

## BAR SNACKS

**CHEESEBURGER EGG ROLLS**  
American cheese, pickles,  
comeback sauce...10.99

**LOADED TATER TOTS**  
cheddar cheese, chili,  
sour cream, scallions...8.99

**FRIED MAC & CHEESE**  
marinara sauce...8.99

**HOT HONEY CHICKEN BITES**  
boneless fried chicken breast,  
blue cheese...9.99

**FRIED PICKLE SPEARS**  
chipotle-buttermilk ranch...8.99

**DEVILED EGGS** 🍴  
whipped avocado, crispy jalapeño,  
smoked paprika...8.99

## STARTERS

**POINT JUDITH  
RHODE ISLAND CALAMARI**  
pickled cherry peppers,  
cajun remoulade...16.99

**OYSTERS ROCKEFELLER**  
spinach, watercress, garlic-herb  
butter, Parmesan...15.99

**HUMMUS** 🍴  
red peppers, cucumber,  
cherry tomatoes, feta, pita...13.99

**CRAB & ARTICHOKE DIP**  
baguette, lemon...18.99

**BUFFALO CHICKEN WINGS** (GF)  
celery, blue cheese dressing...15.99  
extra sauces...0.59 each

**HOLLANDER MAINE MUSSELS**  
white wine steamed, shallot, garlic,  
fine herbs, dijon, grilled crostini...19.99

**NEW ENGLAND CLAM CHOWDER**  
celery, bacon, potatoes, cream...8.99

**CLYDE'S CHILI** (GF)...8.99  
add cheddar/onions/  
sour cream...0.59 each

## GREENS & GRAINS

**MIXED GREENS SALAD** 🍴  
arcadian lettuce, cherry tomatoes,  
carrots, cucumbers, croutons,  
roasted sunflower seeds,  
lemon-basil vinaigrette...10.99

**MARKET SALAD** (GF) 🍴  
Honeycrisp apples, Asian pears,  
arcadian lettuce, arugula, candied  
walnuts, Jasper Hills farms cheese,  
white balsamic vinaigrette...14.99

**GRILLED CHICKEN & FARRO SALAD**  
arugula, tuscan kale, scallions,  
reconstituted cherries, goat  
cheese, pecans, white balsamic  
vinaigrette...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

**FAROE ISLAND SALMON SALAD\***  
sweet and spicy glazed salmon, Napa  
cabbage, carrots, red onion, ginger  
pickled cucumber, toasted cashews,  
sesame honey mustard dressing...25.99

**GRILLED STEAK SALAD\*** (GF)  
6-oz. Sirloin Steak, little gem lettuce,  
bacon, cherry tomatoes, pickled  
red onions, smokey blue cheese,  
buttermilk goddess dressing...25.99

**FRIED CHICKEN RICE BOWL**  
honey-sriracha tossed chicken breast,  
hard-boiled egg, bacon,  
Honeycrisp apples, watercress,  
ginger-pickled cucumbers,  
scallions...21.99

## HANDHELDS

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun. Top your burger with caramelized onions or sautéed mushrooms, additional 0.59 each.

**CLYDE'S CLASSIC BURGER\***...16.99  
American, Swiss, blue, cheddar,  
or Muenster...17.99

**BACON CHEESEBURGER\***  
American, Swiss, blue, cheddar,  
or Muenster...18.99

**STEAKHOUSE BURGER\***  
crispy bacon, creamy Danish blue  
cheese, fried onion rings, steak sauce  
mayonnaise, sesame seed bun...18.99

**LENTIL-QUINOA BURGER** 🍴  
organic lentil & brown rice patty,  
tzatziki, arugula, pickled red  
onions, tahini...16.99

**CHICKEN #1**  
grilled chicken breast, bacon,  
Muenster, comeback sauce,  
sesame seed bun...17.99

**REUBEN**  
first-cut corned beef, Swiss,  
sauerkraut, Thousand Island,  
toasted seeded rye...21.99

**ROAST TURKEY**  
avocado, alfalfa sprouts, pickled  
red onions, Provolone, Calabrian  
chili aioli, multigrain...17.99

**SPICY FRIED CHICKEN SANDWICH**  
honey sriracha tossed chicken breast,  
B&B pickle-cabbage, buttermilk  
Goddess dressing, brioche...18.99

## RAW BAR

**OYSTERS ON THE HALF-SHELL**  
each...3.99 | ½ dozen...22.99  
dozen...41.99

**CLAMS ON THE HALF-SHELL** (GF)  
½ dozen...10.99 | dozen...18.99

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

**SHRIMP COCKTAIL** (GF)  
3...12.99 | 6...24.99 | 9...36.99

**OYSTER HAPPY HOUR:**  
Daily 3–6 pm & 9 pm–Kitchen Close  
½ dozen...15.99 | dozen...27.99

### WHARF PLATTERS\* (GF)

**THE NEWPORT**  
3 oysters, 3 middleneck clams,  
1 jumbo shrimp...20.99  
Happy Hour...15.99

**THE CREW**  
9 oysters, 9 middleneck clams,  
6 jumbo shrimp...72.99  
Happy Hour...62.99

**THE ADIRONDACK**  
6 oysters, 6 middleneck clams,  
2 jumbo shrimp...38.99  
Happy Hour...32.99

**THE CHESAPEAKE**  
12 oysters, 9 middleneck clams,  
6 jumbo shrimp, jumbo lump  
crab dijonnaise...99.99  
Happy Hour...89.99

## BRUNCH ENTREES

**JUMBO LUMP CRAB CAKE**  
single...26.99 double...44.99  
french fries, coleslaw, tartar sauce, lemon

**FAROE ISLAND SALMON\*** (GF)  
black pepper spice, crispy Kennebec  
potatoes, broccolini, charred  
scallion-caper vinaigrette...28.99

**SHRIMP & GRITS**  
creamy white corn grits,  
Andouille sausage, shallots,  
white wine-tomato broth...24.99

**STEAK & EGGS\*** (GF)  
6-oz. Sirloin Steak, two eggs over-easy,  
sautéed spinach, brunch potatoes,  
béarnaise...26.99

## EGGS BENEDICT

two poached eggs, English muffin, brunch potatoes

**TRADITIONAL\***  
Canadian bacon, hollandaise...18.99

**FLORENTINE\*** 🍴  
sautéed spinach, hollandaise...19.99

**HAM & CHEESE QUICHE**  
mixed green salad...18.99

**FISH & CHIPS**  
beer-battered hake, coleslaw,  
french fries, malt vinegar aioli...22.99

**COUNTRY BREAKFAST\***  
three eggs, choice of breakfast meat,  
brunch potatoes, choice of toast...17.99

**BUTTERNUT SQUASH &  
GOAT CHEESE FRITTATA** 🍴  
sage, Tuscan kale, arugula salad,  
lemon vinaigrette, crostini...19.99

**CHICKEN & WAFFLE**  
Belgian waffle, fried chicken thigh,  
honey-cayenne butter,  
Vermont maple syrup...19.99

## HAPPY HOUR

AVAILABLE AT THE BAR  
DAILY FROM 3–6 PM

Starters...\$3 off  
Miller Lite & Yuengling...\$5  
Featured Wines...\$8  
Hard Seltzers...\$5  
Select Cocktails...\$9  
Lemon Drop, Southside,  
Daiquiri (on the rocks),  
or Gold Rush

## WEEKLY EVENTS

Monday Night | Trivia  
in the Wharf Bar at 6:30pm

Wednesday Night | ½ Price Wine  
Half-off select bottles of wine  
from 3pm–8pm

Friday Night | Live Music  
9pm–Midnight in the Crew Bar

General Manager Executive Chef  
Tim White Marc Kennedy

🍴 Vegetarian (GF) Gluten-Friendly


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.




# COCKTAILS





**SPICED APPLE SANGRIA**   
*Four Roses Bourbon, Cabernet Sauvignon, Apple Cider, Orange-Cinnamon-Clove...*15.99


**CRIMSON & CLOVER**   
*Musaragno 'Babbo' Prosecco, St. George Spiced Pear, St. Elizabeth All Spice Dram, Orange-Cinnamon-Clove, Cranberry, Lemon...*15.99


**CRUSHED VELVET**   
*Stoli Vodka, Giffard Crème de Pampelmousse Rosé, Lavender, Lemon, Club Soda...*14.99


**ROYAL FLUSH**   
*Bombay Sapphire Gin, Maggie's Farm Falernum, Grenadine, Lime, Egg White, Q Ginger Beer...*15.99

**NIGHT IN JALISCO**   
*Corazon Blanco Tequila, Giffard Crème de Pampelmousse Rosé, Cinnamon, Cranberry, Lime...*14.99

**WHY IS THE RUM GONE?**   
*El Dorado 3 yr Rum, Myers Dark Rum, Giffard Bresil du Banana, Blackberry-Ginger, Pineapple, Lime...*15.99


**UNDER THE PEAR TREE**   
*Peloton de la Muerte Mezcal, St. George Spiced Pear, Cinnamon, Lime, Q Hibiscus Ginger Beer...*14.99

**BOOTS WITH THE FUR (HOT)**   
*Myers Dark Rum, Apple Butter, Brown Butter, Apple Cider, Vanilla, Cinnamon, Ginger...*14.99

**THE REMEDY**   
*Jameson Irish Whiskey, Ginger, Lemon, Laphroaig 10 yr Scotch...*14.99

**FIRESIDE CHAT**   
*Pierre Ferrand '1840' Cognac, Peloton de la Muerte Mezcal, St. Elizabeth All Spice Dram, Maple, Angostura Aromatic Bitters, Fee Brothers Orange Bitters...*16.99

**EYE OF THE TIGER**   
*Sagamore Rye Whiskey, Grenadine, Orange-Cinnamon-Clove, St. Elizabeth All Spice Dram, Lime, Fee Brothers Cranberry Bitters...*15.99



**RYE-SING SUN**   
*Sagamore Rye Whiskey, Giffard Crème de Pampelmousse Rosé, Maple, Angostura Aromatic Bitters, Bittermen's Hopped Grapefruit Bitters...*15.99

ICE COLD

# BEER

SERVED DAILY


## HARD SELTZER

DC Brau Full Transparency Orange Crush  (100 Calories, abv 5.00%) ..... 7.29  
 High Noon Vodka & Grapefruit  (100 Calories, abv 4.50%) ..... 7.29

## CANS

Sloop Brewing "Juice Bomb" "New England-Style" IPA  
*(East Fishkill, NY, abv 6.50%)*..... 8.29  
 Deschutes Fresh Squeezed IPA *(Bend, Oregon, abv 6.40%)* ..... 8.59

## BOTTLES

Miller Light *(Milwaukee, WI, abv 4.20%)*..... 6.99  
 Miller High Life *(Milwaukee, WI, abv 4.60%)* ..... 5.59  
 Corona Extra *(Mexico City, Mexico, abv 4.60%)* ..... 7.99  
 Evolution 'Exile' Red Ale *(Salisbury, MD, abv 5.9%)*.....8.29  
 Heineken *(Amsterdam, The Netherlands, abv 5.00%)* ..... 7.99  
 Blue Moon Belgian White *(Golden, CO, abv 5.40%)* ..... 7.29  
 Bold Rock "Virginia Apple" Hard Cider  *(Nellysford, VA, abv 4.70%)*..... 7.29

## DRAUGHT

Bud Light *(Williamsburg, VA, abv 4.20%)* ..... 7.59/25.99  
 Yuengling Amber Lager *(Pottsville, PA, abv 4.40%)*..... 7.99/26.99  
 Modelo Especial Pilsner-Style Lager *(Mexico City, Mexico, abv 4.60%)*.....8.59/27.99  
 Evolution Lot 3 IPA  
*(Evolution Craft Brewing Company, Salisbury MD. ABV 8.5%)* ..... 8.59/27.99  
 Port City Optimal Wit "Belgian Style" *(Alexandria, VA, abv 4.80%)*.....8.99/28.99  
 Stella Artois *(Leuven, Belgium, abv 5.20%)* .....9.59/29.99  
 Devils Backbone Vienna Lager *(Lexington, VA, ABV 6%)*..... 8.59/27.99  
 Port City Monumental "American-Style" IPA  
*(Alexandria, VA, abv 6.30%)* ..... 7.99/26.99  
 Sierra Nevada Hazy Little Thing "New England-Style" IPA  
*(Chico, CA, abv 6.70%)*..... 8.59/27.99  
 Guinness Stout *(Dublin, Ireland, abv 4.20%)*..... 9.59  
 Black & Blue ..... 8.59  
 Black & Tan ..... 8.59

## NON-ALCOHOLIC BEER

Athletic Run Wild IPA *(Stratford, CT)* ..... 7.29  
 Heinekin Premium Lager 0.0 *(Amsterdam, The Netherlands)* ..... 7.29

## NON-ALCOHOLIC DRINKS

### WATER, SODAS, & JUICES

Acqua Panna Still Water (1L)...10  
 San Pellegrino Sparkling Water (1L)...10  
 Coca Cola, Diet Coke, Sprite, or Ginger Ale...4.49  
 Wave Root Beer...4.49  
 Tonic Water...4.49  
 Lemonade...4.49  
 Juices: Tomato, Orange, Cranberry, Grapefruit, or Pineapple...5.99


### COFFEE

Cold Brew 5.29  
 Single Espresso 4.49  
 Double Espresso 5.29  
 Cappuccino 5.29  
 Drip Coffee 4.49  
 Latte 5.29  
 Americano 5.29  
 Milks: Whole, Almond, or Oat

### TEA

Iced Tea...4.49  
 Hot Tea...4.49  
 Earl Grey, Green, English Breakfast, Raspberry Hibiscus, and Decaf English Breakfast

### NON-ALCOHOLIC COCKTAILS

**APPLE OF MY EYE**   
 Apple Cider, Orange-Cinnamon-Clove, Cranberry, Lemon, Club Soda...10.99

**QUIET IN KINGSTON**   
 Lyre's Dark Cane, Giffard Aperitif Rosso, Roots Divino...11.99

### WINTER CAN WAIT

Lyre's Dark Cane, Lyre's Original Coffee, Espresso, Lavender...11.99

# WINES BY THE GLASS

## SPARKLING

Prosecco, Brut, Babbo by Musaragno, Veneto, Italy, NV...13.49/43.00  
 Huber Rose, Niederosterreich, Austria, NV...13.99 | 45.00  
 Moscato, Centorri, Moscato d'Asti, Piedmont, Italy 2022...10.29/35.00  
 Krone Brut, Borealis Cuvee, Tulbaugh, South Africa, 2021...16.99/57.00

## WHITES

Pinot Grigio, Dipinti, Alto Adige, Italy, 2022...12.49/40.00  
 Albarino, Mar de Vinas, Rias Baixas, Spain, 2023...13.99/45.00  
 Sauv Blanc Torrent Bay, Sauvignon Torrent Bay, Nelson, NZ, 2023...13.99/45.00  
 Riesling, Dr. Pauly Bergweiler, Noble House, Mosel, Germany, 2021...11.99/39.00  
 Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023...11.99/39.00  
 Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022...11.99/41.00  
 Chardonnay, Bravium, Russian River Valley, CA, 2022...17.99/63.00  
 Gargenega, La, Cappuccina, Soave Classico, Veneto, Italy, 2022...11.99/39.00

## ROSÉ

Zweigelt/Pinot Noir, Pratsch, Niederosterreich, Austria, 2023...13.99/45.00

## REDS

Pinot Noir, Domaine Laurent Chardigny Bourgogne, Burgundy, France, 2022...15.99/53.00  
 Pinot Noir, Equoia, Monterey, CA, 2021...14.99/49.00  
 Grenache/Syrah, Domaine La Solitude, Cotes du Rhone, N. Rhone, France, 2021...13.99/45.00  
 Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2022...13.49/43.00  
 Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022...12.99/43.00  
 Cabernet Sauvignon, Hess, Maverick Ranches, Paso Robles, CA, 2020...17.99/61.00  
 Touriga Nacional/Tinta Roriz, Roboredo Madeira 'CARM' Douro, Portugal, 2021...13.99/45.00

