

STARTERS

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow, remoulade...16.99

WARM SOFT PRETZEL

house mustard & cheese sauce...15.99

PIGS IN A BLANKET

mustard dipping sauce...11.99

ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan...11.99

CHEESEBURGER SLIDERS*

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

DEVILED EGGS

whipped avocado, crispy jalapeño, smoked paprika...9.99

DAY BOAT NEW ENGLAND CALAMARI

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

OYSTERS ROCKEFELLER

spinach, watercress, garlic-herb butter, parmesan...15.99

ROASTED GARLIC HUMMUS

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

FRIED CHICKEN WINGS

buffalo / bbq / honey sriracha / honey-old bay...17.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

CLYDE'S CHILI

cheddar / onions / sour cream...0.59 each

CREAM OF CRAB SOUP



Over 60 years, Clyde's has delivered warm, polished, bar-centric dining, sourcing quality ingredients from trusted local partners and serving every dish with the hospitality our guests know and love.

MARYLAND-STYLE CRISFIELD STEW

jumbo lump crab cake, shrimp, mussels, oysters, cod, old bay tomato broth, grilled rustico bread...32.99

SHRIMP & GRITS

cheddar cheese grits, anoduille sausage, crystal tomato broth...25.99

FISH & CHIPS

crispy beer-battered cod, coleslaw, french fries, tartar, lemon...23.99

WHOLE ROASTED RAINBOW TROUT

pee wee potatoes, blistered green beans, toasted almonds, lemon-caper brown butter...26.99

FAROE ISLANDS SALMON

roasted red pepper sofrito, garlic orzo, lime zested yogurt, charred corn salsa...28.99

ENTRÉES

JUMBO LUMP CRAB CAKE

single...29.99 double...51.99
french fries, coleslaw, lemon, tartar sauce

STEAK FRITES*

cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...34.99

LINZ HERITAGE ANGUS RIBEYE*

16-oz. whipped yukon gold potatoes, broccolini, bordelaise...58.99

LEMON-HERB BRICK CHICKEN

griddled corn bread, peaches, cucumbers, cherry tomatoes, sweet corn, charred scallion-caper vinaigrette...28.99

BABY BACK RIBS

half rack...24.99 full rack...39.99
potato salad, coleslaw, cornbread, bbq sauce

HOUSE-MADE PASTA

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

CHICKEN PARMESAN

tomato sauce, mozzarella, grana padano, spaghetti, basil...24.99

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil, white wine-lemon butter sauce, chili-garlic gremolata...26.99

VEGETABLE CAMPANELLE

asparagus, peas, swiss chard, whipped lemon ricotta, pecorino romano, smokey breadcrumbs...21.99

GREENS & GRAINS

MIXED GREENS SALAD

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

FALAFEL BOWL

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

BLACKBERRY & AVOCADO SALAD

goat cheese, almonds, radicchio, arcadian lettuce, white balsamic vinaigrette...14.99

GRILLED STEAK SALAD*

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

FRIED CHICKEN RICE BOWL

honey sriracha tossed chicken breast, hard-boiled egg, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...23.99

MAPLE GLAZED SALMON SALAD*

arcadian lettuce, cucumbers, celery, crispy quinoa, grapes, feta, orange blossom vinaigrette...25.99

GRILLED CHICKEN SALAD

little gem lettuce, avocado, grilled corn, cherry tomatoes, cucumber, pickled red onion, cotija, cilantro-lime dressing...23.99

CAESAR SALAD

grana padano, croutons...13.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad. upgrade to sweet potato fries for 3.99.
burgers are served on sesame seed bun. gluten-free bread available, additional 1.99.

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

CLYDE'S CLASSIC BURGER*

american, cheddar, swiss, blue, provolone, monterey jack, or muenster...17.99 add bacon...18.99

BRUNCH BURGER*

fried egg, arugula, bloody mary mayonnaise, american cheese, applewood smoked bacon, toasted english muffin...19.99

ROAST TURKEY

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

CHICKEN #1

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

SPICY FRIED CHICKEN SANDWICH

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

LENTIL-QUINOA PATTY MELT

toasted seeded rye, bistro sauce, swiss, caramelized onions...17.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, challah bun...29.99

REUBEN

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

General Manager
Christian Garcia

Executive Chef
Zac Stovall

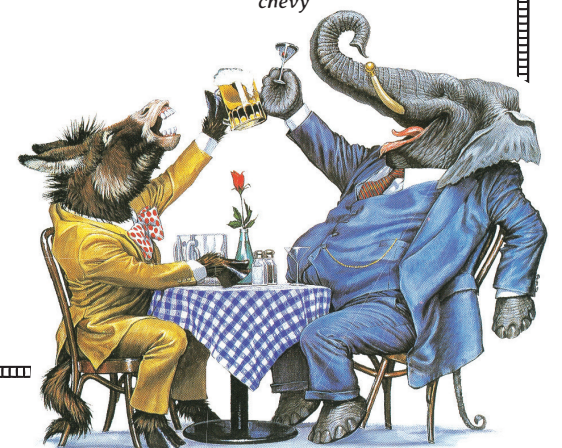
Vegetarian (V) Vegan
Gluten-Friendly (GF)

WIFI CODE
chevy










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.

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.

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

-  **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**
tito's 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
-  **EL BANDIDO**
corazon blanco tequila,
chacho jalapeno aguardiente,
cointreau, mango-cilantro,
lime, tajin...15.99
-  **BAREFOOT & FAMOUS**
400 conejos mezcal, planteray
pineapple rum, pissionfruit,
lime, bittermen's 'elemakule' tiki
bitters...14.99
-  **SMOKE ON THE
WATER(MELON)**
400 conejos mezcal, cointreau,
watermelon-mint, lime...15.99
-  **THE GODSON**
sagamore 'small batch' rye
whiskey, disaronno amaretto,
giffard bresil du banane,
espresso crème...14.99

-  **ROSEMARY REVOLVER**
old forester 100 proof bourbon,
st. elizabeth all spice dram,
rosemary, fee brothers orange
bitters, laphroaig rinse...17.99
-  **GOLDEN COMPASS**
sagamore 'sauternes cask
finished' rye whiskey, clement
creole shrubb, cardamom,
fee brothers orange bitters,
bittermen's 'elemakule' tiki
bitters...24.99
-  **IRISH OLD FASHIONED 2.0**
jameson black barrel irish
whiskey, guinness syrup,
fee brothers black walnut
bitters...16.99

ZERO PROOF

-  **TEA TIME**
raspberry hibiscus tea,
watermelon-mint, cranberry,
lemon, hibiscus ginger
beer...10.99
-  **DONN'S SPRITZ**
giffard aperitif, grapefruit,
cinnamon, lime, na sparkling
rosé...12.99
-  **LA REPUESTA**
ritual na tequila, grapefruit,
lavender, lime...12.99

RAW BAR SELECTION

- SHRIMP COCKTAIL** ^{GF}
lemon, cocktail sauce, horseradish...13.99
- JUMBO LUMP CRAB DIJONNAISE**
chilled crab "salad", westminster
saltines...25.99
- OYSTERS ON THE HALF-SHELL**
choose one type or mix & match. served with cocktail sauce & classic mignonette
each...3.99 | ½ dozen...23.99 | dozen...43.99
- FIDDLERS COVE*** ^{GF}
crassostrea virginica
falmouth, ma
medium size, plump in the shell,
briny with a crisp finish
- POINT PRIM*** ^{GF}
crassostrea virginica
malpeque bay, pei
medium size, briny with a crisp finish
- FORTUNE*** ^{GF}
crassostrea virginica
wine harbor, nova scotia
small size, briny with a crisp finish
- STANDISH SHORE*** ^{GF}
crassostrea virginica
duxbury bay, ma
medium size, briny with a
crisp finish

RAW BAR PLATTERS* ^{GF}

- THE NESSIE**
6 oysters, 3 jumbo shrimp...32.99
happy hour...27.99
- THE SELKIE**
12 oysters, 6 jumbo shrimp...63.99
happy hour...54.99
- THE MERMAID**
12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise...83.99
happy hour...72.99
- THE TRITON**
24 oysters, 12 jumbo shrimp...121.99
happy hour...105.99

ICE COLD

BEER

SERVED DAILY

DRAUGHT

- miller lite (milwaukee, wi, 4.20%) 7.99
- brookeville beer farm 'potomac' hard cider
(brookeville, md, abv 5.00%) 9.99
- yuengling amber lager (pottsville, pa, 4.40%) 7.99
- brookeville beer farm 'pilsner' pilsner
(brookeville, md, abv 4.50%) 8.99
- jailbreak 'feed the monkey' hefeweizen
(laurel, md, abv 4.90%) 8.99
- modelo especial pilsner-style lager
(mexico city, mx, 4.60%) 8.99
- stella artois (leuven, belgium, 5.20%) 9.59
- sierra nevada hazy little thing neipa
(chico, ca, 6.70%) 9.59
- evolution lot no 3 "american-style" ipa
(salisbury, md, 6.80%) 8.99
- guinness stout (dublin, ireland, 4.20%) 9.99
- black & tan 8.99

HARD SELTZER

- dc brau full transparency orange crush ^{GF} (100 calories, 5.00%)...7.99
- high noon vodka & grapefruit ^{GF} (100 calories, 4.50%)8.59

BOTTLES

- bud light (williamsburg, va, 4.20%) 6.99
- michelob ultra (williamsburg, va, 4.20%) 6.99
- heineken (amsterdam, the netherlands, 5.00%) 7.99
- founder's kentucky breakfast stout
(grand rapids, mi, 12.00%) 12.99
- allagash white wheat beer (portland, me, 5.20%) 8.99
- heavy seas loose cannon "american-style" ipa
(baltimore, md, 7.25%) 8.99

CANS

- dc brau 'the public' pale ale (washington, dc, abv 6.00%) 8.59
- sierra nevada celebration "fresh hop" ipa
(chico, ca, 6.80%) 7.99

NON-ALCOHOLIC

- heineken premium lager 0.0 (amsterdam, the netherlands) 7.99
- sam adams just the haze "hazy juicy ipa" (boston, ma) 7.99

WINES BY THE GLASS

SPARKLING

- prosecco "organic" brut, babbo by musaragno, veneto, italy, nv 13.49/43.00
- scharffenberger brut 'excellence', mendocino, ca, nv 18.99/65.00
- brut rosé, albert bichot, brut rosé cremant de bourgogne, burgundy, france, nv 18.99/65.00
- sonrie sparkling brut rose, spain, nv (non-alcoholic) 13.99/45.00

WHITE

- PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023 13.99/45.00
- SAUVIGNON BLANC, tohu 'awatere', marlborough, nz, 2024 13.99/45.00
- SAUVIGNON BLANC, chateau de crezancy sancerre, loire valley, france, 2024 19.99/69.00
- ALBARIÑO, adega gran vinum 'nessa', rias baixas, spain, 2025 13.99/45.00
- RIESLING, carl graff kabinett, mosel, germany, 2024 (off-dry) 14.99/49.00
- GRÜNER VELTLINER, stadt krems, kremstal, austria, 2024 14.49/45.00
- 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

RED

- PINOT NOIR, broadbent, central coast, ca, 2024 14.99/49.00
- SANGIOVESE, san polo 'rubio', tuscan, italy, 2022 13.99/45.00
- TEMPRANILLO, aptus ribera del duero '8 meses en barrica', ribera del duero, spain, 2021 13.99/45.00
- GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne côtes du rhône, s. rhône, france, 2024 13.49/43.00
- MALBEC, las perdices agrello, mendoza, argentina, 2024 13.99/45.00
- CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023 13.99/47.00
- 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
- earl grey, chamomile, green,
peppermint, english breakfast,
raspberry hibiscus

- WATER & SODAS**
acqua panna still water (1l)...10
san pellegrino sparkling water
(500ml)...5.29
water (1l)...10
coke, diet coke, sprite, ginger ale...4.79
q mixers ginger beer...4.79
ibc root beer...5.29

