



STARTERS

HONEYCRISP APPLE FRITTERS

maple icing...6.99

CINNAMON ROLL

vanilla bean cream cheese frosting...6.99

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

MUSHROOM & OAXACA CHEESE EMPANADAS

tomatillo salsa, avocado crema, cotija cheese, cabbage slaw...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

MEATBALLS

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

SMOKED RED PEPPER HUMMUS & PITA

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS

celery, blue dressing...17.99
extra sauces...0.59 each

CREAM OF CRAB SOUP

9.99

CLYDE'S CHILI

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

TACOS

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

BEEF BIRRIA

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

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

BRUNCH ENTRÉES

..... VALENTINE'S DAY FEATURES

FILET MIGNON & COLOSSAL SHRIMP

6-oz linz heritage black angus, whipped potatoes, broccolini, bordelaise sauce...58.99

GEORGES BANK SEA SCALLOPS

carolina gold rice grits, colorful cauliflower, lemon-parsley-caper sauce...38.99

FILET MIGNON & JUMBO LUMP CRAB CAKE

6-oz linz heritage black angus, potato pave, broccolini, béarnaise & bordelaise sauce...69.99

EGGS BENEDICT*

two poached eggs, english muffin, brunch potatoes

TRADITIONAL

canadian bacon, hollandaise...18.99

CHESAPEAKE

crab cakes, old bay hollandaise...29.99

MUSHROOM & SPINACH OMELET

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

BUTTERMILK PANCAKES

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

STEAK & EGGS*

8-oz. new york strip steak, two eggs any style, brunch potatoes, bearnaise sauce...32.99

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

MARYLAND-STYLE CRISFIELD STEW

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

WHOLE ROASTED RAINBOW TROUT

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

SHRIMP & GRITS

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

BACON HORSE RADISH MEATLOAF

whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise...21.99

FAROE ISLANDS SALMON

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

JUMBO LUMP CRAB CAKE

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

BUTTERNUT SQUASH RAVIOLI

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

GREENS & GRAINS

MARKET SALAD

arcadian lettuce, 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...23.99

STEAK SALAD*

6-oz. sirloin steak, little gem lettuce, bacon, pickled red onions, cherry tomatoes, smokey blue, buttermilk goddess dressing...26.99

CAESAR SALAD

grana padano, croutons...13.99

SALT ROASTED BEETS

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

FAROE ISLANDS SALMON SALAD*

arcadian 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...23.99

FALAFEL BOWL

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

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*

american, swiss, cheddar, muenster, blue, 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...18.99

ROAST TURKEY

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

SMOKED SALMON TOAST

cream cheese, grated hard boiled egg, capers, pickled red onions, arugula, fresh dill, cherry tomatoes, lemon vinaigrette...19.99

FRIED BUTTERNUT SQUASH MILANESA

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

REUBEN

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

STEAKS & CHOPS

our steaks & chops are broiled and finished with an herb butter. your choice of sauce & side.

FILET MIGNON*

linz heritage black angus
6-oz...42.99

NEW YORK STRIP*

cedar river farms
14-oz...49.99

RIBEYE*

linz heritage angus
16-oz...55.99

DUROC PORK CHOP*

leidy farms 16-oz...34.99

CHOICE OF SAUCE

béarnaise
black garlic
chimichurri
bordelaise

CHOICE OF SIDE

choose one from
our sides section

SIDES

8.99 each

BRUSSELS SPROUTS

bacon jam, pecorino romano, aged balsamic

MAC & CHEESE

garlic-herb breadcrumbs

WHIPPED YUKON GOLD POTATOES

MUSHROOM GRATIN

black pepper, pecorino romano, garlic-herb breadcrumbs

CHILI-GARLIC BROCCOLINI

Vegetarian 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.

General Manager
Carlos Garcia

Executive Chef
Cesar Montesinos



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...4.79ea **JUMBO LUMP CRAB DIJONNAISE**
chilled crab "salad", westminster
saltines...23.99

SHRIMP COCKTAIL 
cocktail sauce, lemon...13.99

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

BREAK WATER* 
island park cove, ri | medium size, plump in the shell, slightly briny finish

MARYLAND SWEET* 
chesapeake bay, md | medium size, plump in the shell, sweet brine
with a mild finish

VILLAGE BAY* 
bedec bay, nb, canada | medium size, slightly briny with a crisp finish

WELLFLEET* 
wellfleet harbor, ma | medium size, plump in the shell, briny finish

RAW BAR PLATTERS

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
albert bichot brut rosé cremant de bourgogne, burgundy, france, nv 17.99/61.00
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, 202211.99/41.00
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, 2023 13.99/45.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva, rioja, spain, 2017 12.99/41.00
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

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

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 & blue 8.59
black & tan 8.59

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  (100 calories, 5%) 7.29
high noon vodka & grapefruit  (100 calories, 4.5%)..... 8.29

