

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 (GF)
cocktail sauce, lemon...12.99

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

NACHOS (GF)
black beans, oaxaca cheese,
pickled fresno 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 (GF)...8.99

CLYDE'S CHILI (GF)...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:
CGPmddy

ENTRÉES

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

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

SHRIMP & GRITS (GF)
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* (GF)
8-oz. NY strip steak, french fries,
watercress, shallot-Dijon
cream sauce...31.99

CLYDE'S MEATLOAF (GF)
whipped potatoes, green beans,
roasted wild mushrooms,
bordelaise...20.99

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

WHOLE ROASTED RAINBOW TROUT (GF)
charred cauliflower, green beans,
salsa vert...24.99

ARTISANAL PASTA

SPRING CHICKEN CAMPANELLE
housemade chicken sausage, broccolini,
lemon cream, Pecorino Romano...24.99

RIGATONI BOLOGNESE
beef & pork ragu, Grana Padano...23.99

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

GREENS & GRAINS

SPRING MARKET SALAD (GF) 🌱
power 4 lettuce blend, carrots,
sugar snap peas, radish, celery, scallions,
mint, toasted almonds,
honey-poppy seed dressing...14.99

MIXED GREENS SALAD 🌱
power 4 lettuce blend, 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* (GF)
red & green cabbage, sweet baby
peppers, radish, chickpeas, carrots,
cucumbers, scallions, parsley, mint, feta,
herb-yogurt dressing...25.99

GRILLED STEAK SALAD* (GF)
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 Muenster...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

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

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

HOT-HONEY FRIED CHICKEN
buttermilk-brined fried chicken
breast, kickin' slaw, bread & butter
pickles, hot-honey Old Bay,
soft bun...18.99

WALTER'S FAVORITE
shaved pastrami, coleslaw,
Muenster, Thousand Island,
toasted pumpernickle...19.99

ITALIAN MELT
provolone, mozzarella, salami,
mortadella, Virginia ham,
onions, cherry pepper-cabbage
slaw, Parmesan-crusting
Vienna bread...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* (GF)
Linz Heritage Angus® 8-oz
50.99

NEW YORK STRIP* (GF)
Linz Heritage Angus® 14-oz
47.99

RIBEYE* (GF)
Linz Heritage Angus® 16-oz
54.99

DUROC PORK CHOP* (GF)
Leidy Farms 16-oz
34.99

CHOICE OF SAUCE 🌱 (GF)
Bearnaise
Bordelaise
Chimichurri

SIDES

9.99 each

CREAMED SPINACH 🌱

LYONNAISE POTATOES 🌱 (GF)
fingerlings, garlic-butter,
onion, thyme

GREASY GREEN BEANS (GF)
stewed with bacon, tomato & onion

LOADED GRITS (GF)
applewood bacon, aged white
cheddar, scallions

CRISPY KENNEBEC POTATOES 🌱 (GF)
pimento cheese, chives

5 CHEESE MAC 🌱
buttered breadcrumbs

CHILI-GARLIC BROCCOLINI 🌱 (GF)

GRILLED ASPARAGUS 🌱 (GF)
lemon, pine nuts, Pecorino Romano

WHIPPED YUKON POTATOES 🌱 (GF)
chives

🌱 Vegetarian (GF) 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

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 Basil, Lime, Q Elerflower 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 Jalepeno Aguardiente, Mathilde Cassis, Lemon, Egg White...14.99

DROP IT LIKE ITS HOT 🍷
Don Julio Reposado Tequilam Giffard Lichi-li, Agave, Lemon, Sugar Rim...14.99

TAKES TWO TO MANGO 🍷
Peloton de la Muerte Mezcal, Chacho Jalepeno Aguardiente, Mango Necter, Agave, Lime...15.99

COCONUT SIDECAR 🍷
Hennessy VS Cognac, Koloa Kaua'l Coconut Rum, Giffard Orgeat, Lemon...21.99

RYE-SING SUN 🍷
Sagamore 'Small Batch' Rye Whiskey, 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.

HARPSWELL FLAT* (GF)
Ostrea edulis
Middle Bay, ME
very briny with a sweet finish

MAYFLOWER POINT* (GF)
Crassostrea virginica
Cape Cod Bay, MA
medium size, slightly briny with a crisp and sweet finish

MOONLIGHT BAY* (GF)
Crassostrea virginica
Cape Cod Bay, MA
medium size, briny with a sweet finish

PIRATE'S COVE* (GF)
Crassostrea virginica
West Bay, MA
medium size, briny with a sweet finish

WELLFLEET* (GF)
Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the shell with a very briny finish

OYSTER HAPPY HOUR

Daily from 3-5pm & 10pm-close
Friday & Saturday 11pm-close

½ dozen...15.99 / dozen...27.99
Discounted Raw Bar Platters

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 & Blue8.59
Black & Tan8.59
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

TEA TOTALER 🍷
Green Tea, Strawberry-Basil, Cranberry, Lemon...10.99
LA REPUESTA 🍷
Ritual Tequila Alternative, Lavender, Grapefruit, Lime...11.99
GOOD TIMES 🍷
Fluere Dark Cane Spirit, Lyre's Orange Sec, Orgeat, Lime...11.99

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV...13.49/43.00
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
Albert Bichot, Brut Rosé, Cremant de Bourgogne, Burgundy, France, NV...17.99/61.00

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
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 de Rochebin Bourgogne, Burgundy, France, 2022...15.99/53.00
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
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
Cabernet Franc, Barboursville Reserve, Charlottesville, Virginia, 2022...16.99/57.00
Tempranillo, Bodegas Bilbainias Vina Pomal Rioja Reserva, Rioja, Spain, 2017...12.99/41.00

