



## STARTERS

### STRAWBERRY SCONES

vanilla bean icing,  
strawberry rhubarb jam...5.99

### BAKED CHURRO DONUTS

warm spiced chocolate sauce...5.99

### CHICKEN LIVER MOUSSE

spiced cherry compote, cornichon,  
pickled onion, grain mustard,  
assorted crostini...12.99

### ZUCCHINI CHIPS

chipotle-buttermilk dressing,  
Parmesan...11.99

### GODFREY FARMS ASPARAGUS

new potato, radish, scallion,  
applewood bacon, hard-boiled egg,  
chèvre, garlic breadcrumbs,  
honey-dijon vinaigrette...16.99

### BACON-CHEDDAR

### BUTTERMILK BISCUITS

jalapeno jelly, whipped butter...5.99

### SALT ROASTED BEETS

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

### HOLLANDER MAINE MUSSELS

fra diavolo sauce, piquillo peppers, parsley,  
grilled ciabatta...19.99

### JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad",  
Westminster saltines...20.99

### SHRIMP COCKTAIL

cocktail sauce, lemon...12.99

### CHEESEBURGER SLIDERS\*

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

### POINT JUDITH

### RHODE ISLAND CALAMARI

pickled cherry peppers watercress,  
remoulade...16.99

### MEATBALLS

creamy polenta, marinara, Pecorino Romano,  
crostini...14.99

### SMOKED RED PEPPER

### HUMMUS & PITA

pickled vegetables, olives, tabbouleh, feta,  
grilled pita...13.99

### CRAB & ARTICHOKE DIP

baguette, lemon...18.99

### BUFFALO CHICKEN WINGS

celery, blue cheese dressing...15.99  
extra sauces...0.59 each

### CREAM OF CRAB SOUP

8.99

### CLYDE'S CHILI

8.99

add cheese/onion/sour cream...0.59 each

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.

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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.

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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.

## BRUNCH ENTRÉES

### EGGS BENEDICT\*

two poached eggs, English muffin,  
brunch potatoes

### TRADITIONAL

Canadian bacon, hollandaise...18.99

### CHESAPEAKE

crab cakes, old bay hollandaise...26.99

### MUSHROOM & SPINACH OMELET

Jasper Hill Farms cheese,  
caramelized onions, hollandaise sauce, brunch  
potatoes...18.99

### BRIOCHE FRENCH TOAST

strawberries, whipped cream, West Virginia maple  
syrup, choice of bacon, pork sausage or turkey  
sausage...19.99

### HUEVOS RANCHEROS

Chorizo, black beans, tortilla chips  
tossed in Salsa Ranchera and topped  
with two sunny side up eggs...18.99

### BUTTERMILK PANCAKES

blueberry compote, whipped cream,  
maple syrup, brunch potatoes...17.99

### STEAK & EGGS\*

8oz New York Strip Steak, two eggs any style, brunch  
potatoes, bearnaise sauce...31.99

### UMBO LUMP CRAB CAKE

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

### ALASKAN HALIBUT\*

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

### SHRIMP & GRITS

blackened shrimp, Andouille sausage, white cheddar  
grits, tomato cream...24.99

### TROUT PARMESAN

flash-fried, Parmesan crusted, roasted potatoes,  
charred broccolini, hollandaise...24.99

### SHEPHERD'S PIE

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

### FAROE ISLAND SALMON\*

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

### CHICKEN FETTUCCINE

shiitake-cremini mushroom blend, Marsala cream,  
parsley, Pecorino Romano...24.99

### LEMON RICOTTA RAVIOLI

English peas, shiitake mushrooms,  
lemon butter sauce, toasted garlic breadcrumbs,  
Pecorino Romano...21.99

### SHRIMP LINGUINE

heirloom cherry tomatoes, sweet basil, white  
wine-lemon butter sauce,  
chili-garlic gremolata...24.99

### BABY BACK RIBS

half-rack...24.99 full-rack...39.99  
potato salad, coleslaw, cornbread, BBQ sauce

## GREENS & GRAINS

### CAESAR SALAD

Grana Padano, croutons...13.99

### SPRING MARKET SALAD

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

### GRILLED CHICKEN &

### BLACK RICE SALAD

escarole, radicchio, snow peas & shoots,  
asparagus, watermelon radish,  
golden raisins, Pecorino Romano,  
white balsamic vinaigrette...22.99

### FAROE ISLAND SALMON SALAD\*

power 4 blend lettuce, farro, chickpeas,  
roasted tomatoes, feta cheese,  
oregano vinaigrette...25.99

### FRIED CHICKEN RICE BOWL

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

### STEAK SALAD\*

6-oz. Sirloin Steak, little gem lettuce,  
bacon, cherry tomatoes, pickled red  
onions, smokey blue cheese, buttermilk  
goddess dressing...25.99

### SHRIMP BOWL

farro, Carolina gold rice, avocado,  
cabbage, chili-quinoa crisp,  
cilantro-lime vinaigrette...23.99

### FALAFEL BOWL

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

## 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 CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.59 EACH

### CLYDE'S CLASSIC BURGER\* ...16.99

American, Swiss, blue, cheddar, Muenster,  
provolone, Monterey Jack...17.99  
with bacon...18.99

### LODGE BURGER\*

cremini mushrooms, arugula,  
black truffle aioli, house made  
onion-gruyère brioche bun...21.99

### CHICKEN #1

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

### SOFT-SHELL CRAB SANDWICH

coleslaw, cocktail mayo,  
cornmeal bun...26.99

### 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

## TACOS

Served on house-made corn tortillas with Carolina gold rice  
and black beans on the side

### BAJA CHICKEN

crispy cabbage slaw,  
avocado, salsa roja...17.99

### BEEF BIRRIA

braised beef, adobo broth,  
Oaxaca cheese,  
salsa roja...18.99

### SHRIMP TACOS

balsamic caramelized  
onions, curtido, tomatillo  
salsa verde...18.99

## STEAKS & CHOPS

Our steaks & chops are broiled  
at 750°F and finished with an  
herb butter. Served with  
your choice of sauce & side.

### FILET MIGNON\*

Linz Heritage Angus  
8-oz...50.99

### NEW YORK STRIP\*

Linz Heritage Angus  
14-oz...47.99

### RIBEYE\*

Linz Heritage Angus  
16-oz...54.99

### DUROC PORK CHOP\*

Leidy Farms 16-oz...34.99

### CHOICE OF SAUCE

Béarnaise  
Black Garlic  
Chimichurri  
Bordelaise

### CHOICE OF SIDE

choose one from  
our sides section

## SIDES

8.99 each

### GRILLED ASPARAGUS

lemon vinaigrette,  
Pecorino Romano, pine nuts

### MAC & CHEESE

garlic-herb breadcrumbs

### WHIPPED YUKON GOLD

### POTATOES

### MUSHROOM GRATIN

black pepper, Pecorino Romano,  
garlic-herb breadcrumbs

### CHILI-GARLIC BROCCOLINI

General Manager  
Carlos Garcia

Executive Chef  
Cesar Montesinos

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Vegetarian Gluten-Friendly





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 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

RAW BAR SELECTION

Served with cocktail sauce & classic mignonette. Minimum of 3 per order for oysters.

OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99

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

SAVAGE BLONDE\* Ⓜ  
Crassostrea virginica  
Savage 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

GOSSLINGS\* Ⓜ  
Crassostrea virginica  
Maquoit Bay, ME  
medium size, plump in the shell,  
briny with a crisp finish

OYSTER HAPPY HOUR

Daily from 3-6 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99  
Discounted Raw Bar Platters

MORE FROM THE RAW BAR

JUMBO SHRIMP COCKTAIL  
4.59 each

JUMBO LUMP CRAB DIJONNAISE  
chilled crab "salad"  
Westminster saltines...20.99

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 .....12.49/40.00  
Scharffenburger Brut 'Excellence', Mendocino, CA, NV .....18.99/65.00  
Albert Bichot Brut Rosé Cremant de Bourgogne, Burgundy, France, NV 17.99/61.00  
Pierre Chavin 'Signature' Brut Rosé, France, NV (Non-Alcoholic) ..... 13.99/41.00

WHITE

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023 .....12.49/40.00  
Albariño, Mar de Vinas, Rías Baixas, Spain, 2024 .....13.99/45.00  
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023.....13.99/45.00  
Grüner Veltliner, Pratsch, Niederosterreich, Austria, 2023 .....14.49/47.00  
Riesling, Dr. Pauly Bergweiler, ‘Noble House,’  
Mosel, Germany, 2023 (off-dry)..... 11.99/39.00  
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022 ..... 11.99/41.00  
Chardonnay, Bravium, Russian River Valley, CA, 2023.....17.99/63.00

ROSÉ

Grenache/Cinsault/Syrah, Bieler, ‘Sabine,’  
Coteaux d'Aix-en-Provence, 2023.....13.99/45.00

RED

Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022.....15.99/53.00  
Pinot Noir, Equoia, Monterey, CA, 2021.....14.99/49.00  
Grenache/Syrah, Lancon ‘La Solitude’,  
Cotes du Rhone, S. Rhone, France, 2023.....13.99/45.00  
Cabernet Franc, Barboursville Reserve | Charlottesville, Virginia, 2022..... 17.99/61.00  
Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2022 ..... 12.99/41.00  
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

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  
Q Ginger Beer...4.49  
Tonic Water...4.49  
Lemonade...4.49  
Juices: Tomato, Orange, Cranberry,  
Grapefruit, or Pineapple...5.99

COFFEE

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, English Breakfast,  
Green, Raspberry Hibiscus,  
Decaf English Breakfast

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%). ..... 7.59  
Heavy Seas ‘Bo\*dacious’ Blonde Ale (Baltimore, MD, 4.5%)..... 8.59  
Yuengling Amber Lager (Pottsville, PA, 4.4%) ..... 7.99  
Lone Oak Farm ‘El Roble’ Mexican-style Lager (Olney, MD, 4.5%) ..... 8.99  
Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, 7%) ..... 9.59  
Port City ‘Optimal Wit’ Belgian-Style-Witbier (Alexandria, VA, 4.9%).....8.99  
Stella Artois (Leuven, Belgium, 5.2%)..... 9.59  
Brookville Farm Dog Vienna Lager (Brookeville, MD, 5%)..... 8.99  
Evolution Lot No 3 “American-Style” IPA (Salisbury, MD, 6.8%) ..... 8.59  
Bold Rock “Virginia Apple” Hard Cider (Nellysford, VA, 4.7%)..... 7.99  
Guinness Stout (Dublin, Ireland, 4.2%)..... 9.59  
Black & Blue ..... 8.59  
Black & Tan..... 8.59

BOTTLES

Miller Lite (Milwaukee, WI, 4.2%) ..... 6.99  
Michelob Ultra (Williamsburg, VA, 4.2%) ..... 6.99  
Blue Moon Belgian White (Golden, CO, 5.4%)..... 7.59  
Miller High Life (Milwaukee, WI, 4.6%)..... 5.99  
Allagash White Wheat Beer (Portland, ME, 5.2%)..... 8.99  
Brooklyn Special Effects Hoppy Amber N/A (Brooklyn, NY) ..... 7.59  
Heineken Premium Lager 0.0 N/A (Amsterdam, The Netherlands)..... 6.99

CANS

Brookeville Beer Farm SOUR 16oz (Brookeville, MD, 6%) ..... 10.99  
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%) ..... 7.59  
Athletic Hazy IPA Free Wave NA (Milford, Connecticut) ..... 7.59

HARD SELTZER

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

