

STARTERS

NASHVILLE SPICED CRISPY MUSHROOM

b&b zucchini pickles, buttermilk goddess drizzle...12.99

PARKER 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 & PEPPERONATA

rosemary focaccia, calabrian chili oil...14.99

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

MOZZARELLA ARANCINI

Grana Padano, marinara...10.99

SALT ROASTED BEETS

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

DEVILED 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.

BRUNCH ENTRÉES

EGGS BENEDICT*

two poached eggs, English muffin, & brunch potatoes

TRADITIONAL

Canadian bacon, hollandaise...18.99

FLORENTINE

sautéed spinach, hollandaise...19.99

CHESAPEAKE

crab cakes, Old Bay hollandaise...26.99

CHALLAH FRENCH TOAST

strawberries, West Virginia maple syrup, whipped cream, choice of: bacon, pork sausage patties or turkey sausage links...17.99

BUTTERMILK PANCAKES

whipped butter, West Virginia maple syrup, choice of bacon, pork sausage patties or turkey sausage links...17.99

STEAK & EGGS*

6-oz. sirloin steak, scrambled eggs, brunch potatoes, béarnaise butter...26.99

CLYDE'S BREAKFAST*

two eggs any style, choice of bacon, pork sausage patties or turkey sausage links, brunch potatoes, choice of toast...17.99

CHICKEN & BISCUIT

fried chicken breast, buttermilk biscuit, sausage gravy, two sunny-side up eggs, scallions...19.99

ASPARAGUS FRITTATA

Kennebec potatoes, scallion, arugula, pecorino Romano, lemon vinaigrette ...19.99

SMOKED SALMON PLATTER*

gem lettuce, tomato, red onion, cucumber, whipped-dill cream cheese, capers, chopped hard-boiled egg, plain toasted bagel...19.99

FOUR CHEESE RAVIOLI

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

ALASKAN HALIBUT

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

FISH & CHIPS

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

STEAK FRITES*

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

FAROE ISLAND SALMON*

beluga lentils, farro, charred little gem, dill-lemon cream...28.99

JUMBO LUMP CRAB CAKE

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

GREENS & GRAINS

CAESAR SALAD

Grana Padano, croutons...13.99

MIXED GREENS SALAD

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

GRILLED STEAK SALAD*

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

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

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, watercress, Honeycrisp apples, 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

Served with your 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. 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*

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

LENTIL & QUINOA PATTY MELT

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

REUBEN

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

CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH

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

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...26.99

WALTER'S FAVORITE

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

SPICY FRIED CHICKEN SANDWICH

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

CHICKEN #1

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

ROAST TURKEY

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

Executive Chef
Zac Stovall

General Manager
Erin Claire

Vegetarian V Vegan
GF 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

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

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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%)...7.59
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
Modelo Especial (Mexico City, Mexico, 4.4%)...8.99
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
Miller Lite (Milwaukee, WI, 4.2%)...6.99
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, NV...18.99/65.00
Brut Rosé, Albert Bichot, Brut Rosé Cremant de Bourgogne, Burgandy, France, NV...17.99/61.00

WHITE

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

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, 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

NON-ALCOHOLIC DRINKS

