

## STARTERS

### WARM SOFT PRETZEL

house mustard & cheese sauce...15.99

### ZUCCHINI CHIPS

chipotle-buttermilk dressing,  
parmesan...11.99

### BANG BANG CAULIFLOWER

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

### CHEESEBURGER SLIDERS\*

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

### DEVEILED EGGS

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

### POINT JUDITH RHODE ISLAND CALAMARI

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

### OYSTERS ROCKEFELLER

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

### ROASTED GARLIC HUMMUS

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

### FRIED CHICKEN WINGS

buffalo / bbq / honey sriracha /  
honey-old bay...17.99  
extra sauces...0.59 each

### CRAB & ARTICHOKE DIP

baguette, lemon...18.99

### FRENCH ONION SOUP

gratine gruyère, toasted crostini...10.99

### CLYDE'S CHILI

cheddar / onions / sour cream...0.59 each

### CREAM OF CRAB SOUP



Clyde's Restaurant Group made a commitment to be the leading provider of warm, polished, bar-centric dining. Over the past 60 years, we've dedicated ourselves to fulfilling this promise, including actively cultivating lasting relationships with local farmers and fishermen. At our restaurants, every dish captures a story of integrity, flavor, and community, showcasing our commitment to crafting craveable seasonal menus that allow guests to savor the unique essence of each season while enjoying our renowned hospitality in a welcoming environment.

### MARYLAND-STYLE CRISFIELD STEW

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

### SHRIMP & GRITS

cheddar cheese grits, andouille sausage,  
crysstal tomato broth...25.99

### FISH & CHIPS

crispy beer-battered cod, coleslaw,  
french fries, tartar, lemon...23.99

### FAROE ISLANDS SALMON\*

crispy kennebec potatoes, broccolini,  
charred scallion-caper vinaigrette...28.99

### WHOLE ROASTED RAINBOW TROUT

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

### MIXED GREENS SALAD

baby green & red leaf lettuce,  
carrots, cucumbers, cherry tomatoes,  
sunflower seeds, croutons, lemon-basil  
vinaigrette...11.99

### FALAFEL BOWL

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

### MAPLE GLAZED SALMON SALAD\*

baby green & red leaf lettuce, cucumbers,  
celery, crispy quinoa, grapes, feta,  
orange blossom vinaigrette...25.99

## ENTRÉES

### LEIDY'S DUROC PORK CHOP\*

14-oz. rib chop, crispy kennebec potatoes,  
grilled asparagus, chimichurri...30.99

### SHEPHERD'S PIE\*

lamb, onions, carrots, peas, parmesan  
whipped potatoes...23.99

### JUMBO LUMP CRAB CAKE

SINGLE...29.99 DOUBLE...49.99  
french fries, coleslaw, tartar sauce, lemon

### STEAK FRITES\*

cedar river farms 8-oz. ny strip steak,  
french fries, watercress,  
shallot-dijon cream sauce...32.99

### LEMON-ROSEMARY BRICK CHICKEN

whipped potatoes, sugar snap peas,  
asparagus, heirloom carrots, sherry-  
brown butter sauce...28.99

### LINZ HERITAGE ANGUS RIBEYE\*

16-oz. whipped yukon gold potatoes,  
broccolini, bordelaise...55.99

## HOUSE-MADE PASTA

### RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

### CHICKEN MARSALA FETTUCINE

shiitake + cremini mushrooms,  
pecorino romano...24.99

### SHRIMP SPAGHETTINI

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

### SPRING VEGETABLE CAMPANELLE

asparagus, peas, swiss chard, whipped  
lemon ricotta, pecorino romano,  
smokey breadcrumbs...21.99

## GREENS & GRAINS

### MARKET SALAD

baby green & red leaf lettuce, arugula,  
asian pears, honeycrisp apples, candied  
walnuts, jasper hill farm chef shred,  
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

### CAESAR SALAD

grana padano, croutons...13.99

### GRILLED STEAK SALAD\*

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

### FRIED CHICKEN RICE BOWL

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

## BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad. upgrade to sweet potato fries for 3.99.  
burgers are served on sesame seed bun. gluten-free bread available, additional 1.99.

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

### CLYDE'S CLASSIC BURGER\*

american, swiss, cheddar,  
provolone, monterey jack,  
blue or muenster...17.99

### BACON CHEESEBURGER\*

american, swiss, cheddar,  
provolone, monterey jack,  
blue or muenster...18.99

### BRUNCH BURGER\*

fried egg, arugula, bloody mary  
mayonnaise, american cheese,  
applewood smoked bacon, toasted  
english muffin...19.99

### SPICY FRIED CHICKEN SANDWICH

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

### WALTER'S FAVORITE

hot pastrami, muenster, coleslaw,  
thousand island, marble rye...22.99

### ROAST TURKEY

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

### LENTIL-QUINOA PATTY MELT

toasted seeded rye, bistro sauce,  
swiss, caramelized onions...17.99

### JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,  
challah bun...29.99

### CHICKEN #1

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

### REUBEN

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

General Manager  
Christian Garcia

Executive Chef  
Zac Stovall

Vegetarian Vegan  
Gluten-Friendly

WIFI CODE  
chevy

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.



## COCKTAILS

**BOURBON PEACH SANGRIA**  
green river 1855 bourbon,  
peach brandy, chardonnay,  
peach, q ginger beer...15.99

**SPRITZ AL GIARDINO**  
absolut citron vodka, st. elder  
elderflower, watermelon-mint,  
lemon, musaragno 'babbo'  
prosecco...15.99

**BLUSHING BOTANIST**  
tito's vodka, giffard rhubarb,  
st. elder elderflower, grenadine,  
lemon, q soda...14.99

**COOLER HAND LUKE**  
citadelle gin, cucumber,  
lavender, lime, q elderflower  
tonic...14.99

**MAI TAI**  
diplomatico 'mantuano' rum,  
smith + cross jamaican rum,  
myers dark rum, pierre ferrand  
dry curacao, orgeat, lime...15.99

**EL BANDIDO**  
corazon blanco tequila,  
chacho jalapeno aguardiente,  
cointreau, mango-cilantro,  
lime, tajin...15.99

**BAREFOOT & FAMOUS**  
400 conejos mezcal, planteray  
pineapple rum, pissionfruit,  
lime, bittermen's 'elemakule' tiki  
bitters...14.99

**SMOKE ON THE  
WATER(MELON)**  
400 conejos mezcal, cointreau,  
watermelon-mint, lime...15.99

**THE GODSON**  
sagamore 'small batch' rye  
whiskey, disaronno amaretto,  
giffard bresil du banane,  
espresso crème...14.99

**ROSEMARY REVOLVER**  
old forester 100 proof bourbon,  
st. elizabeth all spice dram,  
rosemary, fee brothers orange  
bitters, laphroaig rinse...17.99

**GOLDEN COMPASS**  
sagamore 'sauternes cask  
finished' rye whiskey, clement  
creole shrubb, cardamom,  
fee brothers orange bitters,  
bittermen's 'elemakule' tiki  
bitters...24.99

**IRISH OLD FASHIONED 2.0**  
jameson black barrel irish  
whiskey, guinness syrup,  
fee brothers black walnut  
bitters...16.99

## ZERO PROOF

**TEA TIME**  
raspberry hibiscus tea,  
watermelon-mint, cranberry,  
lemon, hibiscus ginger  
beer...10.99

**DONN'S SPRITZ**  
giffard aperitif, grapefruit,  
cinnamon, lime, na sparkling  
rosé...11.99

**LA REPUESTA**  
ritual na tequila, grapefruit,  
lavender, lime...11.99

## RAW BAR SELECTION

**SHRIMP COCKTAIL** (GF)  
lemon, cocktail sauce, horseradish...13.99

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

**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

**FORTUNE\*** (GF)  
crassostrea virginica  
wine harbor, nova scotia  
small size, briny with a crisp finish

**PINK MOON\*** (GF)  
crassostrea virginica  
hunter river, pei  
medium size, crisp and briny  
with a sweet finish

**KATAMA BAY\*** (GF)  
crassostrea virginica  
katama bay, ma  
large size, slightly briny with  
a sweet finish

**STANDISH SHORE\*** (GF)  
crassostrea virginica  
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

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
modelo especial pilsner-style lager (mexico city, mx, 4.6%)	8.99
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
founder's kentucky breakfast stout (grand rapids, mi, 12%)	12.99
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

### CANS

austin eastciders original (austin, tx, 5%)	7.99
duclaw sweet baby jesus "chocolate-peanut butter porter" (baltimore, md 6.2%)	8.99
sierra nevada celebration "fresh hop" ipa (chico, ca, 6.8%)	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

## WINES BY THE GLASS

### SPARKLING

prosecco "organic" brut, babbo by musaragno, veneto, italy, nv	13.49/43.00
scharffenberger brut 'excellence', mendocino, ca, nv	18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv	17.99/61.00
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, 2024	13.99/45.00
ALBARIÑO, mar de vinhas, rias baixas, spain, 2024	13.99/45.00
RIESLING, dr. pauly bergweiler, 'nobel house,' mosel, germany, 2023	12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 2023	13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023	14.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022	17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023	12.99/43.00

### ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler & fils, 'sabine,' coteaux d'aix-en-provence, france, 2023	13.99/45.00
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### RED

PINOT NOIR, broadbent, central coast, ca, 2024	14.99/49.00
SANGIOVESE, san polo 'rubio', tuscan, italy, 2022	12.99/41.00
TEMPRANILLO, aptus ribera del duero '8 meses en barrica', ribera del duero, spain, 2021	13.99/45.00
GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne côtes du rhône, s. rhône, france, 2024	13.49/43.00
MALBEC, las perdices agrello, mendoza, argentina, 2024	13.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023	12.99/43.00
CABERNET SAUVIGNON, maison noir 'in sheep's clothing,' columbia valley, washington, 2022	18.99/65.00

### 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

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

#### WATER & SODAS

acqua panna still water (1l)	10
san pellegrino sparkling water (500ml)	5.29
water (1l)	10
coke, diet coke, sprite, ginger ale	4.79
q mixers ginger beer	4.79
ibc root beer	5.29

