

STARTERS

FRIED GREEN TOMATOES

black pepper shrimp, corn chow
chow, remoulade...16.99

ELOTE LOCO ^{GF}

sweet corn, chipotle-lime crema,
scallions, cilantro, cotija,
tortilla chips...11.99

PIGS IN A BLANKET

mustard dipping sauce...11.99

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan...11.99

CHEESEBURGER SLIDERS*

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

DEVILED EGGS

whipped avocado, crispy jalapeño,
smoked paprika...9.99

DAY BOAT NEW ENGLAND 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 ^{GF}

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

TOMATO GAZPACHO ^{GF}

feta...8.99

CLYDE'S CHILI ^{GF}...8.99

cheddar / onions / sour
cream...0.59 each

CREAM OF CRAB SOUP ^{GF}...9.99



Over 60 years, Clyde's has delivered warm,
polished, bar-centric dining, sourcing
quality ingredients from trusted local
partners and serving every dish with the
hospitality our guests know and love.

General Manager
Christian Garcia

Executive Chef
Zac Stovall

WIFI CODE

chevy

ENTRÉES

MARYLAND-STYLE CRISFIELD STEW

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

WHOLE ROASTED RAINBOW TROUT ^{GF}

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

BELL & EVANS ROAST HALF CHICKEN

griddled corn bread, peaches, cucumbers,
cherry tomatoes, sweet corn, charred
scallion-caper vinaigrette...28.99

STEAK FRITES* ^{GF}

cedar river farms 8-oz. ny strip steak,
french fries, watercress, shallot-dijon
cream sauce...34.99

BABY BACK RIBS

half rack...24.99 full rack...39.99
potato salad, coleslaw, cornbread,
bbq sauce

JUMBO LUMP CRAB CAKE

SINGLE...29.99 DOUBLE...51.99

SUMMER

corn & tomato chesapeake,
old bay kennebec potatoes

CLASSIC

french fries, coleslaw, tartar sauce, lemon

FAROE ISLANDS SALMON*

roasted red pepper sofrito, garlic orzo, lime
zested yogurt, charred corn salsa...28.99

LINZ HERITAGE ANGUS RIBEYE* ^{GF}

16-oz. whipped yukon gold potatoes,
broccolini, bordelaise...58.99

NORTH CAROLINA SHRIMP & GRITS ^{GF}

cheddar cheese grits, anoduille sausage,
crytsal tomato broth...25.99

FISH & CHIPS

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

HOUSE-MADE PASTA

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

NORTH CAROLINA SHRIMP SPAGHETTINI

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

CHICKEN PARMESAN

pomodoro sauce, mozzarella,
grana padano, spaghetti, basil...24.99

BASIL PESTO FETTUCCINI

sweet corn, green beans, pine nuts,
pecorino romano...21.99

GREENS & GRAINS

BEEFSTEAK TOMATO SALAD ^{GF}

buffalo mozzarella, sweet basil,
mosto olive oil, aged balsamic...15.99

MIXED GREENS SALAD

arcadian lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds,
croutons, lemon-basil vinaigrette...11.99

CAESAR SALAD

grana padano, croutons...13.99

FALAFEL BOWL

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

BLACKBERRY & AVOCADO SALAD ^{GF}

goat cheese, almonds, radicchio,
arcadian lettuce, white balsamic
vinaigrette...14.99

FRIED CHICKEN RICE BOWL

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

GRILLED STEAK SALAD* ^{GF}

6-oz. sirloin steak, gem lettuce,
bacon, cherry tomatoes,
pickled red onion, smokey blue,
buttermilk goddess dressing...27.99

MAPLE GLAZED SALMON SALAD* ^{GF}

arcadian lettuce, cucumbers, celery,
crispy quinoa, grapes, feta, orange
blossom vinaigrette...25.99

GRILLED CHICKEN SALAD ^{GF}

little gem lettuce, avocado, grilled
corn, cherry tomatoes, cucumber,
pickled red onion, cotija, cilantro-lime
dressing...23.99

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 ON CARAMELIZED ONIONS | SAUTÉED MUSHROOMS +0.99 EACH

CLYDE'S CLASSIC BURGER*

american, cheddar, swiss, blue, provo-
lone, monterey jack, or muenster...17.99
add bacon...18.99

BRUNCH BURGER*

fried egg, arugula, bloody mary may-
onnaise, american cheese, applewood
smoked bacon, toasted english muf-
fin...19.99

CHICKEN #1

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

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
challah bun...29.99

LENTIL - QUINOA PATTY MELT

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

CLASSIC SUMMER BLT

virginia beefsteak tomatoes, red leaf
lettuce, applewood bacon, basil mayo,
toasted country white bread...16.99

ROAST TURKEY

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

REUBEN

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

SPICY FRIED CHICKEN SANDWICH

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

RAW BAR

OYSTERS ON THE HALF-SHELL

choose one type or mix & match.
served with cocktail sauce & classic
mignonette

each...3.99 | ½ dozen...23.99 |
dozen...43.99

DIXON POINT* ^{GF}

crassostrea virginica
bouctouche, new brunswick, canada
medium size, crisp and briny with a sweet
finish

DUXBURY SELECT* ^{GF}

crassostrea virginica
duxbury bay, ma
medium size, briny with a crisp finish

JIMMY FUND GOLDS* ^{GF}

crassostrea virginica
brunswick, me
medium size, very briny with a crisp finish

POINT PRIM* ^{GF}

crassostrea virginica
malpeque bay, pei
medium size, briny with a crisp finish

SHRIMP COCKTAIL ^{GF}

lemon, cocktail sauce, horseradish...13.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad", westminster
saltines...25.99

RAW BAR PLATTERS* ^{GF}

THE NESSIE

6 oysters, 3 jumbo shrimp...32.99
happy hour...27.99

THE SELKIE

12 oysters, 6 jumbo shrimp...63.99
happy hour...54.99

THE MERMAID

12 oysters, 6 jumbo shrimp,
jumbo lump crab dijonnaise...83.99
happy hour...72.99

THE TRITON

24 oysters, 12 jumbo shrimp...121.99
happy hour...105.99

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 un-
dercooked 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.

 Vegetarian ^{GF} Gluten-Friendly

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, passionfruit,
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...12.99

 **LA REPUESTA**
ritual na tequila, grapefruit,
lavender, lime...12.99

ICE COLD

BEER

SERVED DAILY

DRAUGHT

miller lite (milwaukee, wi, 4.20%) 7.99
brookeville beer farm ‘potomac’ hard cider
(brookeville, md, abv 5.00%)..... 9.99
yuengling amber lager (pottsville, pa, 4.40%)7.99
jailbreak ‘feed the monkey’ hefeweizen
(laurel, md, abv 4.90%)8.99
modelo especial pilsner-style lager
(mexico city, mx, 4.60%)8.99
stella artois (leuven, belgium, 5.20%)9.59
lone oak ‘sandbar’ tropical ipa (olney, md, 7.00%)..... 9.99
sierra nevada hazy little thing ne ipa
(chico, ca, 6.70%)9.59
evolution lot no 3 “american-style” ipa
(salisbury, md, 6.80%)..... 8.99
guinness stout (dublin, ireland, 4.20%) 9.99
black & tan 8.99

CANS

dc brau ‘the public’ pale ale (washington, dc, abv 6.00%).....8.59

BOTTLES

bud light (williamsburg, va, 4.20%)..... 6.99
michelob ultra (williamsburg, va, 4.20%)..... 6.99
heineken (amsterdam, the netherlands, 5.00%)7.99
allagash white wheat beer (portland, me, 5.20%)...8.99
heavy seas loose cannon “american-style” ipa
(baltimore, md, 7.25%)8.99

HARD SELTZER

dc brau full transparency orange crush [®](100 calories, 5.00%)..7.99
high noon vodka & grapefruit [®](100 calories, 4.50%)8.59

NON-ALCOHOLIC

heineken premium lager 0.0 (amsterdam, the netherlands)7.99
sam adams just the haze “hazy juicy ipa” (boston, ma)7.99

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, burgundy, france, nv..... 18.99/65.00
sonrie sparkling brut rose, spain, nv (non-alcoholic)..... 13.99/45.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023.....13.99/45.00
SAUVIGNON BLANC, tohu ‘awatere,’ marlborough, nz, 202413.99/45.00
SAUVIGNON BLANC, chateau de crezancy sancerre, loire valley, france, 2024 19.99/69.00
ALBARIÑO, adega gran vinum ‘nessa’, rias baixas, spain, 2025.....13.99/45.00
RIESLING, carl graff kabinett, mosel, germany, 2024 (off-dry)..... 14.99/49.00
GRÜNER VELTLINER, stadt krems, kremstal, austria, 202414.49/45.00
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, broadbent, central coast, ca, 2024 14.99/49.00
SANGIOVESE, san polo ‘rubio’, tuscan, italy, 202213.99/45.00
TEMPRANILLO, aptus ribera del duero ‘8 meses en barrica’, ribera del duero, spain, 202113.99/45.00
GRENACHE/SYRAH/MOURVEDRE, a. berthet rayne côtes du Rhône, s. Rhône, france, 2024.....13.49/43.00
MALBEC, las perdices agrello, mendoza, argentina, 2024.....13.99/45.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023..... 13.99/47.00
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

HAPPY HOUR

AVAILABLE AT THE BAR
Sunday - Thursday: 3PM - 6PM & 10PM - 12AM
Friday & Saturday: 3PM - 6PM & 10PM - 1AM

\$6 Draft Beers
\$8 House Wines
\$7 Rail Drinks
\$8 Mojitos & Mules

WEEKLY EVENTS

Tuesday Night | Trivia
starting at 7:00pm

Wednesday Night | ½ Price Wine
half-off select bottles of wine
starting at 5pm

Friday & Saturday Night | Live Music
5:30 pm-8:30PM & 10PM-1AM in the race bar