

STARTERS

BAVARIAN SOFT PRETZEL
house-made mustard, loaded
bacon-beer cheese...15.99

OYSTERS ROCKEFELLER ^{GF}
spinach, watercress, garlic-herb
butter, parmesan...16.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad",
westminster saltines...21.99

HOLLANDER MAINE MUSSELS
spicy chorizo, potatoes
white wine-tomato broth,
cilantro, crostini...19.99

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

SHRIMP COCKTAIL ^{GF}
cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*
american, sautéed onions,
pickles, comeback sauce,
brioche bun...17.99

BUFFALO CHICKEN WINGS ^{GF}
celery, blue...16.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

HUMMUS PLATTER ^{GF}
toasted pita, cucumber, everything
spice, roasted garlic...13.99

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

CLYDE'S CHILI ^{GF}...8.99
cheddar / onions /
sour cream 0.59 each



Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term.

Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea."

In addition to our local, farm-grown produce and seafood, we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.

Executive Chef
Diego Ramirez

General Manager
Bryan Trotter

ENTREÉS

JÄGERSCHNITZEL
spätzle + lots of herbs, braised red cabbage,
bacon-mushroom gravy...23.99

JUMBO LUMP CRAB CAKE
single...27.99 double...45.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLAND SALMON*
roasted red pepper sofrito, garlic orzo,
lime zested yogurt, charred corn
salsa...28.99

BELL & EVANS HALF CHICKEN
griddled corn bread, peaches, cucumbers,
cherry tomatoes, grilled corn, charred
scallion-caper vinaigrette...28.99

STEAK FRITES* ^{GF}
cedar river farms 8-oz. ny strip steak,
french fries, watercress,
shallot-dijon cream sauce...31.99

SHRIMP & GRITS ^{GF}
creamy white corn grits, andouille sausage,
shallots, white wine-tomato broth...25.99

TROUT PARMESAN
flash-fried, parmesan crusted, roasted
potatoes, broccolini, hollandaise...25.99

**LINZ HERITAGE ANGUS
FILET MIGNON*** ^{GF}
6-oz. filet mignon, whipped potatoes,
broccolini, bordelaise...42.99

OKTOBERFEST PLATTER
beer bratwurst, warm german potato
salad, cider braised sauerkraut,
rustic pan jus...19.99

**CORNMEAL CRUSTED CHESAPEAKE
BAY BLUE CATFISH** ^{GF}
creamy white corn grits, braised collard
greens, andouille sausage gravy...22.99

STEAMED MAINE LOBSTER ^{GF}
french fries, coleslaw, drawn butter,
lemon...33.99

HOUSE-MADE PASTA

RIGATONI BOLOGNESE
beef & pork ragu, grana padano...24.99

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

CHICKEN FETTUCCINI
shiitake-cremini mushroom blend, marsala
cream, parsley, pecorino romano...24.99

MAINE LOBSTER "THERMIDOR"
brandy-dijon cream, cremini mushrooms,
gruyere, campanelle pasta...33.99

GREENS & GRAINS

MIXED GREENS SALAD ^{GF}
power 4 lettuce blend, cherry tomatoes,
carrots, cucumber, croutons,
roasted sunflower seeds,
lemon-basil vinaigrette...10.99

SUMMER MARKET SALAD ^{GF} ^{GF}
blackberries, avocado, goat cheese,
almonds, radicchio, power 4 lettuce
blend, white balsamic vinaigrette...14.99

FAROE ISLAND SALMON SALAD* ^{GF}
radicchio, cauliflower, brussel sprouts,
tuscan kale, golden raisins,
sunflower seeds, pecorino romano,
lemon vinaigrette...26.99

GRILLED CHICKEN SALAD ^{GF}
gem lettuce, avocado, grilled corn,
cherry tomatoes, cucumber,
pickled red onion, cotija cheese,
cilantro-lime dressing...23.99

CAESAR SALAD
grana padano, croutons...13.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast,
hard-boiled egg, bacon,
honeycrisp apples, watercress,
ginger-pickled cucumbers,
scallions...23.99

**ROAST SWEET POTATO &
FRIED EGG GRAIN BOWL** ^{GF}
farro & carolina rice, kale hushpuppy,
hot honey, pickled radish,
chili peanut crisp...19.99

GRILLED STEAK SALAD* ^{GF}
6-oz. sirloin steak, little gem lettuce,
bacon, cherry tomatoes,
pickled red onions, smokey blue,
buttermilk goddess dressing...26.99

BRUNCH

SERVED DAILY UNTIL 4PM

ABSOLUT BLOODY MARY
absolut peppar,
clyde's bloody mary mix...10.99

ZUCCHINI & BASIL FRITTATA ^{GF} ^{GF}
kennebec potatoes, vidalia onions,
arugula, cherry tomato, pecorino
romano, lemon vinaigrette...19.99

CROQUE-MADAME*
applewood-smoked ham, gruyère,
bechamel, sunny-side up egg,
vienna bread, brunch potatoes...19.99

COUNTRY BREAKFAST*
two eggs your way, brunch
potatoes, multigrain wheat toast, choice
of bacon, sausage, or fruit...17.99

FRENCH TOAST
macerated blackberries, whipped
cream, west virginia maple syrup,
choice of bacon or sausage...17.99

EGGS BENEDICT*
two poached eggs, english muffin,
canadian bacon, hollandaise,
brunch potatoes...19.99

EGGS FLORENTINE* ^{GF}
two poached eggs, english muffin,
sautéed spinach, hollandaise,
brunch potatoes...19.99

EGGS CHESAPEAKE*
two poached eggs, english muffin,
crab cakes, hollandaise,
brunch potatoes...27.99

EGGS NORWEGIAN*
two poached eggs, english muffin,
smoked salmon, hollandaise,
brunch potatoes...20.99

BREAKFAST SANDWICH
scrambled eggs, american,
choice of bacon or breakfast
sausage, brunch potatoes,
ciabatta roll...17.99

STEAK & EGGS*
6-oz. sirloin steak,
two eggs your way, hollandaise,
brunch potatoes, toast...26.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or small caesar salad.
burgers are served on sesame seed bun. gluten-free bread available +1.99.

ADD ON CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.99 EACH

CLYDE'S CLASSIC BURGER*...16.99
american, swiss, blue, cheddar,
monterey jack, or muenster...17.99

BACON CHEESEBURGER*
american, swiss, blue, cheddar,
monterey jack, or muenster...18.99

CHICKEN #1
chicken breast, bacon, muenster,
sesame seed bun...17.99

LENTIL-QUINOA PATTY MELT ^{GF}
caramelized onions,
swiss cheese, bistro sauce,
toasted seeded rye...17.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce,
cornmeal bun...27.99

WARM MAINE LOBSTER ROLL
split-top roll, lemon-herb mayo,
coleslaw...33.99

REUBEN
first-cut corned beef, sauerkraut,
swiss, thousand island,
toasted seeded rye...22.99

ROAST TURKEY
avocado, alfalfa sprouts,
pickled red onions,
provolone, calabrian chili aioli,
toasted honey wheat...17.99

PICKLE BRINED FRIED CHICKEN
avocado fresca, iceberg lettuce,
chipotle aioli, sesame bun...18.99

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.

^{GF} Vegetarian ^{GF} Gluten-Friendly



RAW BAR SELECTION

OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99
served with cocktail sauce & classic mignonette. minimum of 3 per order.

BREAK WATER* (GF)
crassostrea virginica
island park cove, ri
medium size, plump in the shell
with a slightly briny finish

CHEBOOKTOOK* (GF)
crassostrea virginica
bouctouche bay, nb, canada
small size, slightly briny
with a sweet finish

PINK MOON* (GF)
crassostrea virginica
hunter river, pei
medium size, crisp and briny
with a sweet finish

WELLFLEET* (GF)
crassostrea virginica
wellfleet harbor, ma
medium size, plump in the shell
with a very briny finish

OYSTER HAPPY HOUR

daily from 3-5 PM & 10 PM–close

½ dozen...15.99 / dozen...27.99
discounted raw bar platters
\$10 off caviar

RAW BAR PLATTERS* (GF)

THE SELKIE
12 oysters, 6 jumbo shrimp...61.99
happy hour...50.99

THE MERMAID
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad...73.99
happy hour...60.99

THE KRAKEN
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad, sterling pacific
white sturgeon caviar...180.99
happy hour...149.99

OYSTERS ROYALE
12 oysters, sterling pacific
white sturgeon caviar...117.99
happy hour...99.00

TINNED SEAFOOD



\$5 off conservas & \$10 off caviar during oyster happy hour

CAVIAR

sustainably harvested—30 grams
route 11 potato chips—lightly salted

**ADAMAS ITALIAN
“SIBERIAN STURGEON”**
hints of umami and sea salt,
with a buttery finish that goes "pop"
when pressed to the roof of your mouth
italy / 96

**ADAMAS ITALIAN
"WHITE STURGEON"**
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
italy / 84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
guindilla peppers, maldon sea salt, lemon

ANCHOVIES
in garlic and olive oil
olasagasti / spain / 6.7 oz / 17

STUFFED SQUID
rice stuffed squid in tomato sauce
lucas / portugal / 4 oz / 18

SARDINES
grilled tails in olive oil
gueyu mar / spain / 5.3 oz / 25

spiced in olive oil
nuri / portugal / 4.4 oz / 18

MACKEREL
spiced in olive oil
pinhais / portugal / 4.2 oz / 18

TUNA
yellowfin ventresca tuna belly
olasagasti / spain / 4.2 oz / 25

olive oil & capers
tenorio / portugal / 4.2 oz / 20

azorean lemon & chili peppers
tenorio / portugal / 4.2 oz / 20

COCKTAILS

BEST IN SHOW (🍸)
tito's vodka, maggie's farm
falernum, peach, lime, mint,
q ginger beer...15.99

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,
mathilde 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...15.99

ZERO PROOF COCKTAILS
NON-ALCOHOLIC

TEA TOTALER (🍵)
green tea, strawberry-basil,
cranberry, lemon...10.99

LA REPUESTA (🍸)
ritual tequila alternative,
lavender, grapefruit,
lime...11.99

TAKES TWO TO MANGO (🍸)
peloton de la muerte mezcal,
chacho jalepeno aguardiente,
mango nectar, agave,
lime...15.99

DESERT BLOOM (🍸)
casa del sol reposado tequila,
cynar, cocchi rose americano,
fee brothers aztec chocolate
bitters...19.99

RYE-SING SUN (🍸)
sagamore 'small batch' rye
whiskey, giffard, crème
de pampelmousse rose,
maple, angostura 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 DRINKS

WATER & SODAS
acqua panna still water (1L)...10
san pellegrino sparkling water (1L)...10
coke, diet coke, sprite, ginger ale...4.79
q ginger beer...4.99
sprecher's root beer...6.49

COFFEE
cold brew...4.99
drip coffee...4.79
single espresso...4.79
double espresso...5.99
cappuccino...5.99
latte...5.99
milks: whole, almond, or oat

TEA
iced tea...4.79
hot tea...4.79
green tea, lemon ginger,
earl grey, english breakfast, chamomile,
raspberry hibiscus

