



LATE NIGHT

STARTERS

BAVARIAN SOFT PRETZEL

house-made mustard,
german beer cheese...15.99

CHEESEBURGER SLIDERS*

sautéed onions, pickles, american,
comeback sauce, brioche bun...17.99

BBQ BEEF BURNT ENDS

crispy kennebec potatoes, sharp cheddar,
alabama white sauce...15.99

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade, lemon...16.99

CRAB & ARTICHOKE DIP

toasted baguette...18.99

FRIED CHICKEN WINGS

buffalo / bbq / honey sriracha /
honey-old bay...15.99
extra sauces...0.59 each

BANG BANG CAULIFLOWER

crispy cauliflower florets,
sweet & spicy aioli...11.99

DEVEILED EGGS

whipped avocado, crispy jalapeño,
smoked paprika...8.99

ROASTED GARLIC HUMMUS

cherry tomatoes, cucumber, feta,
extra virgin olive oil, toasted pita...14.99

LATE NIGHT HAPPY HOUR

available only at the bar

sunday–thursday: 10 pm–12 am
friday & saturday: 10 pm–1 am

\$6 draft beers
\$7 rail drinks
\$8 house wines
\$8 mojitos & mules

SOUPS & SALADS

ADD: CHICKEN +9.99 | SIRLOIN STEAK +13.99 | SALMON +13.99 | CRAB CAKE +22.99

CREAM OF CRAB SOUP

8.99

CAESAR SALAD

grana padano, croutons...13.99

CLYDE'S CHILI

cheddar, onions, sour cream...0.59 each

MIXED GREENS SALAD

power 4 lettuce blend, cherry tomatoes, carrots,
cucumbers, croutons, roasted sunflower seeds,
lemon-basil vinaigrette...10.99

ENTREÉS

JUMBO LUMP CRAB CAKE

single...27.99 double...45.99
french fries, coleslaw, tartar sauce, lemon

RIGATONI BOLOGNESE

beef & pork ragu,
grana padano...23.99

STEAK FRITES*

8-oz. ny strip steak, french fries, watercress,
shallot-dijon cream sauce...31.99

BURGERS & SANDWICHES

choice of french fries, fruit, small mixed greens salad, or small caesar salad.
upgrade to sweet potato fries for 3.99. gluten-free bread available, additional 1.99.

ADD CHILI +0.59 | SAUTÉED MUSHROOMS +0.99 | SAUTÉED ONIONS +0.99

HAMBURGER*

...16.99

CHEESEBURGER*

...17.99

BACON CHEESEBURGER*

...18.99

FRENCH ONION BURGER*

caramelized onions, french onion aioli,
red leaf lettuce, grueyère,
toasted brioche bun...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...27.99

CHICKEN #1

bacon, muenster, sesame seed bun...17.99

SPICY FRIED CHICKEN SANDWICH

nashville hot chicken breast, coleslaw, pickles,
mayonnaise, brioche bun...18.99

WIFI CODE

chevy

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 Vegan Gluten-Friendly

Executive Chef
Zac Stovall

General Manager
John Andrade

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.



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

CARIBBEAN SOLSTICE
el dorado 12 year rum, smith + cross jamaican rum, sorel hibiscus liqueur, tamarind, lemon...15.99

HOT TO GO
four roses bourbon, papaya-vanilla, ginger-jalapeño, lemon, hot water...14.99

ZERO PROOF
NON-ALCOHOLIC

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

PINK HERON
fleur dark cane na spirit, ritual na tequila, agave, grapefruit, lime, san pellegrino aranciate rosso...12.99

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

RAW BAR SELECTION

SHRIMP COCKTAIL ^{GF}
lemon, cocktail sauce, horseradish...12.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines...20.99

OYSTERS ON THE HALF-SHELL
choose one type or mix & match. served with cocktail sauce & classic mignonette each...3.99 | ½ dozen...22.99 | dozen...41.99

PINK LADY* ^{GF}
barnstable harbor, ma
medium size, plump in the shell with a briny finish
A PORTION OF PROCEEDS SUPPORTS BREAST CANCER AWARENESS

GREAT KISS* ^{GF}
crassostrea virginica
bouctouche
bay, nb, canada
medium size, plump in the shell, briny with a crisp finish

SPINNEY CREEK* ^{GF}
crassostrea virginica
eliot, me
large size, plump in the shell with a briny finish

WELLFLEET* ^{GF}
crassostrea virginica
wellfleet harbor, ma
medium size, plump in the shell with a very briny 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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

miller lite (milwaukee, wi, 4.2%) 7.59
brookeville beer farm 'philsner' pilsner (brookeville, md, 4.5%)8.99
yuengling amber lager (pottsville, pa, 4.4%)7.99
stella artois (leuven, belgium, 5.2%)9.59
sierra nevada hazy little thing neipa (chico, ca, 6.7%)8.99
evolution lot no 3 "american-style" ipa (salisbury, md, 6.8%) 8.59
jailbreak infinite amber (laurel, md, 5%)8.59
guinness stout (dublin, ireland, 4.2%)9.59
black & tan 8.59

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

BOTTLES

budweiser (williamsburg, va, 5%) 6.99
brooklyn lager (brooklyn, ny, 5.2%)8.59
michelob ultra (williamsburg, va, 4.2%)... 6.99
heineken (amsterdam, the netherlands, 5%)7.99
hofbräu oktoberfestbier (munich, germany, 6.3%)8.59
allagash white wheat beer (portland, me, 5.2%)8.99
heavy seas 'bo*dacious' blonde ale (baltimore, md, abv 4.50%) 6.99
heavy seas loose cannon "american-style" ipa (baltimore, md, 7.25%) 7.99

NON-ALCOHOLIC

heineken premium lager 0.0 (amsterdam, the netherlands)7.59
sam adams just the haze "hazy juicy ipa" (boston, ma)7.59

CANS

austin eastciders original (austin, tx, 5%)7.99
paulaner oktoberfest märzen (munich, germany, 5.8%)10.59
sierra nevada oktoberfest 'festbier' (chico, ca, 6%) 7.59

WINES BY THE GLASS

SPARKLING

prosecco "organic" brut, babbo by musaragno, veneto, italy, nv 13.49/43.00
brut cuvée, scharffenburger brut 'excellence', mendocino, ca, nv18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv17.99/61.00
brut rosé, pierre chavin 'signature', 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, 202413.99/45.00
ALBARIÑO, mar de vinas, rías baixas, spain, 202413.99/45.00
RIESLING, dr. pauly bergweiler, 'nobel house,' mosel, germany, 2023 12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 202313.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 202314.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022 17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 202312.99/43.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler & fils, 'sabine,' coteaux d'aix-en-provence, france, 202313.99/45.00

RED

PINOT NOIR, equoia, monterey, ca, 2022 14.99/49.00
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022 12.99/41.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva, rioja, spain, 2018 12.99/41.00
GRENACHE/SYRAH, famille lancon côtes du rhône 'la solitude', s. rhone, france, 202313.99/45.00
MALBEC, lamadrid agrelro, mendoza, argentina, 202313.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 202312.99/43.00
CABERNET SAUVIGNON, maison noir 'in sheep's clothing,' columbia valley, washington, 202218.99/65.00

NON-ALCOHOLIC DRINKS

COFFEE
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
chamomile, green, peppermint, english breakfast, earl grey, raspberry hibiscus

WATER & SODAS
acqua panna still water (1L)...10
san pellegrino sparkling water (500mL)...5.29
water (1L)...10
soda...4.79
coke, diet coke, sprite, ginger ale
q mixers ginger beer...4.79
ibc root beer...5.29

