

STARTERS

FRIED GREEN TOMATOES

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

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan...11.99

CHEESEBURGER EGG ROLLS

american, pickles,
comeback sauce...13.99

PIGS IN A BLANKET

mustard dipping sauce...11.99

DEILED EGGS

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

DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers,
cajun remoulade...16.99

OYSTERS ROCKEFELLER

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

HUMMUS

red peppers, cucumber,
cherry tomatoes, feta, pita...14.99

HOLLANDER MAINE MUSSELS

white wine steamed, shallot,
garlic, fines herbs, dijon, grilled
crostini...19.99

BUFFALO CHICKEN WINGS

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

NEW ENGLAND CLAM CHOWDER

celery, bacon, potatoes,
cream...9.99

MARYLAND CRAB SOUP

vegetables, tomato broth,
old bay...9.99

CLYDE'S CHILI

add cheddar/onions/
sour cream...0.59 each

HAPPY HOUR

AVAILABLE AT THE BAR
DAILY FROM 3–6 PM

starters...\$3 off
miller lite & yuengling...\$5
featured wines...\$8
hard seltzers...\$5
select cocktails...\$9
lemon drop, southside,
daiquiri, or gold rush

WEEKLY EVENTS

Monday Night | Trivia
in the wharf bar at 6:30pm

Wednesday Night | ½ Price Wine
half-off select bottles of wine
from 3pm–8pm

Friday Night | Live Music
9pm–midnight in the crew bar

ENTRÉES

PORK SCHNITZEL

parsnip puree, apple & arugula salad,
toasted walnuts, brown butter-lemon
vinaigrette...23.99

JUMBO LUMP CRAB CAKE

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

FISH & CHIPS

beer-battered hake, coleslaw,
fries, malt vinegar aioli...23.99

FAROE ISLANDS SALMON*

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

STEAK FRITES*

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

WHOLE ROASTED RAINBOW TROUT

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

STEAMED MAINE LOBSTER

french fries, coleslaw, drawn butter,
lemon...37.99

BELL & EVANS ROAST HALF CHICKEN

heirloom carrots, pearl onions,
swiss chard, pee wee potatoes,
sherry-brown butter sauce...28.99

BACON-HORSERADISH MEATLOAF

yukon whipped potatoes, sautéed
spinach, mushroom bordelaise...21.99

NORTH CAROLINA SHRIMP & GRITS

creamy white corn grits,
andouille sausage, shallots,
white wine-tomato broth...20.99

CHESAPEAKE BAY WILD BLUE CATFISH

trinity rice, shrimp, creole tomato
sauce...22.99

LINZ HERITAGE FILET MIGNON*

6-oz. potato gratin, green beans,
bordelaise...47.99

HOUSE-MADE PASTA

CHICKEN PARMESAN

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

BASIL PESTO FETTUCCINE

sweet corn, green beans, pecorino
romano, pine nuts...21.99

NORTH CAROLINA SHRIMP SPAGHETTINI

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

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

GREENS & GRAINS

MIXED GREENS SALAD

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

HONEYCRISP APPLE SALAD

arcadian lettuce, arugula, asian
pears, jasper hill alpine cheese,
candied walnuts, golden balsamic
vinaigrette...14.99

FALAFEL BOWL

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

FRIED CHICKEN RICE BOWL

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

CAESAR SALAD

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

GRILLED CHICKEN SALAD

arugula, shaved kale, farro,
toasted pecans, dried cherries,
goat cheese, golden balsamic
vinaigrette...23.99

FAROE ISLAND SALMON SALAD*

sweet and spicy glazed salmon,
napa cabbage, carrots, red onion,
ginger pickled cucumber, toasted
cashews, sesame honey mustard
dressing...25.99

GRILLED STEAK SALAD*

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

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 +0.99 EACH

CLYDE'S CLASSIC BURGER*

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

STEAKHOUSE BURGER*

crispy bacon, creamy danish blue,
fried onion rings, steak sauce
mayonnaise...20.99

CHICKEN #1

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

LENTIL-QUINOA BURGER

tzatziki, arugula, tahini,
pickled red onions, kaiser roll...17.99

MAINE LOBSTER ROLL

lightly tossed in mayo, served
chilled on a split-top bun, coleslaw,
french fries, lemon...37.99

TURKEY & AVOCADO

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

SPICY FRIED CHICKEN SANDWICH

honey sriracha tossed chicken breast,
b&b pickle-cabbage, buttermilk
goddess dressing, brioche...18.99

REUBEN

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

RAW BAR

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

DIXON POINT*

crassostrea virginica
boutouche, new brunswick, canada
medium size, crisp, briny with a sweet finish

FORTUNE*

crassostrea virginica
wine harbor, nova scotia
small size, briny with a crisp finish

JIMMY FUND GOLDS*

crassostrea virginica
brunswick, me
medium size, very briny with a crisp finish

WELLFLEET*

crassostrea virginica
wellfleet harbor, ma
medium size, plump in the shell
with a very briny finish

CLAMS ON THE HALF-SHELL

½ dozen...10.99 | dozen...19.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab “salad”,
westminster saltines...25.99

SHRIMP COCKTAIL

3...13.99 | 6...27.99 | 9...39.99

WHARF PLATTERS*

THE NEWPORT

3 oysters, 3 middleneck clams,
1 jumbo shrimp...20.99
happy hour...16.99

THE CREW

9 oysters, 9 middleneck clams,
6 jumbo shrimp...72.99
happy hour...62.99

THE ADIRONDACK

6 oysters, 6 middleneck clams,
2 jumbo shrimp...38.99
happy hour...33.99

THE CHESAPEAKE

12 oysters, 9 middleneck clams,
6 jumbo shrimp, jumbo lump
crab dijonnaise...99.99
happy hour...89.99

OYSTER HAPPY HOUR:

daily 3–6pm &
9pm–kitchen close
½ dozen...15.99 | dozen...28.99
discounted raw bar platters

General Manager
Tim White

Executive Chef
Marc Kennedy

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.



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
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

ZERO PROOF

 **APPLE OF MY EYE**
apple cider, orange-cinnamon-
clove, cranberry, lemon,
q club soda...11.99

 **ZERO GRAVITY**
aplos 'arise', prickly pear,
orgeat, demerara, lemon,
club soda...12.99

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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

miller light (milwaukee, wi, 4.2%) 7.99/26.99
yuengling amber lager (pottsville, pa, 4.4%) 7.99/26.99
silver branch brewing ‘glass castle’ pilsner
(silver spring, md, abv 5.0%) 8.99/28.99
evolution lot 3 ipa (salisbury md. 8.5%) 8.99/27.99
port city optimal wit “belgian style”
(alexandria, va, 4.8%) 8.99/28.99
stella artois (leuven, belgium, 5.2%) 9.59/29.99
port city oktoberfest ‘märzen-style lager’
(alexandria, va, 5.2%) 9.99/29.99
right proper ‘raised by wolves’ pale ale
(washington, dc, abv 5.0%) 8.99/28.99
port city monumental “american-style” ipa
(alexandria, va, 6.3%) 8.59/27.99
devils backbone vienna-style lager
(roseland, va, abv 5.20%) 9.59/29.99
sierra nevada hazy little thing ne ipa
(chico, ca, 6.7%) 9.59/28.99
guinness stout (dublin, ireland, 4.2%) 9.99
black & blue 9.59
black & tan 8.99

HARD SELTZER

bravazzi italian hard soda ‘blood orange’
(nashville, tn, abv 4.20%) 7.99
high noon vodka & grapefruit ® (100 calories, 4.5%) ... 8.59

BOTTLES

bud light (williamsburg, va, 4.2%) 6.99
miller high life (milwaukee, wi, 4.6%) 5.99
corona extra (mexico city, mexico, 4.6%) 7.99
angry orchard (walden, ny abv 6.00%) 8.99
evolution ‘exile’ red ale (salisbury, md, 5.9%) 8.59
heineken (amsterdam, the netherlands, 5%) 7.99
blue moon belgian white (golden, co, 5.4%) 7.99
bold rock “virginia apple” hard cider ®
(nellysford, va, 4.7%) 8.59

NON-ALCOHOLIC BEER

athletic run wild ipa (stratford, ct) 7.99
heinekin premium lager 0.0
(amsterdam, the netherlands) 7.99
sam adams just the haze "hazy juicy ipa"
(boston, ma) 7.99

CANS

sloop brewing “juice bomb” neipa
(east fishkill, ny, 6.5%) 9.59
great lakes ‘edmund fitzgerald’ porter
(cleveland, oh abv 6.0%) 9.99

WINES BY THE GLASS

SPARKLING

musaragno 'babbo' prosecco, veneto, italy, nv 13.99/45.00
scharffenberger brut ‘excellence’ mendocino, ca, nv 18.99/65.00
moscato, centorri, moscato d'asti, piedmont, italy 2022 13.99/45.00
albert bichot, brut rosé, cremant de bourgogne, france, nv 18.99/65.00
sonrie sparkling brut rose, spain, nv (non-alcoholic) 13.99/45.00
pierre chavin, ‘signature’ brut rosé, france, nv (non-alcoholic) 12.99/41.00

WHITE

pinot grigio, dipinti, trentino, italy, 2024 13.99/45.00
albariño, adega gran vinum ‘nessa’, rias baixas, spain, 2025 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
assyrtiko, alexakis, crete, greece, 2024 13.49/45.00
riesling, carl graff kabinett, mosel, germany, 2024 (off dry) 14.99/49.00
chardonnay, bravium, russian river valley, ca, 2023 17.99/65.00
chardonnay, falls street cellars, paso robles, ca, 2023 12.99/43.00
grüner veltliner, stadt krems, kremstal, austria, 2024 14.49/45.00

ROSÉ

grenache, syrah, cinsault, bieler pere & fils ‘sabine’ rosé, coteaux d'aix-en-provence, france, 2024 13.99/45.00

REDS

nerello mascalese, terrazze dell'etna ‘carusu’ enta rosso, sicily, italy, 2022 14.99/49.00
pinot noir, broadbent, central coast, ca, 2024 14.99/49.00
red blend, early mountain ‘foothills’, charlottesville, va 2023 14.99/49.00
grenache/syrah /mourvedre, a. bertet rayne, côtes du Rhône, s. Rhône, france, 2024 13.49/43.00
malbec, las perdices agrelo, mendoza, argentina, 2024 13.99/45.00
cabernet franc, barboursville reserve, charlottesville, virginia, 2022 16.99/57.00
sangiovese, san polo rubio, tuscan, italy, 2023 13.99/45.00
tempranillo, aptus ribera del duero ‘8 meses en barrica’, ribera del duero, spain, 2021 13.99/45.00
cabernet sauvignon, falls street cellars, paso robles, ca, 2023 13.99/47.00
cabernet sauvignon, maison noir ‘in sheeps clothing’ columbia valley, washington, 2022 18.99/65.00

NON-ALCOHOLIC

WATER & SODAS

acqua panna
still water (1l) ... 10
san pellegrino
sparkling water (1l) ... 10
coca cola, diet coke, sprite,
or ginger ale ... 4.79
wave root beer ... 4.79
tonic water ... 4.79
lemonade ... 4.79

JUICE

tomato, orange, cranberry,
grapefruit, or pineapple ... 5.99

COFFEE

CHOICE OF WHOLE, ALMOND, OR OAT MILK

cold brew 5.29
single espresso 4.79
double espresso 5.99
cappuccino 5.99
drip coffee 4.79
latte 5.99
americano 5.99

TEA

iced tea ... 4.79
hot tea ... 4.79
earl grey, english breakfast,
green, raspberry hibiscus,
decaf english breakfast

