

5441 WISCONSIN AVENUE
CHEVY CHASE, MD 20815



(301) 951-9600
WWW.CLYDES.COM

STARTERS

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan...11.99

GODFREY FARMS ASPARAGUS

whipped ricotta, pine nuts, garlic
breadcrumbs, Pecorino Romano,
lemon-basil vinaigrette...16.99

BANGIN' CAULIFLOWER

crispy cauliflower florets,
sweet & spicy aioli...11.99

BURRATA & PEPERONATA

rosemary focaccia,
calabrian chili oil...14.99

CHEESEBURGER SLIDERS*

American cheese, sautéed onions,
pickles, comeback sauce,
brioche bun...15.99

BBQ BEEF BURNT ENDS

crispy Kennebec potatoes, sharp
cheddar, Alabama white sauce...15.99

MOZZARELLA ARANCINI

Grana Padano, marinara...10.99

SALT ROASTED BEETS

snow peas & shoots, chicories,
fried goat cheese, pistachio,
champagne vinaigrette...15.99

DEVEILED EGGS

whipped avocado, crispy jalapeño,
smoked paprika...8.99

POTATO & CHEESE PEROGIES

Jasper Hills Farm cheese, caramelized
onions, sour cream, chives...10.99

POINT JUDITH

RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade, lemon...16.99

OYSTERS ROCKEFELLER

Parmesan, spinach, watercress,
breadcrumbs...15.99

SHRIMP COCKTAIL

lemon, cocktail sauce, horseradish...12.99

ROASTED GARLIC HUMMUS

cherry tomatoes, cucumber, feta,
extra virgin olive oil, pita...13.99

FRIED CHICKEN WINGS

Buffalo / BBQ / Honey Sriracha /
Honey-Old Bay...15.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

CLYDE'S CHILI

cheddar / onions / sour cream...0.59 each

CREAM OF CRAB SOUP



Clyde's Restaurant Group made a commitment to be the leading provider of warm, polished, bar-centric dining. Over the past 60 years, we've dedicated ourselves to fulfilling this promise, including actively cultivating lasting relationships with local farmers and fishermen. At our restaurants, every dish captures a story of integrity, flavor, and community, showcasing our commitment to crafting craveable seasonal menus that allow guests to savor the unique essence of each season while enjoying our renowned hospitality in a welcoming environment.

ENTRÉES

JUMBO LUMP CRAB CAKE

single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

LINZ HERITAGE ANGUS RIBEYE*

16-oz. whipped Yukon Gold potatoes,
broccolini, bordelaise...53.99

LEIDY'S DUROC PORK CHOP*

14-oz. rib chop, crispy Kennebec potatoes,
grilled asparagus, chimichurri...30.99

STEAK FRITES*

Cedar River Farms 8-oz. NY strip steak,
french fries, watercress,
shallot-Dijon cream sauce...31.99

FISH & CHIPS

crispy beer-battered cod, coleslaw,
French fries, tartar, lemon...22.99

ALASKAN HALIBUT

Yukon gold potatoes, Vidalia onions,
asparagus, spring herb buerre blanc...34.99

CORNMEAL-CRUSTED

CHESAPEAKE BAY BLUE CATFISH

white corn grits, andouille sausage
gravy, pickled okra-green tomato
chow chow...21.99

TROUT PARMESAN

flash-fried, Parmesan-crusted,
roasted potatoes, green beans,
hollandaise...24.99

BABY BACK RIBS

HALF RACK...24.99 FULL RACK...39.99
potato salad, coleslaw,
cornbread, BBQ sauce

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 little gem,
dill-lemon cream...28.99

SHEPHERD'S PIE

minced lamb, onions,
carrots, English peas,
Parmesan whipped potatoes...23.99

HOUSE-MADE PASTA

SHRIMP FETTUCCINE

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

RIGATONI BOLOGNESE

beef & pork ragu, Grana Padano...23.99

FOUR CHEESE RAVIOLI

cremini mushrooms, asparagus, English
peas, spring onion cream sauce...21.99

CHICKEN & BROCCOLINI CAMPANELLE

housemade chicken "sausage", lemon,
Pecorino Romano...24.99

GREENS & GRAINS

CAESAR SALAD

Grana Padano, croutons...13.99

MIXED GREENS SALAD

power 4 lettuce blend, cherry tomatoes,
carrots, cucumbers, croutons,
roasted sunflower seeds, lemon-basil
vinaigrette...10.99

SPRING MARKET SALAD

NC strawberries, pampered pecans,
goat cheese, power 4 lettuce blend,
white balsamic vinaigrette...14.99

GRILLED CHICKEN & FARRO SALAD

Tuscan kale, arugula, goat cheese,
toasted pecans, dried cherries, scallions,
white balsamic vinaigrette...22.99

GRILLED STEAK SALAD*

6-oz. sirloin steak, gem lettuce, bacon,
cherry tomatoes, pickled red onion,
smokey blue cheese, buttermilk
goddess dressing...25.99

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini
sauce, pickled red onion, Fattoush salad,
lemon-sumac vinaigrette...19.99

FRIED CHICKEN RICE BOWL

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

FAROE ISLAND SALMON SALAD*

red & green cabbage, sweet baby
peppers, radish, chickpeas, carrots,
cucumbers, scallions, parsley, mint,
feta, herb-yogurt dressing...25.99

BURGERS & SANDWICHES

Choice of French fries, fruit, mixed greens salad, or small Caesar salad. Upgrade to sweet potato fries for 3.99.

Burgers are served on sesame seed bun. Gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.59 EACH

CLYDE'S CLASSIC BURGER*

American, Swiss, cheddar,
provolone, Monterey Jack,
blue or Muenster...17.99

BACON CHEESEBURGER*

American, Swiss, cheddar,
provolone, Monterey Jack, blue or
Muenster...18.99

FRENCH ONION BURGER*

caramelized onions, French onion aioli,
red leaf lettuce, Gruyère cheese,
toasted brioche bun...18.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
cornmeal bun...26.99

LENTIL & QUINOA PATTY MELT

toasted seeded rye, bistro sauce, Swiss,
caramelized onions...19.99

WALTER'S FAVORITE

hot pastrami, Muenster, coleslaw,
Thousand Island, marble rye...19.99

CORNMEAL-CRUSTED

CHESAPEAKE BAY BLUE CATFISH

pickled shallot-dill remoulade,
American, shaved iceberg,
cornmeal bun...18.99

REUBEN

first-cut corned beef,
sauerkraut, Swiss, Thousand island,
toasted seeded rye...21.99

SOFT-SHELL CRAB SANDWICH

coleslaw, cocktail mayo,
cornmeal bun...26.99

CHICKEN #1

grilled chicken breast, bacon,
Muenster, sesame seed bun...17.99

SPICY FRIED CHICKEN SANDWICH

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

ROAST TURKEY

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

Executive Chef
Zac Stovall

General Manager
Erin Claire

Vegetarian Vegan
Gluten-Friendly

WIFI CODE
chevy

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.

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

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 🍸
Corazón 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 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

NON-ALCOHOLIC

TEA TOTALER 🍸
Green Tea, Strawberry-Basil, Cranberry, Lemon...10.99

LA REPUESTA 🍸
Ritual Tequila Alternative, Lavender, Grapefruit, Lime...11.99

GOOD TIMES 🍷
Fluère Dark Cane Spirit, Lyre’s Orange Sec, Orgeat, Lime...11.99

WATER & SODAS

Acqua Panna Still Water (1L)...10
San Pellegrino Sparkling Water (500ml)...5.29
Water (1L)...10
Coke, Diet Coke, Sprite, Ginger Ale...4.49
Q Mixers Ginger Beer...4.49
IBC Root Beer...5.29

RAW BAR SELECTION

OYSTERS ON THE HALF-SHELL

each...3.99 | ½ dozen...22.99 | dozen...41.99

Choose one type or mix & match. Served with cocktail sauce & classic mignonette.

GOSSLING* Ⓜ
Crassostrea virginica
Maquoit Bay, ME
medium size, plump in the shell,
briny with a crisp finis

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

PINK MOON* Ⓜ
Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny
with a sweet 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

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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

Miller Lite (Milwaukee, WI, 4.2%) 7.59
Brookeville Beer Farm 'Philsner' Pilsner (Brookeville, MD, 4.5%).....8.99
Yuengling Amber Lager (Pottsville, PA, 4.4%) 7.99
Stella Artois (Leuven, Belgium, 5.2%).....9.59
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%)8.99
Evolution Lot No 3 “American-Style” IPA (Salisbury, MD, 6.8%) 8.59
Jailbreak Infinite Amber (Laurel, MD, 5%)8.59
Guinness Stout (Dublin, Ireland, 4.2%)9.59
Black & Tan 8.59

HARD SELTZER

DC Brau Full Transparency Orange Crush Ⓜ (100 Calories, 5%) 7.29
High Noon Vodka & Grapefruit Ⓜ (100 Calories, 4.5%)8.29

BOTTLES

Budweiser (Williamsburg, VA, 5%)6.59
Brooklyn Lager (Brooklyn, NY, 5.2%).....8.59
Michelob Ultra (Williamsburg, VA, 4.2%)... 6.99
Heineken (Amsterdam, The Netherlands, 5%) 7.99
Allagash White Wheat Beer (Portland, ME, 5.2%)... ..8.99
Heavy Seas Loose Cannon “American-Style” IPA (Baltimore, MD, 7.25%) 7.99

NON-ALCOHOLIC

Heineken Premium Lager 0.0 (Amsterdam, The Netherlands) 7.59
Sam Adams Just The Haze “Hazy Juicy IPA” (Boston, MA) 7.59

CANS

Austin Eastciders Original (Austin, TX, 5%)7.99

WINES BY THE GLASS

SPARKLING

Prosecco “Organic” Brut, Babbo by Musaragno, Veneto, Italy, NV 13.49/43.00
Brut Cuvée, Scharffenburger Brut ‘Excellence’, Mendocino, CA, NV18.99/65.00
Brut Rosé, Albert Bichot, Brut Rosé Cremant de Bourgogne, Burgandy, France, NV 17.99/61.00
Brut Rosé, Pierre Chavin ‘Signature’, France, NV (Non-Alcoholic) 12.99/41.00

WHITE

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023 12.99/41.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 202413.99/45.00
Albariño, Mar de Vinas, Rias Baixas, Spain, 2023 12.99/41.00
Riesling, Dr. Pauly Bergweiler, ‘Nobel House,’ Mosel, Germany, 2022..... 11.99/39.00
Garganega, Suavia, Soave Classico, Veneto, Italy, 202313.99/45.00
Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023 11.99/41.00
Chardonnay, Oberon, Carneros, Napa Valley, CA, 2023 17.99/61.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2023 11.99/41.00

ROSÉ

Grenache/Syrah/Cinsault, Bieler & Fils, ‘Sabine,’ Coteaux d’Aix-en-Provence, France, 202213.99/43.00

RED

Pinot Noir, Equoia, Monterey, CA, 2022 14.99/49.00
Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022.....15.99/53.00
Tempranillo, Bodegas Bilbainas Vina Pomal Rioja Reserva, Rioja, Spain, 2017.....12.99/45.00
Grenache/Syrah/Mourvedre, Famille Lancon Côtes du Rhône ‘La Solitude’, S. Rhone, France, 2022.....13.99/45.00
Malbec, Lamadrid Agrelo, Mendoza, Argentina, 202313.49/43.00
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 202312.99/43.00
Cabernet Sauvignon, Maison Noir ‘In Sheep’s Clothing,’ Columbia Valley, Washington, 202218.99/65.00

NON-ALCOHOLIC DRINKS

COFFEE

Drip Coffee...4.49
Single Espresso...4.49
Double Espresso...5.29
Cappuccino...5.29
Latte...5.29

Milks: Whole, Almond, or Oat

TEA

Iced Tea...4.49
Hot Tea...4.49
Earl Grey, Chamomile, Green, Peppermint, English Breakfast, Raspberry Hibiscus

