



ENTRÉES

STARTERS

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

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

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

SHRIMP COCKTAIL
cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*
American cheese, sautéed onions,
ketchup, brioche bun...17.99

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

GRILLED SPANISH OCTOPUS
pickled cherry peppers, shaved
fennel salad, brava sauce, toasted
garlic breadcrumbs...16.99

**SMOKED RED PEPPER
HUMMUS & PITA**
pickled vegetables, olives,
tabbouleh, feta, grilled pita...13.99

HOLLANDER MAINE MUSSELS
fra diavolo sauce, piquillo
peppers, parsley, grilled
ciabatta...19.99

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

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
cheddar / onions /
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.

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

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

BELL & EVANS HALF CHICKEN
whipped Yukon gold potatoes, sugar snap
peas, heirloom carrots, asparagus,
lemon-herb butter, chicken jus...28.99

FAROE ISLAND SALMON*
beluga lentils, farro, charred Gem lettuce,
buttermilk-dill sauce...28.99

HOUSE-MADE PASTA

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

RAGU AMERICANA & RIGATONI
red wine braised chuck roast,
Nonna's meatballs, Grana Padano...23.99

STEAK FRITES*
8-oz NY strip steak, french fries, watercress,
shallot-Dijon cream sauce...31.99

GEORGES BANK SCALLOPS*
whole grain black rice, English peas,
snow peas & shoots, Vidalia onion purée,
charred scallion-lemon vinaigrette...34.99

**BACON-HORSERADISH
GLAZED MEATLOAF**
whipped Yukon gold potatoes,
Swiss chard, cremini mushrooms,
bordelaise...20.99

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

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

GREENS & GRAINS

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

CAESAR SALAD
Grana Padano, croutons...13.99

**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*
chicories, 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, brussels sprouts,
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

Served with your choice of french fries, fruit, mixed greens salad, or small
Caesar salad. 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, blue, cheddar, Muenster,
provolone, Monterey Jack...17.99
with bacon...18.99

LODGE BURGER*
cremini mushrooms, arugula,
black truffle aioli, house made
onion-gruyere 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 cheese, salsa roja...18.99

SHRIMP TACOS
balsamic caramelized onions,
curtido, Carolina rice and
black beans, 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

BRUSSEL SPROUTS
bacon jam, Pecorino Romano,
aged balsamic

MAC & CHEESE
garlic-herb breadcrumbs

**WHIPPED YUKON GOLD
POTATOES**

MUSHROOM GRATIN
black pepper, pecorino Romano,
garlic-herb breadcrumbs

CHILI-GARLIC BROCCOLINI

General Manager
Yousef Khatib

Executive Chef
Cesar Montesinos

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

THATCH ISLAND* Ⓞ
Crassostrea virginica
Barnstable Harbor, MA
medium size, plump in the shell
with a briny 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

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, NV12.49/40.00
Scharffenburger Brut 'Excellence', Mendocino, CA, NV18.99/65.00
Huber Rose, Niederosterreich, Austria, NV13.99/45.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 202312.49/40.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 202313.99/45.00
Grüner Veltliner, Josef Bauer, Wagram, Austria, 202311.99/39.00
Riesling, Dr. Pauly Bergweiler, ‘Noble House,’
Mosel, Germany, 2023 (off-dry)11.99/39.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 202211.99/41.00
Chardonnay, Bravium, Russian River Valley, CA, 202317.99/63.00

ROSÉ

Grenache/Cinsault/Syrah, Bieler, ‘Sabine,’
Coteaux d'Aix-en-Provence, 202313.99/45.00

REDS

Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 202215.99/53.00
Pinot Noir, Equoia, Monterey, CA, 202114.99/49.00
Grenache/Syrah, Lancon ‘La Solitude’,
Cotes du Rhone, S. Rhone, France, 202313.99/45.00
Cabernet Franc, Barboursville Reserve | Charlottesville, Virginia, 202217.99/61.00
Malbec, Lamadrid Agrelo, Mendoza, Argentina, 202212.99/41.00
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 202212.99/43.00
Cabernet Sauvignon, Maison Noir 'In Sheeps Clothing',
Columbia Valley, Washington. 202218.99/65.00

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

BEER

DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%)7.59
Yuengling Amber Lager (Pottsville, PA, abv 4.40%)7.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, abv 4.60%)8.99
Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, ABV 7.00%)9.59
Port City ‘Optimal Wit’ Belgian-Style-Witbier (Alexandria, VA ABV 4.90%)8.99
Jailbreak ‘Infinite’ Amber Ale (Laurel, MD ABV 5.00%)8.59
Stella Artois (Leuven, Belgium, abv 5.20%)9.59
Brookeville Beer Farm Hop Envy Hazy Double IPA
(Brookeville, MD, ABV 8.00%)10.59
Evolution Lot No 3 “American-Style” IPA (Salisbury, MD, abv 6.80%)8.59
Bold Rock “Virginia Apple” Hard Cider (Nellysford, VA, abv 4.70%)7.99
Guinness Stout (Dublin, Ireland, abv 4.20%)9.59
Black & Blue8.59
Black & Tan8.59

BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%)6.99
Michelob Ultra (Williamsburg, VA, abv 4.20%)6.99
Blue Moon Belgian White (Golden, CO, abv 5.40%)7.59
Miller High Life (Milwaukee, WI, abv 4.60%)5.99
Allagash White Wheat Beer (Portland, ME, abv 5.20%)8.99
Brooklyn Special Effects Hoppy Amber NA (Brooklyn, NY)7.59
Heineken Premium Lager 0.0 NA (Amsterdam, The Netherlands)6.99

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

Brookeville Beer Farm SOUR 16oz (Brookeville, MD, abv 6.00%)10.99
Sierra Nevada Hazy Little Thing “New England-Style” IPA
(Chico, CA, abv 6.70%)7.59
Athletic Hazy IPA Free Wave NA (Milford, Connecticut)7.59

