



STARTERS

STRAWBERRY SCONES

vanilla bean icing,
strawberry rhubarb jam...5.99

BAKED CHURRO DONUTS

warm spiced chocolate sauce...5.99

BISCUITS & SAUSAGE GRAVY

sausage gravy...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

SALT ROASTED BEETS

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

HOLLANDER MAINE MUSSELS

fra diavolo sauce, 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, 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 dressing...15.99
extra sauces...0.59 each

CREAM OF CRAB SOUP

8.99

CLYDE'S CHILI

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.

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.

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*

8-oz. New York strip steak, two eggs any style,
brunch potatoes, bearnaise sauce...31.99

JUMBO LUMP CRAB CAKE

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

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

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

MEDITERRANEAN BRANZINO

roasted fennel & fingerling potatoes,
tomato-caper relish...32.99

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

GREENS & GRAINS

CAESAR SALAD

Grana Padano, croutons...13.99

SPRING MARKET SALAD

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,
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,
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*

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

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,
salsa roja...18.99

SHRIMP TACOS

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



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

GOSSLING* 🍷
Crassostrea virginica
Maquoit Bay, ME
medium size, plump in the shell, briny with a crisp finish

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

PINK MOON* 🍷
Crassostrea virginica
Wine harbor, Nova Scotia
small size, briny with a crisp 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

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, NV17.99/61.00
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
Grüner Veltliner, Pratsch, Niederösterreich, Austria, 2023..... 14.49/47.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023..... 13.99/45.00
Garganega, Suavia, Soave Classico, Veneto, Italy, 2023 13.99/45.00
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, Oberon, Carneros, Napa Valley CA, 202317.99/61.00

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’, Côtes du Rhône, S. Rhône, 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...4.79
Double Espresso...5.99
Cappuccino...5.99
Drip Coffee...4.79
Latte...5.99
Americano...5.99

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
Jailbreak ‘Feed The Monkey’ Hefeweizen (Laurel, MD, 5.6%) 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
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6%) 7.99
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

