



STARTERS

HONEYCRISP APPLE FRITTERS
maple icing...5.99

CINNAMON ROLL
vanilla bean cream cheese
frosting...5.99

BACON DIPPERS
maple syrup...5.99

BAVARIAN SOFT PRETZEL
house-made mustard,
loaded bacon-beer cheese...15.99

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

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.

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

JÄGERSCHNITZEL
spätzle + lots of herbs, braised red cabbage,
bacon-mushroom gravy...23.99

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

OKTOBERFEST PLATTER
beer bratwurst, warm german potato
salad, cider braised sauerkraut, rustic pan
jus...19.99

STEAMED MAINE LOBSTER ^{GF}
french fries, coleslaw, drawn butter,
lemon...33.99

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

GREENS & GRAINS

AUTUMN MARKET SALAD ^{GF} ^{GF}
power 4 lettuce blend, honeycrisp apples,
asian pears, graston 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

STEAK SALAD* ^{GF}
6-oz. sirloin steak, little gem lettuce,
bacon, pickled red onions,
cherry tomatoes, smokey blue,
buttermilk goddess dressing...25.99

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

CAESAR SALAD
grana padano, croutons...13.99

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

MAINE LOBSTER ROLL
lightly dressed, served chilled on a
split-top roll, coleslaw,
french fries...33.99

**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}
linz heritage angus
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} ^{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} ^{GF}

General Manager Carlos García Executive Chef Cesar Montesinos

^{GF} Vegetarian ^{GF} Gluten-Friendly



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
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022.....12.99/41.00
GRENACHE/SYRAH, lancon 'la solitude', côtes du rhône, s. rhône, france, 2023.....13.99/45.00
GARNACHA, bodegas tempore 'generacion', aragon, spain, 2021.....15.99/53.00
MALBEC, lamadrid agreló, 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

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

BEER

DRAUGHT

heavy seas ‘bo*dacious’ blonde ale (baltimore, md, 4.5%).....8.59
yuengling amber lager (pottsville, pa, 4.4%)7.99
lone oak farm ‘el roble’ mexican-style lager (olney, md, 4.5%).....8.99
lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59
jailbreak ‘feed the monkey’ hefeweizen (laurel, md, 5.6%).....8.99
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 & tan.....8.59

BOTTLES

miller lite (milwaukee, wi, 4.2%).....6.99
michelob ultra (williamsburg, va, 4.2%).....6.99
modelo especial pilsner-style lager (mexico city, mexico, 4.6%).....7.99
blue moon belgian white (golden, co, 5.4%).....7.59
miller high life (milwaukee, wi, 4.6%).....5.99
allagash white wheat beer (portland, me, 5.2%).....8.99
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

