



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

BURRATA & HONEY SQUASH
preserved walnuts, watercress, black pepper, grilled sourdough...15.99

GRILLED SPANISH OCTOPUS
pickled cherry peppers, shaved fennel salad, brava sauce, toasted garlic breadcrumbs...16.99

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...15.99
extra sauces...0.59 each

ROASTED BUTTERNUT SQUASH SOUP
marshmallow brulee, toasted pecans, rosemary...8.99

CREAM OF CRAB SOUP
8.99

CLYDE'S CHILI...8.99
add cheese/onion/
sour cream...0.59 each

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.

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

BACON HORSERADISH MEATLOAF
whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise...20.99

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

ICELANDIC COD
green bean almonidine, fried capers, buttered peewee potatoes, lemon-herb beurre blanc...23.99

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

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

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

MEDITERRANEAN BRANZINO
fingerling potatoes, swiss chard, spanish chorizo, peperonta...32.99

FAROE ISLANDS SALMON
french green lentils, wilted spinach, braised cippolini 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

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

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

BUTTERNUT SQUASH RAVIOLI
baby kale, radicchio, brown butter maple vinaigrette, pecorino romano, pecan gremolata...20.99

GREENS & GRAINS

MARKET SALAD
power 4 lettuce blend, 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...22.99

STEAK SALAD*
6-oz. sirloin steak, little gem lettuce, bacon, pickled red onions, cherry tomatoes, smokey blue, buttermilk goddess dressing...25.99

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*
power 4 blend 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...22.99

FALAFEL BOWL
hummus, quinoa tabbouleh, tahini sauce, pickled red onion, fattoush salad, lemon-sumac vinaigrette...19.99

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...17.99

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

FRIED BUTTERNUT SQUASH MILANESA
oaxaca cheese, black bean purée, 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

TACOS

served on house-made corn tortillas with carolina gold rice and black beans

BEEF BIRRIA
braised beef, adobo broth, oxaca 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

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 angus
8-oz...50.99

NEW YORK STRIP*
cedar river farms
14-oz...47.99

RIBEYE*
linz heritage angus
16-oz...53.99

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

CHILI-GARLIC BROCCOLINI

General Manager Carlos Garcia Executive Chef Cesar Montesinos

Vegetarian Gluten-Friendly



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

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

RAW BAR SELECTION

served with cocktail sauce & classic mignonette. minimum of 3 per order for oysters.

JUMBO SHRIMP COCKTAIL...4.29ea **JUMBO LUMP CRAB DIJONNAISE**
chilled crab "salad", westminster
saltines...20.99

SHRIMP COCKTAIL  **GF**
cocktail sauce, lemon...12.99

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

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

SPINNEY CREEK*  **GF**
eliot, me | large size, plump in the shell with a briny finish

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

WELLFLEET*  **GF**
wellfleet harbor, ma | medium size, plump in the shell, 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

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, lancon ‘la solitude’, côtes du rhône, s. rhône, france, 2023 13.99/45.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva, rioja, spain, 2017 12.99/41.00
AGLIANICO, la capranera, campania, italy, 2022.....13.99/45.00
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

BEER

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

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
vanilla & cinnamon hard apple cider (brookville, md, abv 5.0%).....9.59
guinness stout (dublin, ireland, 4.2%).....9.59
black & blue8.59
black & tan8.59

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

