

5441 WISCONSIN AVENUE
CHEVY CHASE, MD 20815



(301) 951-9600
WWW.CLYDES.COM

STARTERS

SALT ROASTED BEETS

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

NASHVILLE SPICED CRISPY MUSHROOM

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

LOADED KENNEBEC POTATOES

BBQ burnt ends, sharp cheddar,
Alabama white sauce...15.99

MOZZARELLA ARANCINI

Grana Padano, marinara...10.99

SMASHBURGER SLIDERS

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

DEVEILED EGGS

whipped avocado, crispy jalapeno,
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

CREAM OF CRAB SOUP

8.99

CLYDE'S CHILI

cheddar / onions / sour cream
0.59 each



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.

ENTRÉES

JUMBO LUMP CRAB CAKE

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

LINZ HERITAGE ANGUS RIBEYE*

16-oz. whipped Yukon Gold potatoes,
broccolini, bordelaise...53.99

LEIDY'S DUROC PORK CHOP*

14-oz. rib chop, crispy Kennebec potatoes,
grilled asparagus, chimichurri...30.99

STEAK FRITES*

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

FISH & CHIPS

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

FAROE ISLAND SALMON*

beluga lentils, farro, charred little gem
lettuce, buttermilk-dill sauce...28.99

ALASKAN HALIBUT

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

CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH

white corn grits, andouille sausage
gravy, pickled okra-green tomato
chow chow...21.99

TROUT PARMESAN

flash-fried, Parmesan-crusted, roasted
potatoes, green beans, hollandaise...24.99

SHEPHERD'S PIE

lamb, onions, carrots, peas,
Parmesan whipped potatoes...23.99

BELL & EVANS HALF CHICKEN

whipped Yukon gold potatoes, sugar
snap peas, heirloom carrots, asparagus,
lemon-herb butter, chicken jus...28.99

HOUSE-MADE PASTA

SHRIMP FETTUCCINE

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

RIGATONI BOLOGNESE

beef & pork ragu,
Grana Padano...23.99

FOUR CHEESE RAVIOLI

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

CHICKEN & BROCCOLINI CAMPANELLE

housemade chicken "sausage", lemon,
Pecorino Romano..24.99

GREENS & GRAINS

CAESAR SALAD

Grana Padano, croutons...13.99

MIXED GREENS SALAD

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

SPRING MARKET SALAD

power 4 lettuce blend, carrots, sugar
snap peas, radish, celery, scallions,
mint, toasted almonds,
honey-yogurt-poppysseed dressing...14.99

GRILLED CHICKEN & FARRO SALAD

Tuscan kale, arugula, goat cheese,
toasted pecans, dried cherries, scallions,
white balsamic vinaigrette...22.99

GRILLED STEAK SALAD*

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

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, Honeycrisp
apples, watercress, 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* ...16.99

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

WALTER'S FAVORITE

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

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...26.99

CHICKEN #1

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

SPICY FRIED CHICKEN SANDWICH

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

ROAST TURKEY

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

Executive Chef
Zac Stovall

General Manager
Erin Claire

Vegetarian Vegan
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 
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

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

Scharffenburger Brut 'Excellence', Mendocino, CA, NV...18.99/65.00

Albert Bichot, Brut Rosé, Cremant de Bourgogne, 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...12.99/41.00

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

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%)..... 8.29

CANS

Austin Eastciders Original (Austin, TX, abv 5.00%).....7.99

BOTTLES

Budweiser (Williamsburg, VA, abv 5.00%)6.59

Brooklyn Lager (Brooklyn, NY, abv 5.20%).....8.59

Miller Lite (Milwaukee, WI, abv 4.20%).....6.99

Michelob Ultra (Williamsburg, VA, abv 4.20%)...6.99

Heineken (Amsterdam, The Netherlands, abv 5.00%)..... 7.99

Allagash White Wheat Beer (Portland, ME, abv 5.20%).....8.99

Heavy Seas Loose Cannon "American-Style" IPA (Baltimore, MD, abv 7.25%) 7.99

Heineken Premium Lager 0.0 NON-ALCOHOLIC (Amsterdam, The Netherlands).... 7.59

Sam Adams Just The Haze "Hazy Juicy IPA" NON-ALCOHOLIC (Boston, MA) 7.59

DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%) 7.59

Yuengling Amber Lager (Pottsville, PA, abv 4.40%) 7.99

Stella Artois (Leuven, Belgium, abv 5.20%)..... 9.59

Sierra Nevada Hazy Little Thing "New England-Style" IPA (Chico, CA, abv 6.70%)8.99

Evolution Lot No 3 “American-Style” IPA (Salisbury, MD, abv 6.80%).....8.59

Jailbreak Infinite Amber (Laurel, MD, abv 5.00%)..... 8.59

Modelo Especial (Mexico City, Mexico, abv 4.40%)..... 8.99

Guinness Stout (Dublin, Ireland, abv 4.20%)..... 9.59

Black & Tan 8.59

NON-ALCOHOLIC DRINKS

WATER & SODAS

Acqua Panna Still Water (1L)...10

San Pellegrino Sparkling Water (1L)...10

San Pellegrino Sparkling Water (500ml)...5.29

Coca Cola, Diet Coke, Sprite, or 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, 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

