



ENTRÉES

STARTERS

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

GRILLED SPANISH OCTOPUS
pickled cherry peppers,
shaved fennel salad, brava sauce,
toasted garlic breadcrumbs...17.99

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

**SMOKED RED PEPPER
HUMMUS & PITA**
pickled vegetables, olives, tabbouleh,
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...8.99
add cheese/onion/
sour cream...0.59 each

GEORGES BANK SEA SCALLOPS
carolina gold rice grits, colorful
cauliflower, lemon-parsley-
caper sauce...38.99

MARYLAND-STYLE CRISFIELD STEW
jumbo lump crab cake, shrimp, mussels,
oysters, cod, old bay tomato broth,
grilled rustico bread...32.99

JUMBO LUMP CRAB CAKE
single...29.99 double...49.99
french fries, coleslaw, tartar sauce, lemon

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

SHEPHERD'S PIE
lamb, onion, carrots, peas, parmesan
whipped potatoes...23.99

STEAK FRITES*
8-oz ny strip steak, french fries, watercress,
shallot-dijon cream sauce...32.99

ICELANDIC COD
green bean almonidine, fried capers,
buttered peewee potatoes,
lemon-herb beurre blanc...24.99

FAROE ISLANDS SALMON
french green lentils, wilted spinach,
braised cipollini onions, red wine-grain
mustard gastrique...28.99

BELL & EVANS HALF CHICKEN
barley + 'shrooms with lots of herbs,
roasted carrots, brown butter-
chicken jus...28.99

HOUSE-MADE PASTA

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

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

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

ASPARAGUS RAVIOLI
english peas, lemon butter sauce,
toasted garlic breadcrumbs, pecorino
romano...21.99

GREENS & GRAINS

MARKET SALAD
baby green & red leaf 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*
baby green & red leaf 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*...16.99
american, swiss, blue, cheddar, muenster,
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

REUBEN

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

FRIED ZUCCHINI MILANESA
oaxaca cheese, black bean puree, spiced
tofu "chorizo", shaved cabbage & pickled
pepper slaw, smashed avocado,
house- made baguette...17.99

ROAST TURKEY

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

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*
linz heritage black angus
8-oz...52.99

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

HOT HONEY GLAZED CARROTS

General Manager Executive Chef
Carlos Garcia Cesar Montesinos

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.

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



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  **GF**
cocktail sauce, lemon...13.99

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

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

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

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

RAW BAR PLATTERS **GF**

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', marlborough, 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/MOURVEDRE, a. berthet rayne, côtes du Rhône,
s. Rhône, france, 2023..... 13.49/43.00
MALBEC, lamadrid agrelo, 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
the lodge 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  **GF** (100 calories, 5%)7.29
high noon vodka & grapefruit  **GF** (100 calories, 4.5%)..... 8.29

