



ENTRÉES

STARTERS

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

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

CREAM OF CRAB SOUP
8.99

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

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

STEAMED MAINE LOBSTER
french fries, coleslaw, drawn butter,
lemon...33.99

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

ICELANDIC COD
green bean almondine, 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

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

FAROE ISLAND 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

HOUSE-MADE PASTA

MAINE LOBSTER FRA DIAVOLO
spicy pomodoro, calabrian chili, sweet
basil, bucatini...33.99

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

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*...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

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, 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 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 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.

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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.

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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...4.29 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 LADY* 
crassostrea virginica | barnstable harbor, ma
medium size, plump in the shell with a briny 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, nv17.99/61.00
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, 202413.99/45.00
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, 202317.99/61.00

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, 202313.99/45.00
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, 202212.99/43.00
CABERNET SAUVIGNON, maison noir ‘in sheeps clothing’,
columbia valley, washington. 2022.....18.99/65.00

BEER

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 & blue8.59
black & tan8.59

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

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

