

STARTERS

SPREADS & BREAD

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

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad"
westminster saltines...23.99

JUMBO SHRIMP COCKTAIL

(3) shrimp, cocktail sauce, lemon...13.99
additional shrimp...4.79 each

POINT JUDITH RHODE ISLAND CALAMARI

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

OYSTERS ROCKEFELLER

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

CHEESEBURGER SLIDERS*

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

NACHOS

black beans, oaxaca cheese, pickled fresno chilies, avocado-lime crema, scallion, cotija...14.99
with chicken tinga...16.99
with beef birria...18.99

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

CLYDE'S CHILI...8.99
add cheddar / onions / sour cream...0.59 each

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.

GRATUITY. 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.

EXECUTIVE CHEF RUSS VENTIMIGLIA

BRUNCH DRINK SPECIALS

MIMOSA CARAFE

prosecco bottle with a carafe of fresh orange juice with purchase of an entrée...30.00

BRUNCH BLOODY MARY

one liter bloody mary with an ice-filled pint with purchase of an entrée...30.00

BRUNCH ENTRÉES

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

BREAKFAST BURRITO

scrambled eggs, chorizo, black beans, cheddar, rancho 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, west virginia maple syrup, whipped cream, choice of: bacon, pork sausage patties, or chicken & apple sausage links...17.99

CHESAPEAKE BAY WILD BLUE CATFISH

trinity rice, crawfish, creole tomato sauce...22.99

STEAK & EGGS

6-oz. sirloin steak, scrambled eggs, brunch potatoes, béarnaise...27.99

JUMBO LUMP CRAB CAKE

single...29.99 double...49.99
french fries, coleslaw, tartar sauce, lemon

CHICKEN MARSALA FETTUCCINE

shiitake + cremini mushrooms, pecorino romano...24.99

FISH & CHIPS

beer battered cod, french fries, coleslaw, malt vinegar aioli, lemon...23.99

FAROE ISLANDS SALMON

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

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...24.99

GREENS & GRAINS

CAESAR SALAD

grana padano, croutons...13.99

MARKET SALAD

baby green & red leaf lettuce, arugula, asian pears, honeycrisp apples, candied walnuts, jasper hill farm chef shred, white balsamic vinaigrette...14.99

GRILLED CHICKEN & FARRO SALAD

tuscan kale, arugula, plumped cherries, toasted pecans, firefly farms goat cheese, white balsamic vinaigrette...23.99

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac vinaigrette...20.99

MIXED GREENS SALAD

baby green & red leaf lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, 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

red & green cabbage, sweet baby peppers, radish, chickpeas, carrots, cucumbers, scallions, parsley, mint, feta, herb-yogurt dressing...26.99

GRILLED STEAK SALAD

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

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

ALL AMERICAN BREAKFAST*

fried egg, sausage, american, hash brown patty, melthouse hot sauce, toasted vienna bread...17.99

CLYDE'S CLASSIC BURGER*

american, swiss, blue, or cheddar...17.99
add bacon...18.99

TURKEY & AVOCADO

alfalfa sprouts, pickled red onion, provolone, calabrian chili aioli, toasted honey wheat...17.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, challah bun...29.99

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame seed bun...18.99

HOT-HONEY FRIED CHICKEN

buttermilk-brined fried chicken breast, kickin' slaw, bread & butter pickles, hot-honey old bay, soft bun...18.99

REUBEN

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

LATE NIGHT HAPPY HOUR

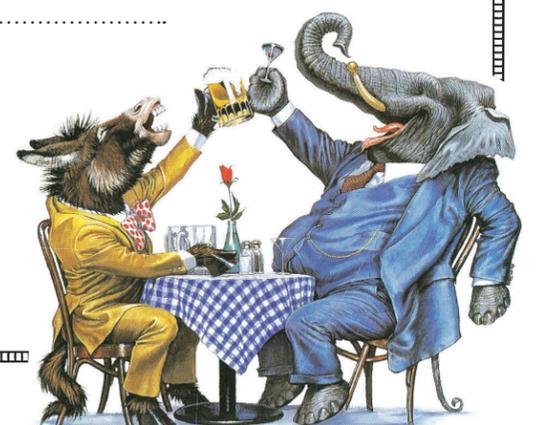
SUNDAY-THURSDAY:
10PM-CLOSE

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

BOURBON PEACH SANGRIA
green river 1855 bourbon, peach brandy, chardonnay, peach, q ginger beer...15.99

SPRITZ AL GIARDINO
absolut citron vodka, st. elder elderflower, watermelon-mint, lemon, musaragno 'babbo' prosecco...15.99

BLUSHING BOTANIST
absolut vodka, giffard rhubarb, st. elder elderflower, grenadine, lemon, q soda...14.99

COOLER HAND LUKE
citadelle gin, cucumber, lavender, lime, q elderflower tonic...14.99

MAI TAI
diplomatico 'mantuano' rum, smith + cross jamaican rum, myers dark rum, pierre ferrand dry curacao, orgeat, lime...15.99

SWEET HEAT
corazon blanco tequila, chacho jalapeno aguardiente, cointreau, mango-cilantro, lime, tajin...15.99

THE GODSON
sagamore 'small batch' rye whiskey, disaronno amaretto, giffard bresil du banane, espresso crème...14.99

DROP IT LIKE ITS HOT
don julio reposado tequila, giffard crème de pamplemousse rose, agave, lemon...22.99

SUMMER SIDECAR
hennessey vs cognac, st. george spiced pear, st. elizabeth allspice dram, sour mix...22.99

ROSEMARY REVOLVER
green river full proof bourbon, st. elizabeth all spice dram, rosemary, fee brothers orange bitters, laphroaig rinse...17.99

BITTER HARE
400 conejos mezcal, daytrip strawberry amaro, campari...16.99

IRISH OLD FASHIONED 2.0
jameson black barrel irish whiskey, guinness syrup, fee brothers black walnut bitters...16.99

ZERO PROOF

NON-ALCOHOLIC

TEA TIME
raspberry hibiscus tea, watermelon-mint, cranberry, lemon, hibiscus ginger beer...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

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...13.99
additional shrimp...4.79ea

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines...23.99

OYSTERS ON THE HALF SHELL ^{GF}

each...3.99 | ½ dozen...22.99 | dozen...41.99

BREAKWATER* ^{GF}
medium size, plump in the shell with a slightly briny finish

ISLAND PARK COVE, RI

FORTUNE* ^{GF}
small size, briny with a crisp finish

WINE HARBOR, NOVA SCOTIA

KATAMA BAY* ^{GF}
large size, slightly briny with a sweet finish

KATAMA BAY, MA

PINK MOON* ^{GF}
medium size, crisp and briny with a sweet finish

HUNTER RIVER, PEI

STANDISH SHORE* ^{GF}
medium size, briny with a crisp finish

DUXBURY BAY, MA

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, old bay seasoning rim topped with a jumbo shrimp...13.99

OYSTER HAPPY HOUR

DAILY FROM 3-5PM
SUN-THURS 10PM-CLOSE
FRIDAY & SATURDAY 11PM-CLOSE
½ dozen...15.99 / dozen...27.99
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 11.99/39.00
BRUT, scharffenburger brut 'excellence', mendocino, ca, nv 18.99/65.00
ALBERT BICHOT, brut rosé, cremant de bourgogne, burgundy, france, nv 17.99/61.00
BRUT, sonrie sparkling brut rose, spain, nv (non-alcoholic) 13.99/45.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2024 13.49/43.00
ARNEIS, cerreto 'blange', piedmont, italy, 2023 13.99/45.00
SAUVIGNON BLANC, tohu 'awatere', marlborough, nz, 2024 13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023 14.99/47.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023 12.99/43.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2023 17.99/61.00

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 agrello, mendoza, argentina, 2024 13.49/43.00
GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne, côtes du rhône, s. rhône, france, 2024 13.49/43.00
TEMPRANILLO, bodegas bilbainias vina pomal rioja reserva, rioja, spain, 2017... 12.99/41.00
NERELLO MASCALESE, terrazze dell'etna 'carusu' etna rosso, sicily, italy, 2022...14.99/49.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023 12.99/43.00
CABERNET SAUVIGNON, frank family, napa valley, ca, 2023 23.99/91.00

ICE COLD

BEER

SERVED DAILY

HARD SELTZER

high noon vodka & peach (100 calories, 4.5%) 8.49
high noon vodka & pineapple (100 calories, 4.5%) 8.49
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, abv 5.00%) 6.99
michelob ultra (williamsburg, va, 4.2%) 6.99
budweiser (williamsburg, va, 5%) 6.99
corona extra (mexico city, mexico, 4.6%) 7.99
port city monumental "american-style ipa (alexandria, va, 6.3%) 7.99
allagash white wheat beer (portland, me, 5.2%) 8.99

NON-ALCOHOLIC

athletic brewing run wild ipa (stratford, ct) 7.59
heineken premium lager 0.0 (amsterdam, the netherlands) 7.99
guinness n/a zero 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
devils backbone 'capit-ale' 'american-style' ipa (roseland, va abv 6.00%) 8.99
port city 'optimal wit' wheat (alexandria, va, 4.9%) 8.99
dc brau "the public" pale ale (washington, dc, 6%) 8.99
evolution 'lot no. 3' american-style ipa (salisbury, md, 6.8%) 8.59
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%) 8.99
guinness stout (dublin, ireland, 4.2%) 9.99
black & blue 8.59
black & tan 8.59
snakebite (angry orchard & guinness) 8.99

