



STARTERS

STRAWBERRY SCONES

vanilla bean icing, strawberry
rhubarb jam...5.99

BAKED CARROT CAKE DONUTS

cream cheese frosting...5.99

CHICKEN LIVER MOUSSE

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

PARKER 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, chicories,
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,
ketchup, brioche bun...17.99

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

add 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.

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

FAROE ISLAND SALMON*

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

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
broccoli, hollandaise...24.99

JUMBO LUMP CRAB CAKE

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

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

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

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*

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, watercress, ginger-pickled
cucumbers, scallions...21.99

STEAK SALAD*

6-oz. Sirloin Steak, little gem lettuce,
bacon, cherry tomatoes, pickled red
onions, smoky 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, additional 1.99.

ADD CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.59 EA.

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-
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

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

General Manager
Carlos Garcia

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* (GF)
Crassostrea virginica
Katama Bay, MA
large size, slightly briny
with a sweet finish

SAVAGE BLONDE* (GF)
Crassostrea virginica
Savage Harbor, PEI
medium size, sweet
with a briny finish

THATCH ISLAND* (GF)
Crassostrea virginica
Barnstable Harbor, MA
medium size, plump in the shell
with a briny finish

WELLFLEET* (GF)
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 (GF)

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

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, Josef Bauer, Wagram, Austria, 2023.....11.99/39.00
Riesling, Dr. Pauly Bergweiler, 'Noble House,'
Mosel, Germany, 2023 (off-dry).....11.99/39.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 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

BEER

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%).....7.59
Yuengling Amber Lager (Pottsville, PA, 4.4%).....7.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6%).....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
Jailbreak 'Infinite' Amber Ale (Laurel, MD, 5%).....8.59
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 (GF) (100 Calories, 5%).....7.29
High Noon Vodka & Grapefruit (GF) (100 Calories, 4.5%).....8.29

