

## STARTERS

**POLENTA & MEATBALLS**  
creamy polenta, pomodoro,  
Pecorino Romano, crostini...14.99

**SPREADS & BREAD** 🌱  
aleppo hummus, sumac whipped  
feta, walnut muhammara, carrots,  
cucumber, pita, EVOO...13.99

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad"  
Westminster saltines...21.99

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

**CRAB & ARTICHOKE DIP**  
baguette, lemon...18.99

**OYSTERS ROCKEFELLER**  
spinach, bacon, Pernod, Parmesan,  
breadcrumbs, lemon...15.99

**SHRIMP COCKTAIL** 🍷  
cocktail sauce, lemon...12.99

**CHEESEBURGER SLIDERS\***  
American cheese, caramelized onion,  
pickles, ketchup, brioche buns...17.99

**NACHOS** 🍷  
black beans, oaxaca cheese,  
pickled freso chilies, avocado-lime  
crema, scallion, cotija...14.99  
with chicken tinga...16.99  
with beef birria...18.99

**CLYDE'S CHICKEN WINGS**  
traditional or breaded, celery,  
blue cheese, tossed in choice of:  
buffalo, mumbo or hot honey  
half-order...8.99 / full order...15.99  
extra sauces...0.59 each

**MARYLAND CRAB SOUP** 🍷...8.99

**CLYDE'S CHILI** 🍷...8.99  
add cheddar / onions /  
sour cream...0.59 each

## LATE NIGHT HAPPY HOUR

**SUNDAY-THURSDAY:**  
10PM-CLOSE

**FRIDAY & SATURDAY:**  
11PM-CLOSE

**AVAILABLE ONLY AT THE BAR**

\$3 off seasonal cocktails

\$5 hard seltzers

\$6 draft beer

\$9 featured wines

\$3 off starters\* & burgers

\*excluding half-orders,  
soup, chili & shrimp cocktail

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.

Executive Chef : General Manager  
Russ Ventimiglia : Koli Zeka

### WIFI CODE

today's date using this format:  
CGPmddyy

## ENTRÉES

**JUMBO LUMP CRAB CAKE**  
single...26.99 double...44.99  
french fries, coleslaw, tartar sauce, lemon

**FAROE ISLAND SALMON\*** 🍷  
black pepper spice, crispy  
Kennebec potatoes, broccolini,  
charred scallion-caper vinaigrette...28.99

**SHRIMP & GRITS** 🍷  
creamy white corn grits,  
Andouille sausage, shallots,  
white wine-tomato broth...24.99

**CRISPY FRIED CHICKEN**  
breast, thigh, leg, wing; mumbo  
sauce, mac & cheese, "greasy" green  
beans...28.99

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

**CLYDE'S MEATLOAF** 🍷  
whipped potatoes, green beans, roasted  
wild mushrooms, bordelaise...20.99

**CORNMEAL CRUSTED  
CHESAPEAKE BAY BLUE CATFISH** 🍷  
creamy white corn grits, braised collard  
greens, Andouille sausage gravy...21.99

**WHOLE ROASTED RAINBOW TROUT** 🍷  
charred cauliflower, green beans,  
salsa vert...24.99

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

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

**RAGU AMERICANA**  
rigatoni, fennel sausage,  
Nonna's meatballs, Sunday gravy,  
Pecorino Romano...23.99

## GREENS & GRAINS

**MARKET SALAD** 🍷  
arcadian lettuce, arugula, Asian pears,  
Honeycrisp apples, candied walnuts,  
Jasper Hills Farm cheese, white balsamic  
vinaigrette...14.99

**MIXED GREENS SALAD** 🌱  
arcadian lettuce, cherry tomatoes,  
carrots, cucumbers, croutons,  
roasted sunflower seeds, lemon-basil  
vinaigrette...10.99

**GRILLED CHICKEN & FARRO SALAD**  
Tuscan kale, arugula, goat cheese toasted  
pecans, farro, dried cherries, scallions,  
white balsamic vinaigrette...22.99

**FRIED CHICKEN RICE BOWL**  
honey-sriracha tossed chicken  
breast, hard-boiled egg, bacon,  
Honeycrisp apples, brussel sprouts,  
watercress, ginger-pickled cucumbers,  
scallions...22.99

**CAESAR SALAD**  
Grana Padano, croutons...13.99

**FAROE ISLAND SALMON SALAD\*** 🍷  
red & green cabbage, sweet baby  
peppers, radish, chickpeas, carrots,  
cucumbers, scallions, parsley, mint, feta,  
herb-yogurt dressing...25.99

**GRILLED STEAK SALAD\*** 🍷  
6-oz. Sirloin Steak, little gem lettuce,  
bacon, cherry tomatoes, pickled red  
onions, 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

## 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,  
Monterey Jack, or Muester...17.99  
add bacon...18.99

**ROAST TURKEY**  
avocado, alfalfa sprouts, pickled red  
onions, provolone, Calabrian chili aioli,  
toasted honey wheat...17.99

**PATTY MELT\***  
American cheese, griddled burger,  
sliced deli pickles, caramelized onion,  
MeltHouse sauce, toasted  
Vienna bread...17.99

**CHICKEN #1**  
grilled chicken breast, bacon,  
Muenster, sesame seed bun...17.99

**REUBEN**  
first-cut corned beef, sauerkraut,  
Swiss, Thousand Island,  
toasted rye...21.99

**JUMBO LUMP CRAB CAKE**  
coleslaw, tartar sauce, cornmeal bun...26.99

**CUBANO**  
Swiss cheese, roasted mojo pork,  
Virginia ham, fried pickles, dijonnaise,  
toasted Vienna bread...17.99

**ITALIAN MELT**  
provolone, mozzarella, salami,  
mortadella, Virginia ham,  
onions, cherry pepper-cabbage slaw,  
Parmesan-crusting Vienna bread...18.99

**HOT-HONEY FRIED CHICKEN**  
buttermilk-brined fried chicken  
breast, kickin' slaw, bread & butter  
pickles, hot-honey Old Bay,  
soft bun...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

**BONE-IN COWBOY RIBEYE\*** 🍷  
Linz Heritage Angus® 20-oz  
54.99

**DUROC PORK CHOP\*** 🍷  
Leidy Farms 16-oz  
34.99

**CHOICE OF SAUCE** 🍷  
Bearnaise  
Bordelaise  
Chimichurri

## SIDES

9.99 each

**CREAMED SPINACH** 🌱

**LYONNAISE POTATOES** 🍷  
fingerlings, garlic-butter,  
onion, thyme

**GREASY GREEN BEANS** 🍷  
stewed with bacon, tomato & onion

**LOADED GRITS** 🍷  
applewood bacon, aged white  
cheddar, scallions

**CRISPY KENNEBEC POTATOES** 🍷  
pimento cheese, chives

**5 CHEESE MAC** 🌱  
buttered breadcrumbs

**CHILI-GARLIC BROCCOLINI** 🍷

**CRISPY BRUSSELS SPROUTS** 🍷  
lemon, feta, pomegranate, sumac

**WHIPPED YUKON POTATOES** 🍷  
chives

🌱 Vegetarian 🍷 Gluten-Friendly

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.



# SEASONAL COCKTAILS

## FEATURED

### CLYDE'S EGGNOG

House Eggnog, Dark Rum, Brandy, Rye Whiskey, Madeira, Nutmeg...14.99

### SPICED APPLE SANGRIA

Four Roses Bourbon, Cabernet Sauvignon, Apple Cider, Orange-Cinnamon-Clove...15.99

### CRIMSON & CLOVER

Musaragno 'Babbo' Prosecco, St. George Spiced Pear, St. Elizabeth All Spice Dram, Orange-Cinnamon-Clove, Cranberry, Lemon...15.99

### CRUSHED VELVET

Stoli Vodka, Giffard Crème de Pampelmousse Rosé, Lavender, Lemon, Club Soda...14.99

### ROYAL FLUSH

Bombay Sapphire Gin, Maggie's Farm Falernum, Grenadine, Lime, Egg White, Q Ginger Beer...15.99

### NIGHT IN JALISCO

Corazon Blanco Tequila, Giffard Crème de Pampelmousse Rosé, Cinnamon, Cranberry, Lime...14.99

### WHY IS THE RUM GONE?

El Dorado 3 yr Rum, Myers Dark Rum, Giffard Bresil du Banana, Blackberry-Ginger, Pineapple, Lime...15.99

### UNDER THE PEAR TREE

Peloton de la Muerte Mezcal, St. George Spiced Pear, Cinnamon, Lime, Q Hibiscus Ginger Beer...14.99

### DROP IT LIKE IT'S HOT

Don Julio Reposado Tequila, Giffard Crème de Pampelmousse Rosé, Agave, Lemon, Sugar Rim...22.99

### ROYAL SIDECAR

Hennessy VS Cognac, Grand Marnier, Sour...20.99

### BOOTS WITH THE FUR (HOT)

Diplomatico 'Mantuano' Rum, Apple Butter, Brown Butter, Apple Cider, Vanilla, Cinnamon, Ginger...15.99

### THE REMEDY

Jameson Irish Whiskey, Ginger, Lemon, Laphroaig 10 yr Scotch...14.99

### FIRESIDE CHAT

Pierre Ferrand '1840' Cognac, Peloton de la Muerte Mezcal, St. Elizabeth All Spice Dram, Maple, Angostura Aromatic Bitters, Fee Brothers Orange Bitters...16.99

### EYE OF THE TIGER

Sagamore Rye Whiskey, Grenadine, Orange-Cinnamon-Clove, St. Elizabeth All Spice Dram, Lime, Fee Brothers Cranberry 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.

### HARPSWELL FLAT\* (GF)

Ostrea edulis  
Middle Bay, ME  
very briny with a sweet finish

### JETT BREAK\* (GF)

Crassostrea virginica  
Boutouche Bay,  
New Brunswick, Canada  
medium size, slightly briny  
with a crisp finish

### OYSTER HAPPY HOUR

Daily from 3-5pm & 10pm-close  
Friday & Saturday 11pm-close  
½ dozen...15.99 / dozen...27.99  
Discounted Raw Bar Platters

### SAND DUNE\* (GF)

Crassostrea virginica  
Souris River, PEI  
medium size, crisp brine  
with a sweet finish

### SPINNEY CREEK\* (GF)

Crassostrea virginica  
Eliot, ME  
large 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

## 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 salad  
73.99 / happy hour 60.99

### THE TRITON

24 oysters, 12 jumbo shrimp  
119.99 / happy hour 95.99

ICE  
COLD

# BEER

SERVED  
DAILY

## HARD SELTZER

High Noon Vodka & Peach (100 Calories, abv 4.50%) .....8.49  
Topo Chico Strawberry Guava (100 Calories, abv 4.20%) .....7.99

## CANS

Blue Moon Belgian White (Golden, CO, abv 5.40%) .....7.99  
Great Lakes 'Elliott Ness' Amber (Cleveland, OH, abv. 6.10%) .....8.59

## BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%) .....6.99  
Michelob Ultra (Williamsburg, VA, abv 4.20%) .....6.99  
Budweiser (Williamsburg, VA, abv 5.00%) .....6.99  
Corona Extra (Mexico City, Mexico, abv 4.60%) .....7.99  
Heineken (Amsterdam, The Netherlands, abv 5.00%) .....7.99  
Port City Monumental "American-Style" IPA  
(Alexandria, VA, abv. 6.30%) .....7.99  
Allagash White Wheat Beer (Portland, ME, abv 5.20%) .....8.99

## 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  
Port City 'Optimal Wit' Wheat (Alexandria, VA, abv 4.90%) .....8.99  
DC Brau "The Public" Pale Ale (Washington, DC, abv 6.00%) .....8.99  
Winchester Ciderworks 'Malice' Hard Cider  
(Winchester, VA, abv 6.50%) .....9.59  
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  
Heavy Seas Loose Cannon "American Style" IPA  
(Baltimore, MD, abv 7.25%) .....8.99  
Other Half 'Forever Ever' Double Dry Hopped IPA  
(Washington, DC, abv 4.70%) .....9.59  
Guinness Stout (Dublin, Ireland, abv 4.20%) .....9.59  
Black & Blue .....8.59  
Black & Tan .....8.59  
Snakebite (Winchester Cider & Guinness) .....8.99

## NON-ALCOHOLIC

Athletic Brewing Run Wild IPA (Stratford, CT) .....7.59  
Heinekin Premium Lager 0.0 (Amsterdam, The Netherlands) .....7.59  
Sam Adams Just The Haze "Hazy Juicy IPA" (Boston, MA) .....7.59

## 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 Drink's Ginger Beer...4.99  
Tonic Water...4.49  
Lemonade...4.49  
Juices: Tomato, Orange, Cranberry,  
Grapefruit, or Pineapple...5.99

### COFFEE

Drip Coffee...4.49  
Cold Brew...4.99  
Single Espresso...4.49  
Double Espresso...5.29  
Cappuccino...5.29  
Latte...5.29  
Americano...4.99

Milks: Whole, Almond, or Oat

### TEA

Iced Tea...4.49  
Hot Tea...4.49

Earl Grey, Green, English Breakfast, and  
Decaf English Breakfast

### NON-ALCOHOLIC COCKTAILS

APPLE OF MY EYE  
Apple Cider Orange-Cinnamon-Clove,  
Cranberry, Lemon, Club Soda...10.99

### LA REPUESTA

Ritual Tequila Alternative, Grapefruit,  
Lavender, Lime...11.99

### WINTER CAN WAIT

Lyre's Dark Cane, Lyre's Original  
Coffee, Espresso, Lavender...11.99

## WINES BY THE GLASS

### SPARKLING

Prosecco, "Organic" Brut,  
Babbo by Musaragno, Veneto,  
Italy, NV...13.49/43.00  
Huber, Rose, Niederosterreich,  
Austria, NV...13.99/45.00  
Moscato, Centorri Moscato D'asti,  
Piedmont Italy, NV...11.99/39.00  
Brut, Krone Brut Borealis  
Cuvee, Tulbaugh,  
South Africa, 2022...16.99/57.00

### WHITES

Pinot Grigio, Dipinti, Vigneti  
delle Dolomiti, Alto Adige,  
Italy, 2022...13.49/43.00  
Sauvignon Blanc, Stoneleigh,  
Marlborough, NZ, 2023...13.99/43.00  
Assyrtiko, Skouras, Wild Ferment,  
Peloponnese, Greece, 2022...13.99/45.00  
Grüner Veltliner, Josef Bauer,  
Wagram, Austria, 2023...11.99/39.00  
Chardonnay, Bravium, Russian River  
Valley, CA, 2022...17.99/63.00  
Chardonnay, Falls Street Cellars,  
Paso Robles, CA, 2022...12.49/42.00

### ROSÉ

Zweigelt/Pinot Noir,  
Pratsch, Niederosterreich, Austria,  
2023...13.99/45.00

### REDS

Pinot Noir, Equoia, Monterey,  
CA, 2021...14.99/49.00  
Pinot Noir, Domaine Laurent Chardigny  
Bourgogne, Burgundy, France,  
2022...15.99/53.00  
Corvina, Farina Valpolicella, Veneto,  
Italy, 2022...13.99/45.00  
Malbec, Lamadrid Agrelo, Mendoza,  
Argentina, 2022...12.99/41.00  
Grenache/Syrah, Domaine La  
Solitude, Côtes du Rhône, N. Rhone,  
France, 2022...13.49/43.00  
Tempranillo, Bodegas Penalba  
'Aptus,' Ribera del Duero,  
Spain, 2020...13.99/45.00  
Cabernet Sauvignon,  
Hess, Maverick Ranches,  
Paso Robles, CA, 2020...18.99/63.00  
Cabernet Sauvignon, Falls Street Cellars,  
Paso Robles, CA, 2022...12.99/43.00

