

## 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*

**DEVEILED 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**   
*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**   
*add cheddar/onions/ sour cream...0.59 each*

## GREENS & GRAINS

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

**SPRING MARKET SALAD**   
*power 4 lettuce blend, carrots, sugar snap peas, radish, celery, scallions, mint, toasted almonds, honey-yogurt-poppyseed dressing...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 mustaed dressing...25.99*

**GRILLED STEAK SALAD\***   
*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**   
*½ dozen...10.99 | dozen...18.99*

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

**SHRIMP COCKTAIL**   
*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\*

**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*

## ENTREES

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

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

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

**WHOLE ROASTED RAINBOW TROUT**  
*charred cauliflower, green beans, salsa vert...24.99*

**LINZ HERITAGE FILET MIGNON\***  
*6-oz. potato gratin, broccolini, bordelaise...42.99*

**BACON-HORSERADISH MEATLOAF**  
*Yukon whipped potatoes, sautéed spinach, mushroom bordelaise...20.99*

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

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

**BABY BACK RIBS**  
*half rack...24.99 full rack...39.99 french fries, coleslaw, BBQ sauce*

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

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

## HOUSE-MADE PASTA

**SPRING FETTUCCINE**  
*spinach, maitake mushrooms, whipped lemon ricotta, poached egg, toasted garlic breadcrumbs, Grana Padano...20.99*

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

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

**CHICKEN & BROCCOLINI CAMPANELLE**  
*housemade chicken “sausage”, lemon, pecorino Romano...25.99*

### 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*

General Manager  
Tim White

Executive Chef  
Marc Kennedy

*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



**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, 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

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

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

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

Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV...17.99/61.00

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, 2022...14.99/49.00

Grenache/Syrah, Domaine La Solitude, Cotes du Rhone, N. Rhone, France, 2021...13.99/39.00

Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2023...13.49/43.00

Cabernet Franc, Barboursville Reserve, Charlottesville, Virginia, 2022..16.99/57.00

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

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

