00
RIESLING, dr. pauly bergweiler, 'nobel house,' mosel, germany, 2023	12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 2023	13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023	14.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022	17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023	12.99/43.00

ROSÉ

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

PINOT NOIR, equoia, monterey, ca, 2022	14.99/49.00
SANGIOVESE, san polo 'rubio', tuscany, 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, 2023	13.99/45.00
MALBEC, lamadrid agrelro, mendoza, argentina, 2023	13.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023	12.99/43.00
CABERNET SAUVIGNON, maison noir 'in sheep's clothing,' columbia valley, washington, 2022	18.99/65.00

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

WATER & SODAS

acqua panna still water (1L)...10
san pellegrino sparkling water (500mL)...5.29
water (1L)...10
soda...4.79
coke, diet coke, sprite, ginger ale
q mixers ginger beer...4.79
ibc root beer...5.29

