



LATE NIGHT

STARTERS

NASHVILLE SPICED CRISPY MUSHROOM 
*b&b zucchini pickles, buttermilk goddess drizzle...*12.99

SMASHBURGER SLIDERS
*onion jam, pickles, comeback sauce, American cheese, brioche bun...*17.99

LOADED KENNEBEC POTATOES 
*BBQ burnt ends, sharp cheddar, Alabama white sauce...*15.99

DEVILED EGGS 
*whipped avocado, crispy jalapeno, smoked paprika...*8.99

FRIED CHICKEN WINGS 
Buffalo / BBQ / honey Sriracha / honey-Old Bay
15.99
*extra sauces...*0.59 each

CRAB & ARTICHOKE DIP
*toasted baguette...*18.99

SHRIMP COCKTAIL 
*lemon, cocktail, horseradish...*12.99

POINT JUDITH RHODE ISLAND CALAMARI
*pickled cherry peppers, crispy delicata squash, watercress, remoulade, lemon...*16.99

POTATO & CHEESE PEROGIES 
*Jasper Hills Farm cheese, caramelized onions, sour cream, chives...*10.99

ROASTED GARLIC HUMMUS 
*cherry tomatoes, cucumber, feta, extra virgin olive oil, toasted pita...*13.99

SOUPS

CREAM OF CRAB SOUP 
8.99

CLYDE'S CHILI 
*cheddar, onions, sour cream...*0.59 each

SALADS

add: chicken 9.99, sirloin steak 13.99, salmon 13.99, crab cake 22.99

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

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

ENTREÉS

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

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

RIGATONI BOLOGNESE
*beef & pork ragu, Grana Padano...*23.99

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, small mixed greens salad, or small Caesar salad. Upgrade to sweet potato fries for 3.99. Top your burger with chili, sautéed mushrooms or sautéed onions, 0.59 each. Gluten-free bread available, additional 1.99.

HAMBURGER*...16.99

CHEESEBURGER*...17.99

BACON CHEESEBURGER*...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

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

SPICY FRIED CHICKEN SANDWICH
*Nashville hot chicken breast, coleslaw, pickles, mayonnaise, brioche bun...*18.99

WIFI CODE

chevy

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  Vegan  Gluten-Friendly

Executive Chef
Zac Stovall

General Manager
Erin Claire

*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.

LATE NIGHT HAPPY HOUR

Available only at the bar

*Sunday–Thursday: 10 pm–12 am
Friday & Saturday: 10 pm–1 am*

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

DESSERTS

APPLE CRUMBLE 
*vanilla ice cream...*10.99

BAILEY'S CHEESECAKE 
*milk chocolate, Heath bar pieces, chocolate sauce...*9.99

BROWNIE SUNDAE 
*vanilla ice cream, toasted almonds, chocolate sauce, whipped cream...*10.99

BANANA-CHOCOLATE BREAD PUDDING 
*vanilla ice cream, brandy-raisin sauce...*9.99

CRÈME BRÛLÉE 
*house-baked cookie...*9.99

KEY LIME PIE 
*raspberry purée, whipped cream...*9.99

HÄAGEN-DAZS® ICE CREAM 
chocolate, vanilla, or specialty ice cream
*one scoop...*3.99
*three scoops...*8.99

HÄAGEN-DAZS® SORBET 
seasonal flavor
*one scoop...*3.99
*three scoops...*8.99



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 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

WATER & SODAS

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

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, English Breakfast, Raspberry Hibiscus, Peppermint Tea

NON-ALCOHOLIC COCKTAILS

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

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.

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

SAVAGE BLONDE* 🍷
Crassostrea virginica
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

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...13.49/43.00
Brut Cuvée, Scharffenburger Brut ‘Excellence’, Mendocino, CA, NV...18.99/65.00
Brut Rosé, Albert Bichot, Brut Rosé Cremant de Bourgogne, Burgandy, France, NV...17.99/61.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023...12.99/41.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2024...13.99/45.00
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
Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023...11.99/41.00
Chardonnay, Bravium, Russian River Valley, CA, 2023...17.99/63.00
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, 2022...13.99/43.00

REDS

Pinot Noir, Equoia, Monterey, CA, 2022...14.99/49.00
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, 2023...13.49/43.00
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2023..12.99/43.00
Cabernet Sauvignon, Maison Noir ‘In Sheep’s Clothing,’ Columbia Valley, Washington, 2022..18.99/65.00

