



STARTERS

HONEYCRISP APPLE FRITTERS

maple icing...5.99

CINNAMON ROLL

vanilla bean cream cheese
frosting...5.99

BACON DIPPERS

maple syrup...5.99

WARM SOFT PRETZEL

house mustard & cheese
sauce...15.99

CHICKEN LIVER MOUSSE

cranberry compote, cornichon,
pickled onion, grain mustard,
assorted crostini...12.99

HOLLANDER MAINE MUSSELS

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

SHRIMP COCKTAIL ^{GF}

cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*

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

POINT JUDITH RHODE ISLAND CALAMARI

delicata squash, pickled
cherry peppers watercress,
remoulade...16.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad",
westminster saltines...20.99

MEATBALLS

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

SMOKED RED PEPPER HUMMUS & PITA ^{GF}

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS ^{GF}

celery, blue dressing...15.99
extra sauces...0.59 each

ROASTED BUTTERNUT SQUASH SOUP

marshmallow brulee, toasted
pecans, rosemary...8.99

CREAM OF CRAB SOUP ^{GF}

8.99

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

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

BRUNCH ENTRÉES

EGGS BENEDICT*

two poached eggs, english muffin,
brunch potatoes

TRADITIONAL

canadian bacon, hollandaise...18.99

CHESAPEAKE

crab cakes, old bay hollandaise...27.99

BACON HORSERADISH MEATLOAF

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

MUSHROOM & SPINACH OMELET

graston clothbound cheddar,
caramelized onions, hollandaise sauce,
brunch potatoes...18.99

MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili,
sweet basil, bucatini...33.99

TROUT PARMESAN

flash-fried, parmesan crusted,
roasted potatoes, charred broccolini,
hollandaise...25.99

SHRIMP & GRITS

blackened shrimp, andouille sausage,
white cheddar grits, tomato cream...23.99

FAROE ISLAND SALMON ^{GF}

french green lentils, wilted spinach,
braised cippolini onions, red wine-grain
mustard gastrique...28.99

JUMBO LUMP CRAB CAKE

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

MAINE LOBSTER OMELET

sauteed spinach, gruyere cheese,
smoked paprika hollandaise,
brunch potatoes...33.99

MEDITERRANEAN BRANZINO

fingerling potatoes, swiss chard, spanish
chorizo, peperonta...32.99

BUTTERMILK PANCAKES ^{GF}

blueberry compote, whipped cream,
maple syrup, brunch potatoes...17.99

STEAK & EGGS* ^{GF}

8-oz. new york strip steak,
two eggs any style, brunch potatoes,
bearnaise sauce...29.99

HUEVOS RANCHEROS

chorizo, black beans, tortilla chips
tossed in salsa ranchera and topped
with two sunny side up eggs...18.99

BRIOCHE FRENCH TOAST

apple compote, whipped cream,
west virginia maple syrup, choice of bacon,
pork sausage or turkey sausage...17.99

CHICKEN MARSALA FETTUCCINE

shiitake + cremini mushrooms,
pecorino romano...24.99

BUTTERNUT SQUASH RAVIOLI

baby kale, radicchio, brown butter maple
vinaigrette, pecorino romano, pecan
gremolata...20.99

GREENS & GRAINS

AUTUMN MARKET SALAD ^{GF} ^{GF}

power 4 lettuce blend,
asian pears, honeycrisp apples,
candied walnuts, jasper hill farm cheese,
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

STEAK SALAD* ^{GF}

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

CAESAR SALAD

grana padano, croutons...13.99

SALT ROASTED BEETS

cara cara orange, toasted pistachios,
ricotta salata cheese, arugula, citrus
vinaigrette...15.99

FAROE ISLAND SALMON SALAD*

power 4 blend lettuce, farro,
chickpeas, roasted tomatoes, feta,
oregano vinaigrette...25.99

FRIED CHICKEN RICE BOWL

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

FALAFEL BOWL ^{GF}

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

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, 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...17.99

REUBEN

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

FRIED BUTTERNUT SQUASH MILANESA

oaxaca cheese, black bean purée, spiced
tofu "chorizo", shaved cabbage & pickled
pepper slaw, smashed avocado,
house-made baguette...17.99

ROAST TURKEY

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

TACOS

served on house-made corn tortillas with carolina gold rice and black beans

BEEF BIRRIA ^{GF}

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

SHRIMP TACOS ^{GF}

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

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
8-oz...50.99

NEW YORK STRIP* ^{GF}

cedar river farms
14-oz...47.99

RIBEYE* ^{GF}

linz heritage angus
16-oz...53.99

DUROC PORK CHOP* ^{GF}

leidy farms 16-oz...34.99

CHOICE OF SAUCE ^{GF}

béarnaise
black garlic
chimichurri
bordelaise

CHOICE OF SIDE

choose one from
our sides section

SIDES

8.99 each

BRUSSELS SPROUTS ^{GF}

bacon jam, pecorino romano, aged
balsamic

MAC & CHEESE

garlic-herb breadcrumbs

WHIPPED YUKON GOLD POTATOES ^{GF}

MUSHROOM GRATIN ^{GF}

black pepper, pecorino romano,
garlic-herb breadcrumbs

CHILI-GARLIC BROCCOLINI ^{GF}

General Manager
Carlos Garcia

Executive Chef
Cesar Montesinos

^{GF} 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.



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

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

RAW BAR SELECTION

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

JUMBO SHRIMP COCKTAIL...4.29 each

SHRIMP COCKTAIL (GF)
cocktail sauce, lemon...12.99

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

OYSTERS
each...3.99, ½ dozen...22.99, dozen...41.99

PINK LADY* (GF)
crassostrea virginica | barnstable harbor, ma
medium size, plump in the shell with a briny finish
A PORTION OF PROCEEDS SUPPORTS BREAST CANCER AWARENESS

CHEBOOKTOOK* (GF)
crassostrea virginica | bouctouche bay, nb, canada
medium size, slightly briny with a sweet finish

GREAT KISS* (GF)
crassostrea virginica | bouctouche bay, nb, canada
medium size, plump in the shell, 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

OYSTER HAPPY HOUR

daily from 3-6 pm & 10 pm–close

½ dozen...15.99 / dozen...27.99
discounted raw bar platters

WINES BY THE GLASS

SPARKLING

prosecco, "organic" brut, babbo by musaragno, veneto, italy, nv.....12.49/40.00
scharffenburger brut 'excellence', mendocino, ca, nv.....18.99/65.00
albert bichot brut rosé cremant de bourgogne, burgundy, france, nv17.99/61.00
pierre chavin 'signature' brut rosé, france, nv (non-alcoholic)13.99/41.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023.....12.49/40.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023.....14.49/47.00
SAUVIGNON BLANC, tohu 'awatere', marlbrough, nz, 2024.....13.99/45.00
RIESLING, dr. pauly bergweiler, ‘noble house,’ mosel, germany, 2023 (off-dry)11.99/39.00
CHARDONNAY, domaine alain et adrien gautherin chablis,
burgundy, france, 2023.....17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 2022.....11.99/41.00
CHARDONNAY, oberon, carneros, napa valley ca, 2023.....17.99/61.00

ROSÉ

GRENACHE/CINSAULT/SYRAH, bieler, ‘sabine,’ coteaux d’aix-en-provence, 2023....13.99/45.00

RED

PINOT NOIR, equoia, monterey, ca, 2021.....14.99/49.00
GRENACHE/SYRAH, lancon 'la solitude', côtes du rhône, s. rhône, france, 202313.99/45.00
AGLIANICO, la capranera, campania, italy, 2022.....13.99/45.00
MALBEC, lamadrid agrela, mendoza, argentina, 2022.....12.99/41.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2022.....12.99/43.00
CABERNET SAUVIGNON, maison noir 'in sheeps clothing',
columbia valley, washington. 2022.....18.99/65.00

BEER

DRAUGHT

miller lite (milwaukee, wi, 4.2%)7.59
heavy seas 'bo*dacious' blonde ale (baltimore, md, 4.5%)8.59
yuengling amber lager (pottsville, pa, 4.4%)7.99
lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59
jailbreak ‘feed the monkey’ hefeweizen (laurel, md, 5.6%).....8.99
other half ‘blue crab’ double dry hopped ipa (washington, dc, 6.5%).....9.99
stella artois (leuven, belgium, 5.2%).....9.59
brookville farm dog vienna lager (brookeville, md, 5%).....8.99
evolution lot no 3 “american-style” ipa (salisbury, md, 6.8%)8.59
vanilla & cinnamon hard apple cider (brookville, md, abv 5.0%).....9.59
guinness stout (dublin, ireland, 4.2%).....9.59
black & blue8.59
black & tan8.59

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%).....7.59
corona extra (mexico city, méxico, 4.6%).....7.59
miller high life (longmont, co, 4.6%).....5.99
allagash white wheat beer (portland, me, 5.2%)8.99
left hand milk stout (portland, me, 6.0%)9.59
brooklyn special effects hoppy amber n/a (brooklyn, ny)7.59
heineken premium lager 0.0 n/a (amsterdam, the netherlands).....7.59

CANS

brookeville beer farm sour 16oz (brookeville, md, 6%)10.99
sierra nevada hazy little thing neipa (chico, ca, 6.7%)7.59
athletic hazy ipa free wave na (milford, connecticut)7.59

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 DRINKS

SEASONAL COCKTAILS

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

LA REPUESTA
ritual tequila alternative, lavender,
grapefruit, lime...11.99

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

WATER, SODAS, & JUICES
acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coca cola, diet coke,
sprite, or ginger ale...4.79
q ginger beer...4.79
tonic water...4.79
lemonade...4.79
juices: tomato, orange, cranberry,
grapefruit, or pineapple...5.99

COFFEE
single espresso...4.79
double espresso...5.99
cappuccino...5.99
drip coffee...4.79
latte...5.99
americano...5.99
milks: whole, almond, or oat

TEA
iced tea...4.79
hot tea...4.79
earl grey, english breakfast,
green, raspberry hibiscus,
decaf english breakfast

