2 PRESERVE PARKWAY
ROCKVILLE, MD 20852

(301) 294-0200
WWW.CLYDES.COM

ENTRÉES

STARTERS

BAKED CAROLINA SHRIMP
calabrian chili-herb butter, toasted oregano breadcrumbs, pecorino romano, lemon, baguette...17.99

MUSHROOM & OAXACA CHEESE EMPANADAS
tomatillo salsa, avocado crema, cotija cheese, cabbage slaw...12.99

VIDALIA ONION RINGS
panko-crusted, chipotle-buttermilk...10.99

PIGS IN A BLANKET
mustard dipping sauce...12.99

HOLLANDER MAINE MUSSELS
fra diavolo sauce, parsley, grilled ciabatta...19.99

CHEESEBURGER SLIDERS*
american, sautéed onions, pickles, comeback sauce, brioche bun...18.99

DAY BOAT NEW ENGLAND CALAMARI
pickled cherry peppers, watercress, remoulade...17.99

MEATBALLS
creamy polenta, marinara, pecorino romano, crostini...15.99

CHARRED RED PEPPER HUMMUS
pickled vegetables, olives, tabbouleh, feta, grilled pita...14.99

CRAB & ARTICHOKE DIP
baguette, lemon...19.99

BUFFALO CHICKEN WINGS (GF)
celery, blue dressing...17.99
extra sauces...0.59 each

ROASTED BUTTERNUT SQUASH SOUP
marshmallow brûlée, toasted pecans, rosemary...9.99

CREAM OF CRAB SOUP (GF)
9.99

CLYDE'S CHILI (GF)*...8.99*
add cheese/onion/ sour cream...0.59 each

JUMBO LUMP CRAB CAKE
single...29.99 double...53.99
french fries, coleslaw, tartar sauce, lemon

MARYLAND-STYLE CRISFIELD STEW
super claw crab meat, shrimp, mussels, oysters, cod, old bay–tomato broth, grilled rustico bread...32.99

WHOLE ROASTED RAINBOW TROUT (GF)
pee wee potatoes, blistered green beans, toasted almonds, lemon-caper brown butter...26.99

BAKED COD
green bean amandine, fried capers, buttered pee wee potatoes, lemon-herb beurre blanc...25.99

CLYDE'S MEATLOAF
whipped potatoes, green beans, roasted mushrooms, bordelaise...22.99

STEAK FRITES* (GF)
8-oz ny strip steak, french fries, watercress, shallot-dijon cream sauce...36.99

FAROE ISLANDS SALMON* (GF)
beluga lentils, butternut squash purée, swiss chard, granny smith apple vinaigrette...28.99

BELL & EVANS ROAST HALF CHICKEN (GF)
heirloom carrots, pearl onions, swiss chard, pee wee potatoes, sherry-brown butter sauce...28.99

HOUSE-MADE PASTA

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

RAGÙ AMERICANA & RIGATONI
red wine–braised chuck roast, nonna's meatballs, grana padano...23.99

CHICKEN PARMESAN
mozzarella, pomodoro sauce, grana padano, spaghetti, basil...25.99

SEAFOOD BUCATINI
north carolina shrimp, squid, scallops, mussels, littleneck clams, sungold tomato passata, white wine, basil...32.99

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 black angus 8-oz...58.99

NEW YORK STRIP* (GF)
cedar river farms 14-oz...56.99

RIBEYE* (GF)
linz heritage black angus 16-oz...60.99

DUROC PORK CHOP* (GF)
leidy's farms 16-oz...37.99

CHOICE OF SAUCE (GF)
béarnaise
black garlic
chimichurri
bordelaise

CHOICE OF SIDE
choose one from our sides section

GREENS & GRAINS

HONEYCRISP APPLE SALAD (GF)
arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, white balsamic vinaigrette...14.99

STEAK SALAD* (GF)
6-oz. sirloin steak, little gem lettuce, bacon, pickled red onions, cherry tomatoes, smokey blue, buttermilk goddess dressing...28.99

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

CAESAR SALAD
romaine lettuce, grana padano, black pepper, croutons...13.99

SALT-ROASTED BEETS
arugula, kale, radicchio, honeycrisp apples, fried goat cheese, candied pepitas, maple vinaigrette...15.99

FAROE ISLANDS SALMON SALAD*
arcadian lettuce, farro, chickpeas, roasted tomatoes, feta, oregano vinaigrette...25.99

GRILLED CHICKEN SALAD
arugula, shaved kale, farro, toasted pecans, dried cherries, goat cheese, golden balsamic vinaigrette...24.99

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

SIDES

9.99 each

BRUSSELS SPROUTS
bacon jam, pecorino romano, aged balsamic

CHARRED BROCCOLI
tahini-avocado sauce, grana padano

GREEN BEANS AMANDINE
crisp green beans, shallots, toasted almonds, garlic-herb butter

MAC & CHEESE
garlic-herb breadcrumbs

WHIPPED YUKON GOLD POTATOES

MUSHROOM GRATIN
black pepper, pecorino romano, garlic-herb breadcrumbs

HOT HONEY–GLAZED CARROTS

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad.
burgers are served on a sesame seed bun. gluten-free bread available +1.99.

ADD CARAMELIZED ONIONS +0.99 | SAUTÉED MUSHROOMS +0.99

CLYDE'S CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, muenster, provolone, monterey jack...18.99
with bacon...19.99

LODGE BURGER*
cremini mushrooms, arugula, black truffle aioli, house-made onion-gruyère brioche bun...20.99

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame seed bun...19.99

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

CUBANO
slow-smoked pork, shaved virginia ham, swiss, dijonnaise, dill pickles, toasted baguette...17.99

ROAST TURKEY & AVOCADO
alfalfa sprouts, provolone, pickled red onions, calabrian chili aioli, multigrain...18.99

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 árbol crema...17.99

NORTH CAROLINA SHRIMP TACOS (GF)
balsamic caramelized onions, curtido, tomatillo salsa verde...19.99

COMMITMENT TO BETTER

For 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.



General Manager Carlos Garcia
Executive Chef Cesar Montesinos

Vegetarian (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.

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COCKTAILS

SPICED APPLE SANGRIA
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove...16.99

SNOWBIRD SPRITZ
musaragno 'babbo' prosecco, st. elder elderflower, prickly pear, mint, lemon, soda...15.99

SPICE, SPICE BABY
absolut 'vanilia' vodka, absolut vodka, st. george spiced pear, pear nectar, cinnamon, cinnamon-sugar rim...14.99

LONDON FOG
beefeater gin, italicus rosolio di bergamotto, earl grey, lavender, lemon, musaragno 'babbo' prosecco...15.99

MIDNIGHT IN HAVANA
planteray 5 year rum, passionfruit, cinnamon, mint, club soda, lime...14.99

CADILLAC RANCH
corazón blanco tequila, orgeat, prickly pear, giffard crème de pamplemousse rose, lime, fee brothers aztec chocolate bitters, salt rim...15.99

THE LONG GOODBYE
400 conejos mezcal, rosemary, grapefruit, lime, q ginger beer...14.99

THE MARYLANDER
sagamore 'small batch' rye whiskey, wine collective rosé vermu, laird's bottled-in-bond apple brandy, rosemary, fee brothers black walnut bitters...17.99

FIRESIDE CHAT
pierre ferrand '1840' cognac, 400 conejos mezcal, st. elizabeth allspice dram, maple, fee brothers orange bitters, angostura aromatic bitters, scotch rinse...17.99

UP IN SMOKE
smith & cross jamaican rum, sage agave, fee brothers orange bitters...15.99

THE NIGHT WATCH
green river 'full proof' bourbon, earl grey, orange-cinnamon-clove, lemon, hot water...15.99

RAW BAR SELECTION

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

JUMBO SHRIMP COCKTAIL...*4.99ea*

SHRIMP COCKTAIL (GF)
cocktail sauce, lemon...14.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines...25.99

OYSTERS
each...3.99, ½ dozen...23.99, dozen...43.99

FORTUNE* (GF)
wine harbor, nova scotia | small size, briny with a crisp finish

PINK MOON* (GF)
hunter river, pei | medium size, crisp and briny with a sweet finish

POINT PRIM* (GF)
malpeque bay, pei | medium size, briny with a crisp finish

STANDISH SHORE* (GF)
duxbury bay, ma | medium size, briny with a crisp finish

WELLFLEET* (GF)
wellfleet harbor, ma | medium size, plump in the shell, very briny 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

OYSTER HAPPY HOUR

daily from 3–6 pm & 10 pm–close

½ dozen...15.99 / dozen...28.99
discounted raw bar platters

WINES BY THE GLASS

SPARKLING

prosecco, organic brut, babbo by musaragno, veneto, italy, nv *12.49/40.00*
scharffenberger brut 'excellence', mendocino, ca, nv *18.99/65.00*
albert bichot brut rosé crémant de bourgogne, burgundy, france, nv *18.99/65.00*
sonrie sparkling brut rosé, spain, nv (non-alcoholic) *13.99/45.00*

WHITE

PINOT GRIGIO, *dipinti, vigneti delle dolomiti, alto adige, italy, 2025* *13.99/45.00*
GRÜNER VELTLINER, *stadt krems, kremstal, austria, 2025* *14.49/45.00*
SAUVIGNON BLANC, *tohu 'awatere', marlborough, nz, 2025* *13.99/45.00*
RIESLING, *carl graff kabinett, mosel, germany, 2024 (off-dry)* *14.99/49.00*
SAUVIGNON BLANC, *château de crézancy sancerre, loire valley, france, 2025* *19.99/69.00*
ALBARIÑO, *adega gran vinum 'nessa', rías baixas, spain, 2025* *13.49/43.00*
CHARDONNAY, *falls street cellars, paso robles, ca, 2024* *13.99/43.00*
CHARDONNAY, *oberon, carneros, napa valley, ca, 2022* *17.99/61.00*
CHARDONNAY, *thomas labille chablis, burgundy, france, 2024* *18.99/65.00*

ROSÉ

GRENACHE/CINSAULT/SYRAH, *bieler, 'sabine,' coteaux d'aix-en-provence, 2025*....*13.99/45.00*

RED

PINOT NOIR, *broadbent, central coast, ca, 2024* *14.99/49.00*
GRENACHE/SYRAH/MOURVÈDRE, *a. berthet-rayne, côtes du rhône, s. rhône, france, 2025* *13.49/43.00*
MALBEC, *las perdices agrelo, mendoza, argentina, 2024* *13.99/45.00*
SANGIOVESE, *san polo 'rubio', tuscany, italy, 2023* *13.99/49.00*
RED BLEND, *early mountain 'foothills', charlottesville, va, 2023* *14.99/49.00*
NERELLO MASCALESE, *terrazze dell'etna 'carusu' etna rosso sicily, italy, 2022* *14.99/49.00*
CABERNET FRANC, *barboursville reserve, charlottesville, va, 2023* *17.99/61.00*
CABERNET SAUVIGNON, *falls street cellars, paso robles, ca, 2022* *13.99/45.00*
CABERNET SAUVIGNON, *maison noir 'in sheep's 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, q club soda...11.99

TAKE TWO
ritual tequila alternative, lavender, grapefruit, lime, q grapefruit soda...11.99

UME SPRITZ
aplos 'ease', ume plum, oroblanco grapefruit, sea buckthorn...12.99

WATER, SODAS, & JUICES

acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coca-cola, diet coke, sprite, or ginger ale...4.99
q ginger beer...4.99
tonic water...4.99
lemonade...4.99
juices: tomato, orange, cranberry, grapefruit, or pineapple...5.99

COFFEE

single espresso...4.99
double espresso...5.99
cappuccino...5.99
drip coffee...4.99
latte...5.99
americano...5.99
milks: whole, almond, or oat

TEA

iced tea...4.99
hot tea...4.99
earl grey, english breakfast, green, raspberry hibiscus, decaf english breakfast

BEER

DRAUGHT

miller lite *(milwaukee, wi, 4.2%)* *7.99*
lone oak 'el roble' mexican-style lager *(olney, md, 4.5%)* *8.59*
yuengling amber lager *(pottsville, pa, 4.4%)* *7.99*
other half 'forever ever' double dry-hopped ipa *(washington, dc, 4.7%)* *9.99*
dc brau 'corruption' american-style ipa *(washington, dc, 6.5%)* *8.99*
evolution lot #3 'american-style ipa' *(salisbury, md, 6.8%)* *8.59*
lone oak 'sandbar' tropical ipa *(olney, md, 7%)* *9.59*
brookeville farm dewpoint pale ale *(brookeville, md, 5%)* *8.99*
jailbreak 'feed the monkey' hefeweizen *(laurel, md, 5.6%)* *8.99*
stella artois *(leuven, belgium, 5.2%)* *9.59*
guinness stout *(dublin, ireland, 4.2%)* *9.99*
black & blue *8.59*
black & tan *8.99*

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%)* *7.99*
corona extra *(méxico city, méxico, 4.6%)* *7.99*
miller high life *(longmont, co, 4.6%)* *5.99*
allagash white wheat beer *(portland, me, 5.2%)* *8.99*
heineken premium lager 0.0 n/a *(amsterdam, the netherlands)* *7.99*

CANS

austin eastciders original *(austin, tx, 5%)* *8.99*
brookeville farm sour 16 oz. *(brookeville, md, 6%)* *10.99*
sierra nevada hazy little thing neipa *(chico, ca, 6.7%)* *7.99*
athletic free wave hazy ipa n/a *(milford, ct)* *7.99*

HARD SELTZER

dc brau full transparency orange crush (GF) *(100 calories, 5%)* *7.99*
high noon vodka & grapefruit (GF) *(100 calories, 4.5%)* *8.59*
surfside vodka lemonade *(100 calories, 4.5%)* *7.99*

