



## STARTERS

### HONEYCRISP APPLE FRITTERS

maple icing...5.99

### CINNAMON ROLL

vanilla bean cream cheese  
frosting...5.99

### BACON DIPPERS

maple syrup...5.99

### BAVARIAN SOFT PRETZEL

house-made mustard,  
loaded bacon-beer cheese...15.99

### HOLLANDER MAINE MUSSELS

fra diavolo sauce, parsley,  
grilled ciabatta...19.99

### 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

### 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

### CREAM OF CRAB SOUP

8.99

### CLYDE'S CHILI

add cheese/onion/  
sour cream...0.59 each

## BRUNCH ENTRÉES

### EGGS BENEDICT\*

two poached eggs, english muffin,  
brunch potatoes

TRADITIONAL  
canadian bacon, hollandaise...18.99

CHESAPEAKE  
crab cakes, old bay hollandaise...27.99

### JÄGERSCHNITZEL

spätzle + lots of herbs, braised red cabbage,  
bacon-mushroom gravy...23.99

### MUSHROOM & SPINACH OMELET

grafton clothbound cheddar,  
caramelized onions, hollandaise sauce,  
brunch potatoes...18.99

### MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili,  
sweet basil, bucatini...33.99

### TROUT PARMESAN

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

### SHRIMP & GRITS

blackened shrimp, andouille sausage,  
white cheddar grits, tomato cream...23.99

### FAROE ISLAND SALMON

french green lentils, wilted spinach,  
braised cippolini onions, red wine-grain  
mustard gastrique...28.99

### JUMBO LUMP CRAB CAKE

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

### MAINE LOBSTER OMELET

sauteed spinach, gruyere cheese,  
smoked paprika hollandaise,  
brunch potatoes...33.99

### OKTOBERFEST PLATTER

beer bratwurst, warm german potato  
salad, cider braised sauerkraut, rustic pan  
jus...19.99

### STEAMED MAINE LOBSTER

french fries, coleslaw, drawn butter,  
lemon...33.99

### BUTTERMILK PANCAKES

blueberry compote, whipped cream,  
maple syrup, brunch potatoes...17.99

### STEAK & EGGS\*

8-oz. new york strip steak,  
two eggs any style, brunch potatoes,  
bearnaise sauce...29.99

### HUEVOS RANCHEROS

chorizo, black beans, tortilla chips  
tossed in salsa ranchera and topped  
with two sunny side up eggs...18.99

### BRIOCHE FRENCH TOAST

peach compote, whipped cream,  
west virginia maple syrup, choice of bacon,  
pork sausage or turkey sausage...17.99

### CHICKEN MARSALA FETTUCCINE

shiitake + cremini mushrooms,  
pecorino romano...24.99

## GREENS & GRAINS

### AUTUMN MARKET SALAD

power 4 lettuce blend, honeycrisp apples,  
asian pears, grafton clothbound cheddar,  
candied walnuts, 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

### FAROE ISLAND 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

### CAESAR SALAD

grana padano, croutons...13.99

## 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\*

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

### MAINE LOBSTER ROLL

lightly dressed, served chilled on a  
split-top roll, coleslaw,  
french fries...33.99

### 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, provolone,  
pickled red onions, 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,  
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

## 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\*

linz heritage angus  
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

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.



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

RAW BAR SELECTION

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

JUMBO SHRIMP COCKTAIL...4.29 each

SHRIMP COCKTAIL   
cocktail sauce, lemon...12.99

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

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

CHEBOOKTOOK\*   
crassostrea virginica | bouctouche bay, nb, canada  
medium size, slightly briny with a sweet finish

GREAT KISS\*   
crassostrea virginica | bouctouche bay, nb, canada  
medium size, plump in the shell, briny with a crisp finish

PINK MOON\*   
crassostrea virginica | wine harbor, nova scotia  
small size, briny with a crisp finish

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

RAW BAR PLATTERS 

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  
scharffenburger brut 'excellence', mendocino, ca, nv .....18.99/65.00  
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', marlbrough, 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, 2022 .....11.99/41.00  
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  
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022.....12.99/41.00  
GRENACHE/SYRAH, lancon 'la solitude', côtes du rhône, s. rhône, france, 2023 .....13.99/45.00  
GARNACHA, bodegas tempore 'generacion', aragon, spain, 2021 .....15.99/53.00  
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  (100 calories, 5%) .....7.29  
high noon vodka & grapefruit  (100 calories, 4.5%) .....8.29

DRAUGHT

bud light (williamsburg, va, 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 ‘el roble’ mexican-style lager (olney, md, 4.5%).....8.99  
lone oak farm 'sandbar' tropical ipa (olney, md, 7%).....9.59  
jailbreak ‘feed the monkey’ hefeweizen (laurel, md, 5.6%).....8.99  
stella artois (leuven, belgium, 5.2%).....9.59  
brookville farm dog vienna lager (brookeville, md, 5%).....8.99  
brookville hügelkultur oktoberfest (brookeville, md, 5.5%).....9.59  
evolution lot no 3 “american-style” ipa (salisbury, md, 6.8%) .....8.59  
bold rock “virginia apple” hard cider (nellysford, va, 4.7%) .....7.99  
guinness stout (dublin, ireland, 4.2%).....9.59  
black & blue .....8.59  
black & tan .....8.59

BOTTLES

miller lite (milwaukee, wi, 4.2%) .....6.99  
michelob ultra (williamsburg, va, 4.2%).....6.99  
modelo especial pilsner-style lager (mexico city, mexico, 4.6%).....7.99  
blue moon belgian white (golden, co, 5.4%).....7.59  
miller high life (milwaukee, wi, 4.6% .....5.99  
allagash white wheat beer (portland, me, 5.2%) .....8.99  
brooklyn special effects hoppy amber n/a (brooklyn, ny) .....7.59  
heineken premium lager 0.0 n/a (amsterdam, the netherlands).....7.59

NON-ALCOHOLIC DRINKS

SEASONAL COCKTAILS

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

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

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

