

STARTERS

WARM SOFT PRETZEL
house mustard &
cheese sauce...15.99

**ROASTED BABY BEETS &
HONEYCRISP APPLES** 
herb goat cheese, white balsamic
vinaigrette, candied walnuts, baby
arugula...14.99

OYSTERS ROCKEFELLER 
spinach, watercress, garlic-herb
butter, parmesan...16.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad",
westminster saltines...21.99

HOLLANDER MAINE MUSSELS
spicy chorizo, potatoes
white wine-tomato broth,
cilantro, crostini...19.99

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers, watercress,
remoulade...16.99

SHRIMP COCKTAIL 
cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*
american, sautéed onions,
pickles, comeback sauce,
brioche bun...17.99

BUFFALO CHICKEN WINGS 
celery, blue...16.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

HUMMUS PLATTER 
toasted pita, cucumber, everything
spice, roasted garlic...13.99

CREAM OF CRAB
jumbo lump crab, claw, old
bay...8.99

CLYDE'S CHILI 
cheddar / onions /
sour cream 0.59 each



Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term.

Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea."

In addition to our local, farm-grown produce and seafood, we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.

Executive Chef
Diego Ramirez

General Manager
Bryan Trotter

ENTREÉS

DUROC PORK MILANESE
parsnip puree, arugula, honeycrisp apples,
toasted walnuts, brown butter-maple
vinaigrette...23.99

JUMBO LUMP CRAB CAKE
single...27.99 double...45.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLANDS SALMON*
golden beet purée, farro, tuscan kale,
horseradish cream sauce, arugula, dill,
lemon vinaigrette...28.99

BELL & EVANS HALF CHICKEN 
tuscan kale, maitake mushrooms,
whipped yukon gold potatoes,
sherry-brown butter sauce...28.99

STEAK FRITES* 
cedar river farms 8-oz. ny strip steak,
french fries, watercress,
shallot-dijon cream sauce...31.99

SHRIMP & GRITS 
creamy white corn grits, andouille sausage,
shallots, white wine-tomato broth...25.99

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

**LINZ HERITAGE ANGUS
FILET MIGNON*** 
6-oz. filet mignon, whipped potatoes,
broccolini, bordelaise...42.99

SLOW BRAISED LAMB SHANK
giant butter beans, lacinato kale, salsa
verde, crispy garlic breadcrumbs...36.99

NEW ENGLAND-STYLE FISH CHOWDER
atlantic whiting, pee wee potatoes, crispy
sourdough, espelette, herbs...28.99

GEORGES BANK SCALLOPS*
farro, shiitake mushrooms, baby spinach,
vanilla butter sauce, lemon relish...36.99

HOUSE-MADE PASTA

RIGATONI BOLOGNESE
beef & pork ragu, grana padano...24.99

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

CHICKEN MARSALA FETTUCCINE
shiitake + cremini mushrooms,
pecorino romano...24.99

GREENS & GRAINS

MIXED GREENS SALAD 
power 4 lettuce blend, cherry tomatoes,
carrots, cucumber, croutons,
roasted sunflower seeds,
lemon-basil vinaigrette...10.99

AUTUMN MARKET SALAD 
power 4 lettuce blend, honeycrisp apples,
asian pears, grafton clothbound cheddar,
candied walnuts, white balsamic
vinaigrette...14.99

FAROE ISLAND SALMON SALAD* 
radicchio, cauliflower, brussel sprouts,
tuscan kale, golden raisins,
sunflower seeds, pecorino romano,
lemon vinaigrette...26.99

GRILLED CHICKEN & FARRO SALAD
tuscan kale, arugula, plumped cherries,
toasted pecans, firefly farms goat cheese,
white balsamic vinaigrette...23.99

CAESAR SALAD
grana padano, croutons...13.99

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

**ROAST SWEET POTATO &
FRIED EGG GRAIN BOWL** 
farro & carolina rice, kale hushpuppy,
hot honey, pickled radish,
chili peanut crisp...19.99

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

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 ON CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.99 EACH

CLYDE'S CLASSIC BURGER* ...16.99
american, swiss, blue, cheddar,
monterey jack, or muenster...17.99

BACON CHEESEBURGER*
american, swiss, blue, cheddar,
monterey jack, or muenster...18.99

CHICKEN #1
chicken breast, bacon, muenster,
sesame seed bun...17.99

LENTIL-QUINOA PATTY MELT 
caramelized onions,
swiss cheese, bistro sauce,
toasted seeded rye...17.99

ITALIAN ROAST PORK
garlic aioli, salsa verde, pickled fennel,
arugula, pecorino romano,
ciabatta roll...19.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce,
challah bun...27.99

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

ROAST TURKEY
avocado, alfalfa sprouts,
pickled red onions,
provolone, calabrian chili aioli,
toasted honey wheat...17.99

PICKLE BRINED FRIED CHICKEN
avocado fresca, iceberg lettuce,
chipotle aioli, sesame bun...18.99

BRUNCH

SERVED DAILY UNTIL 4PM

ABSOLUT BLOODY MARY
absolut peppar,
clyde's bloody mary mix...11.99

**MUSHROOM & GRUYERE
FRITTATA** 
kennebec potatoes, tuscan kale,
maitake, arugula, pecorino romano,
lemon vinaigrette...19.99

CROQUE-MADAME*
applewood-smoked ham, gruyère,
bechamel, sunny-side up egg,
vienna bread, brunch potatoes...19.99

COUNTRY BREAKFAST*
two eggs your way, brunch
potatoes, multigrain wheat toast, choice
of bacon, sausage, or fruit...17.99

FRENCH TOAST
honeycrisp apples, whipped cream,
west virginia maple syrup,
choice of bacon or sausage...17.99

EGGS BENEDICT*
two poached eggs, english muffin,
canadian bacon, hollandaise,
brunch potatoes...19.99

EGGS FLORENTINE* 
two poached eggs, english muffin,
sautéed spinach, hollandaise,
brunch potatoes...19.99

EGGS CHESAPEAKE*
two poached eggs, english muffin,
crab cakes, hollandaise,
brunch potatoes...27.99

EGGS NORWEGIAN*
two poached eggs, english muffin,
smoked salmon, hollandaise,
brunch potatoes...20.99

BREAKFAST SANDWICH
scrambled eggs, american,
choice of bacon or breakfast
sausage, brunch potatoes,
ciabatta roll...17.99

STEAK & EGGS*
6-oz. sirloin steak,
two eggs your way, hollandaise,
brunch potatoes, toast...26.99

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.

 Vegetarian  Gluten-Friendly



RAW BAR SELECTION

OYSTERS

served with cocktail sauce & classic mignonette. minimum of 3 per order.
each...3.99, ½ dozen...22.99, dozen...41.99

BELLE DU JOUR* ⑥F
boutouche bay, new brunswick, canada
medium size, briny with a sweet finish

KATAMA BAY* ⑥F
katama bay, ma
large size, slightly briny with a sweet
finish

MERE POINT* ⑥F
maquoit bay, me
medium size, plump in the shell, briny
with a crisp finish

WELLFLEET* ⑥F
wellfleet harbor, ma
medium size, plump in the shell with a
very briny finish

OYSTER HAPPY HOUR

DAILY FROM 3-5 PM & 10 PM-CLOSE
½ dozen...15.99 / dozen...27.99
discounted raw bar platters
\$10 off caviar

RAW BAR PLATTERS* ⑥F

THE SELKIE
12 oysters, 6 jumbo shrimp...61.99
happy hour...50.99

THE MERMAID
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad...73.99
happy hour...60.99

THE KRAKEN
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad, sterling pacific
white sturgeon caviar...180.99
happy hour...149.99

OYSTERS ROYALE
12 oysters, sterling pacific
white sturgeon caviar...117.99
happy hour...99.00

TINNED SEAFOOD



\$5 off conservas & \$10 off caviar during oyster happy hour

CAVIAR

SUSTAINABLY HARVESTED—30 GRAMS
route 11 potato chips—lightly salted

ADAMAS ITALIAN “SIBERIAN STURGEON”
hints of umami and sea salt, with a buttery finish that goes “pop”
when pressed to the roof of your mouth...96

ADAMAS ITALIAN "WHITE STURGEON"
onyx beads, luscious mouthfeel, refined salinity, hints of green olive...84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
guindilla peppers, maldon sea salt, lemon

ANCHOVIES

in garlic and olive oil
olasagasti / spain / 6.7 oz / 17

STUFFED SQUID

rice stuffed squid in tomato sauce
lucas / portugal / 4 oz / 18

SARDINES

grilled tails in olive oil
gueyu mar / spain / 5.3 oz / 25

spiced in olive oil
nuri / portugal / 4.4 oz / 18

MACKEREL

spiced in olive oil
pinhais / portugal / 4.2 oz / 18

TUNA

yellowfin ventresca tuna belly
olasagasti / spain / 4.2 oz / 25

olive oil & capers
tenorio / portugal / 4.2 oz / 20

azorean lemon & chili peppers
tenorio / portugal / 4.2 oz / 20

SEASONAL 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

PAPER PLANE
buffalo trace ‘clydes’ single barrel
bourbon, aperol aperitivo,
montenegro amaro, lemon...16.99

NEVER BET THE DEVIL
chacho jalapeño aguardiente,
pelotón de la muerte mezcal,
mathilde crème de cassis, simple,
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

CLYDE'S EGGNOG
house eggnog, dark rum,
brandy, rye whiskey, madeira,
nutmeg...14.99

ZERO PROOF COCKTAILS
NON-ALCOHOLIC

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

UME SPRITZ
aplos ‘ease’ NA spirit,
ume plum, oroblanco
grapefruit, sea
buckthorn...11.99

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

NON-ALCOHOLIC DRINKS

WATER & SODAS

acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coke, diet coke, sprite, ginger ale...4.79
q ginger beer...4.99
sprecher’s root beer...6.49

COFFEE

cold brew...4.99
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

green tea, lemon ginger,
earl grey, english breakfast, chamomile,
raspberry hibiscus

WINES BY THE GLASS

SPARKLING

prosecco, “organic” brut, babbo by musaragno, veneto, italy, nv 13.49 | 43.00
albert bichot, brut rosé, cremant de bourgogne, france, nv17.99 | 61.00
klepka sausse brut blanc de blancs, champagne, france, 2015.....25.99 | 93.00
pierre chavin, brut rosé, 'signature' brut rosé,
france, nv (non-alcoholic)12.99 | 41.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti,
alto adige, italy, 2023..... 12.99 | 41.00
SAUVIGNON BLANC, tohu ‘awatere’, marlborough, nz, 2024 13.99 | 45.00
GARGANEGA, suavia, soave classico, veneto, italy, 2023..... 13.99 | 45.00
RIESLING, karp-schreiber brauneburger juffer kabinett,
mosel, germany, 2023 (off dry)..... 14.99 | 49.00
GRÜNER VETLINER, pratsch, niederösterreich, austria, 2023 14.79 | 47.00
CHARDONNAY, domaine alain et adrien gautherin chablis,
burgundy, france, 2023.....17.99| 61.00
CHARDONNAY, falls street cellars, paso robles, ca, 202212.99 | 43.00
CHARDONNAY, oberon, carneros, napa valley, ca, 202317.99| 61.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler pere & fils ‘sabine’ rosé,
coteaux d'aix-en-provence, france, 2024 13.99 | 45.00

RED

PINOT NOIR, equoia, monterey, ca, 2023.....14.99 | 49.00
GRENACHE/SYRAH, domaine 'la solitude', côtes du rhône,
n. rhône, france, 2023.....13.49 | 43.00
AGLIANICO, la capranera, campania, italy, 202213.99 | 45.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva,
rioja, spain, 2017..... 12.99 | 41.00
MALBEC, lamadrid agrelo, mendoza, argentina, 2023..... 13.49 | 43.00
CABERNET SAUVIGNON, falls street cellars,
paso robles, ca, 2022 12.99 | 43.00
CABERNET SAUVIGNON, frank family, napa valley, ca, 2022.....23.99 | 85.00

