



# ENTRÉES

## STARTERS

**CHICKEN LIVER MOUSSE**  
spiced cherry compote,  
cornichon, pickled onion, grain  
mustard, assorted crostini...12.99

**SALT ROASTED BEETS** 🌱  
snow peas & shoots, chicories,  
fried goat cheese, pistachio,  
champagne vinaigrette ...15.99

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

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

**CHEESEBURGER SLIDERS\***  
American cheese, sautéed onions,  
ketchup, brioche bun...17.99

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

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

**SMOKED RED PEPPER  
HUMMUS & PITA** 🌱  
pickled vegetables, olives,  
tabbouleh, feta, grilled pita...13.99

**HOLLANDER MAINE MUSSELS**  
fra diavolo sauce, piquillo  
peppers, parsley, grilled  
ciabatta...19.99

**MEATBALLS**  
creamy polenta, marinara,  
Pecorino Romano, crostini...14.99

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

**BUFFALO CHICKEN WINGS** 🍷  
celery, blue cheese dressing...15.99  
extra sauces...0.59 each

**CREAM OF CRAB SOUP** 🍷  
8.99

**CLYDE'S CHILI** 🍷...8.99  
cheddar / onions /  
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.

**JUMBO LUMP CRAB CAKE**  
single...26.99 double...44.99  
french fries, coleslaw, tartar sauce, lemon  
\*also available as a sandwich...26.99

**TROUT PARMESAN**  
flash fried, Parmesan crusted,  
roasted potatoes, charred  
broccolini, hollandaise...24.99

**BELL & EVANS HALF CHICKEN**  
whipped Yukon gold potatoes, sugar snap  
peas, heirloom carrots, asparagus,  
lemon-herb butter, chicken jus...28.99

**FAROE ISLAND SALMON\***  
beluga lentils, farro, charred gem lettuce,  
buttermilk-dill sauce...28.99

## HOUSE-MADE PASTA

**CHICKEN FETTUCCINE**  
shiitake-cremini mushroom blend,  
Marsala cream, parsley,  
Pecorino Romano...24.99

**RAGU AMERICANA & RIGATONI**  
red wine braised chuck roast,  
Nonna's meatballs, Grana Padano...23.99

**STEAK FRITES\*** 🍷  
8-oz NY strip steak, french fries, watercress,  
shallot-Dijon cream sauce...31.99

**GEORGES BANK SCALLOPS\***  
whole grain black rice, English peas,  
snow peas & shoots, Vidalia onion purée,  
charred scallion-lemon vinaigrette...34.99

**SHEPHERD'S PIE**  
traditional lamb stew with onions,  
carrots, and peas, topped with  
parmesan whipped potatoes...23.99

**ALASKAN HALIBUT\*** 🍷  
Yukon gold potatoes, Vidalia onions,  
asparagus, spring herb beurre blanc...34.99

**LEMON RICOTTA RAVIOLI**  
English peas, shiitake mushrooms,  
lemon butter sauce, toasted garlic  
breadcrumbs, Pecorino Romano...21.99

**SHRIMP LINGUINE**  
heirloom cherry tomatoes, sweet basil,  
white wine-lemon butter sauce,  
chili-garlic gremolata...24.99

# GREENS & GRAINS

**SPRING MARKET SALAD** 🌱  
power 4 lettuce blend, carrots,  
sugar snap peas, radish, celery,  
scallions, mint, toasted almonds,  
honey-yogurt-poppysseed dressing...14.99

**CAESAR SALAD**  
Grana Padano, croutons...13.99

**GRILLED CHICKEN &  
BLACK RICE SALAD** 🍷  
escarole, radicchio, snow peas & shoots,  
asparagus, watermelon radish,  
golden raisins, Pecorino Romano,  
white balsamic vinaigrette...22.99

**FAROE ISLAND SALMON SALAD\***  
chicories, farro, chickpeas,  
roasted tomatoes, feta cheese,  
oregano vinaigrette...25.99

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

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

**SHRIMP BOWL**  
farro, Carolina gold rice, avocado,  
cabbage, chili-quinoa crisp,  
cilantro-lime vinaigrette...23.99

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

# BURGERS & SANDWICHES

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, sautéed mushrooms or chili, additional 0.59 each.  
Gluten-free bread available, additional 1.99.

**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...21.99

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

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

**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...54.99

**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

**GRILLED ASPARAGUS** 🌱 🍷  
lemon vinaigrette,  
Pecorino Romano, pine nuts

**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

## TACOS

Served on house-made  
corn tortillas with Carolina gold rice  
and black beans on the side

**BAJA CHICKEN**  
crispy cabbage slaw, avocado,  
salsa roja..17.99

**BEEF BIRRIA** 🍷  
braised beef, adobo broth,  
Oaxaca cheese, salsa roja...18.99

**SHRIMP TACOS** 🍷  
balsamic caramelized onions,  
curtido, tomatillo salsa  
verde...18.99



COCKTAILS

BOURBON PEACH SANGRIA 🍷  
Four Roses Bourbon, Peach Schnapps, Peach, Chardonnay, Q Ginger Beer...15.99

SUMMER SPRITZ 🍷  
Stoli Vodka, Musaragno ‘Babbo’ Prosecco, Strawberry-Basil, Lemon, Club Soda...14.99

COOL HAND LUKE 🍷  
Citadelle Gin, Italicus Rosolio Bergamotto, Cucumber, Lime, Q Elderflower Tonic...14.99

WATERMELON SUGAR HIGH 🍷  
Stoli Vodka, Watermelon-Cucumber, Housemade Grenadine, Lime, Club Soda...14.99

CAT 5 🍷  
Corazon Blanco Tequila, Solerno Blood Orange Liqueur, Passionfruit, Lime, Q Tropical Ginger Beer...14.99

PORT ROYAL 🍷  
Maggie’s Farm Pineapple Rum, Myer’s Dark Rum, Giffard Bresil du Banana, Raspberry, Lime...15.99

SOUR BLOSSOM 🍷  
Yobo Kish Hibiscus-Lemon Soju, Chacho Jalapeño Aguardiente, Giffard Cassis, Lemon, Egg White...14.99

I’M GONNA KEEP ON DANCING 🍷  
Corazon Blanco Tequila, Strawberry-Basil, Cocchi Rosa Americano, Sorel Hibiscus Liqueur, Giffard Orgeat, Lime, Aleppo-Sugar-Salt...14.99

TAKES TWO TO MANGO 🍷  
Peloton de la Muerte Mezcal, Chacho Jalapeño Aguardiente, Mango Nectar, Agave, Lime...15.99

DESERT BLOOM 🍷  
Casa del Sol Reposado Tequila, Cynar, Cocchi Rosa Americano, Fee Brothers Aztec Chocolate Bitters...19.99

RYE-SING SUN 🍷  
Sagamore ‘Small Batch’ Rye Whiskey Giffard Crème de Pampelmousse Rose, Maple, Angostura Aromatic Bitters, Bittermen’s Hopped Grapefruit Bitters...15.99

O-REN ISHI 🍷  
Iwai ‘45’ Japanese Whisky, El Dorado 12 Year Rum, Demerara, Bittermen’s ‘Elemakule’ Mole Bitters...15.99

RAW BAR SELECTION

Served with cocktail sauce & classic mignonette. Minimum of 3 per order for oysters.

OYSTERS

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

KATAMA BAY\* Ⓜ️  
Crassostrea virginica  
Katama Bay, MA  
large size, slightly briny  
with a sweet finish

THATCH ISLAND\* Ⓜ️  
Crassostrea virginica  
Barnstable Harbor, MA  
medium size, plump in the shell  
with a briny finish

SAVAGE BLONDE\* Ⓜ️  
Crassostrea virginica  
Savage Harbor, PEI  
medium size, sweet  
with a briny finish

WELLFLEET\* Ⓜ️  
Crassostrea virginica  
Wellfleet Harbor, MA  
medium size, plump in the shell  
with a very briny finish

OYSTER HAPPY HOUR

Daily from 3-6 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99  
Discounted Raw Bar Platters

MORE FROM THE RAW BAR

JUMBO SHRIMP COCKTAIL  
4.59 each

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

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

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  
Huber Rose, Niederosterreich, Austria, NV .....13.99/45.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023 .....12.49/40.00  
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023 .....13.99/45.00  
Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023 .....11.99/39.00  
Riesling, Dr. Pauly Bergweiler, ‘Noble House,’  
Mosel, Germany, 2023 (off-dry) .....11.99/39.00  
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022 .....11.99/41.00  
Chardonnay, Bravium, Russian River Valley, CA, 2023 .....17.99/63.00

ROSÉ

Grenache/Cinsault/Syrah, Bieler, ‘Sabine,’  
Coteaux d'Aix-en-Provence, 2023 .....13.99/45.00

REDS

Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022 .....15.99/53.00  
Pinot Noir, Equoia, Monterey, CA, 2021 .....14.99/49.00  
Grenache/Syrah, Lancon ‘La Solitude’,  
Cotes du Rhone, S. Rhone, France, 2023 .....13.99/45.00  
Cabernet Franc, Barboursville Reserve | Charlottesville, Virginia, 2022 .....17.99/61.00  
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

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  
Q Ginger Beer...4.49  
Tonic Water...4.49  
Lemonade...4.49  
Juices: Tomato, Orange, Cranberry,  
Grapefruit, or Pineapple...5.99

COFFEE

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

BEER

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%) .....7.59  
Yuengling Amber Lager (Pottsville, PA, 4.4%) .....7.99  
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6%) .....8.99  
Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, 7%) .....9.59  
Port City 'Optimal Wit' Belgian-Style-Witbier (Alexandria, VA, 4.9%) .....8.99  
Jailbreak 'Infinite' Amber Ale (Laurel, MD, 5%) .....8.59  
Stella Artois (Leuven, Belgium, 5.2%) .....9.59  
Brookeville Beer Farm Hop Envy Hazy Double IPA (Brookeville, MD, 8%) .....10.59  
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  
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) .....6.99

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

