

STARTERS

ROASTED BABY BEETS & HONEYCRISP APPLES ^(GF)

herb goat cheese, white balsamic vinaigrette, candied walnuts, baby arugula...14.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad", Westminster saltines...21.99

OYSTERS ROCKEFELLER ^(GF)

spinach, watercress, garlic-herb butter, Parmesan...16.99

MUSSELS FRA DIAVOLO

piquillo peppers, sweet basil, white wine-tomato broth, crostini...20.99

POINT JUDITH RHODE ISLAND CALAMARI

delicata squash, pickled cherry peppers, watercress, remoulade...16.99

SHRIMP COCKTAIL ^(GF)

lemon, cocktail sauce...12.99

CHEESEBURGER SLIDERS*

American cheese, sautéed onions, pickles, ketchup, brioche bun...17.99

BUFFALO CHICKEN WINGS ^(GF)

celery, blue cheese...15.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

HUMMUS PLATTER ^(GF)

toasted pita, cucumber, everything spice, roasted garlic...13.99

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...8.99

CLYDE'S CHILI ^(GF)...8.99

cheddar / onions / sour cream...0.59 each



Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term.

Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea."

In addition to our local, farm-grown produce and seafood, we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.

Executive Chef : General Manager
Diego Ramirez : Bryan Trotter

ENTREÉS

JUMBO LUMP CRAB CAKE

single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

TROUT PARMESAN

flash-fried, Parmesan crusted, roasted potatoes, broccolini, hollandaise...24.99

FAROE ISLAND SALMON*

golden beet purée, farro, Tuscan kale, horseradish cream sauce, arugula, dill, lemon vinaigrette...28.99

BELL & EVANS HALF CHICKEN ^(GF)

whipped Yukon gold potatoes, Tuscan kale, maitake mushrooms, chicken jus...28.99

CORNMEAL CRUSTED CHESAPEAKE BAY BLUE CATFISH

creamy white corn grits, braised collard greens, Andouille sausage gravy...21.99

PORK SCHNITZEL

parsnip puree, arugula, Honeycrisp apples, toasted walnuts, brown butter-maple vinaigrette...23.99

LINZ HERITAGE ANGUS

6-oz. filet mignon, whipped potatoes, broccolini, bordelaise...42.99

GREENS & GRAINS

MIXED GREENS SALAD ^(GF)

arcadian lettuce, cherry tomatoes, carrots, cucumber, croutons, roasted sunflower seeds, lemon-basil vinaigrette...10.99

MARKET SALAD ^(GF)

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

FAROE ISLAND SALMON SALAD* ^(GF)

radicchio, cauliflower, Brussel sprouts, Tuscan kale, golden raisins, sunflower seeds, Pecorino Romano, lemon vinaigrette...25.99

GRILLED CHICKEN & FARRO SALAD

Tuscan kale, arugula, goat cheese, toasted pecans, farro, dried cherries, scallions, white balsamic vinaigrette...22.99

GEORGES BANK SCALLOPS*

farro, shiitake mushrooms, baby spinach, vanilla butter sauce, lemon relish...36.99

SHRIMP & GRITS ^(GF)

creamy white corn grits, Andouille sausage, shallots, white wine-tomato broth...24.99

GRILLED CAULIFLOWER STEAK ^(GF)

coconut cauliflower curry, orzo, Tuscan kale, delicata squash, tahini tzatziki, trail mix, pomegranate molasses...19.99

STEAK FRITES* ^(GF)

Cedar River Farms 8-oz. NY strip steak, french fries, watercress, shallot-Dijon cream sauce...31.99

HOUSE-MADE PASTA

RIGATONI BOLOGNESE

beef & pork ragu, Grana Padano...23.99

SHRIMP SPAGHETTINI

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

CAESAR SALAD

Grana Padano, croutons...13.99

FRIED CHICKEN RICE BOWL

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

ROAST SWEET POTATO & FRIED EGG GRAIN BOWL ^(GF)

farro & Carolina rice, kale hushpuppy, hot honey, pickled radish, chili peanut crisp...19.99

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

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

BACON CHEESEBURGER*

American, Swiss, blue, cheddar, Monterey Jack, or Muenster...18.99

CHICKEN #1

chicken breast, bacon, Muenster, sesame seed bun...17.99

LENTIL-QUINOA PATTY MELT ^(GF)

caramelized onions, Swiss cheese, bistro sauce, toasted seeded rye...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, cornmeal bun...26.99

REUBEN

first-cut corned beef, sauerkraut, Swiss, Thousand island, toasted seeded rye...21.99

ROAST TURKEY

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

PICKLE BRINED FRIED CHICKEN

avocado fresca, iceberg lettuce, chipotle aioli, sesame bun...18.99

BRUNCH

SERVED DAILY UNTIL 4PM

ABSOLUT BLOODY MARY

Absolut Peppar, Clyde's Bloody Mary mix...10.99

DELICATA SQUASH & GOAT CHEESE FRITTATA ^(GF)

sage, Tuscan kale, arugula, lemon vinaigrette, crostini...19.99

CROQUE-MADAME*

applewood-smoked ham, Gruyère, bechamel, sunny-side up egg, Vienna bread, brunch potatoes...19.99

COUNTRY BREAKFAST*

two eggs your way, brunch potatoes, multigrain wheat toast, choice of bacon, sausage, or fruit...17.99

FRENCH TOAST

Honeycrisp apples, whipped cream, West Virginia maple syrup, choice of bacon or sausage...17.99

EGGS BENEDICT*

two poached eggs, English muffin, Canadian bacon, hollandaise, brunch potatoes...19.99

EGGS FLORENTINE* ^(GF)

two poached eggs, English muffin, sautéed spinach, hollandaise, brunch potatoes...19.99

EGGS CHESAPEAKE*

two poached eggs, English muffin, crab cakes, hollandaise, brunch potatoes...26.99

EGGS NORWEGIAN*

two poached eggs, English Muffin, smoked salmon, hollandaise, brunch potatoes...20.99

BREAKFAST SANDWICH

scrambled eggs, American, choice of bacon or breakfast sausage, brunch potatoes, ciabatta roll...17.99

STEAK & EGGS*

6-oz. Sirloin Steak, two eggs your way, hollandaise, brunch potatoes, toast...26.99

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.

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.

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.

^(V) Vegetarian ^(GF) Gluten-Friendly



RAW BAR SELECTION

OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99
Served with cocktail sauce & classic mignonette. Minimum of 3 per order.

JETT BREAK* (GF)
Crassostrea virginica
Damariscotta River, ME
medium size, slightly briny
with a crisp finish

SPINNEY CREEK* (GF)
Crassostrea virginica
Eliot, ME
large size, plump in the shell
with a briny finish

STANDISH SHORE* (GF)
Crassostrea virginica
Duxbury Harbor, MA
medium size, briny
with a crisp finish

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

OYSTER HAPPY HOUR

Daily from 3-5 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99
Discounted Raw Bar Platters
\$10 Off Caviar

RAW BAR PLATTERS*

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 KRAKEN
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad, Sterling Pacific
White Sturgeon Caviar...180.99
Happy Hour...149.99

OYSTERS ROYALE
12 oysters, Sterling Pacific
White Sturgeon Caviar...117.99
Happy Hour...99.00

TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Oyster Happy Hour

CAVIAR

sustainably harvested—30 grams
Route 11 potato chips—lightly salted

**ADAMAS ITALIAN
"SIBERIAN STURGEON"**
hints of umami and sea salt,
with a buttery finish that goes "pop"
when pressed to the roof of your mouth
Italy / 96

**ADAMAS ITALIAN
"WHITE STURGEON"**
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
Italy / 84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
guindilla peppers, Maldon sea salt, lemon

ANCHOVIES
in garlic and olive oil
Olasagasti / Spain / 6.7 oz / 17

MACKEREL
spiced in olive oil
Pinhais / Portugal / 4.2 oz / 18

STUFFED SQUID
rice stuffed squid in tomato sauce
Lucas / Portugal / 4 oz / 18

TUNA
yellowfin ventresca tuna belly
Olasagasti / Spain / 4.2 oz / 25

SARDINES
grilled tails in olive oil
Gueyu Mar / Spain / 5.3 oz / 25

olive oil & capers
Tenorio / Portugal / 4.2 oz / 20
Azorean lemon & chili peppers
Tenorio / Portugal / 4.2 oz / 20

spiced in olive oil
Nuri / Portugal / 4.4 oz / 18

COCKTAILS

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

THE REMEDY 🍷
Jameson Irish Whiskey, Ginger, Lemon,
Laphroaig 10 yr Scotch...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

BOOTS WITH THE FUR (HOT) 🍷
Diplomatico 'Mantuano' Rum, Apple
Butter, Brown Butter, Apple Cider,
Vanilla, Cinnamon, Ginger...15.99

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

LA LOUISIANE 🍷
Sagamore Rye Whiskey, Cocchi Vermouth
di Torino, Benedictine, Peychaud Bitters,
Mt. Defiance Absinthe...17.99

VESPER 🍷
Sipsmith London Dry Gin,
Stoli Vodka, Cocchi Americano...14.99

ZERO PROOF COCKTAILS

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

QUIET IN KINGSTON 🍷
NON-ALCOHOLIC
Lyre's Dark Cane, Giffard
Aperitif Rosso, Roots Divino...11.99

WINTER CAN WAIT 🍷
NON-ALCOHOLIC
Lyre's Dark Cane,
Lyre's Original Coffee,
Espresso, Lavender...11.99

NON-ALCOHOLIC DRINKS

WATER & SODAS
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...4.99
Sprecher's Root Beer...6.49

COFFEE
Cold Brew...4.99
Drip Coffee...4.29
Single Espresso...4.99
Double Espresso...5.29
Cappuccino...5.29
Latte...5.29
Milks: Whole,
Almond, or Oat

WINES BY THE GLASS

ROSÉ

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

RED

PINOT NOIR
Equoia, Monterey, CA, 2021...14.99/49.00

GRENADE/SYRAH
Domaine La Solitude, Côtes du Rhône,
N. Rhone, France, 2021...13.49/43.00

MALBEC
Lamadrid Agrelo, Mendoza,
Argentina, 2022...12.99/41.00

CABERNET SAUVIGNON
Phil Long 'Reserve,' Alexander Valley,
CA, 2021...18.99/65.00

CABERNET SAUVIGNON
Falls Street Cellars, Paso Robles,
CA, 2022...12.99/43.00

TEMPRANILLO
Ramirez de la Piscina Crianza,
Rioja, Spain, 2018...12.99/41.00

CORVINA
Farina Valpolicella, Veneto,
Italy, 2022...13.99/45.00

**TOURIGA NACIONAL/
TINTA RORIZ**
Roboredo Madeira 'CARM,' Douro,
Portugal, 2021...12.49/45.00

SPARKLING

PROSECCO
"Organic" Brut, Babbo by Musaragno,
Veneto, Italy, NV...13.49/43.00

BRUT ROSÉ
Jansz, Tasmania, Australia,
NV...17.99/61.00

BRUT ROSÉ
Leitz "Eins Zwei Zero", Germany
(Non-Alcoholic)...12.99/46.00

WHITE

PINOT GRIGIO
Dipinti, Vigneti delle Dolomiti,
Alto Adige, Italy, 2022...13.49/43.00

RIESLING
Dr. Herman "H", Mosel,
Germany, 2022 (off-dry)...13.49/43.00

SAUVIGNON BLANC
Stoneleigh, Marlborough,
NZ, 2023...13.49/43.00

GRÜNER VELTLINER
Josef Bauer, Wagram,
Austria, 2022...11.99/39.00

CHENIN BLANC
Lubanzi, Swartland,
South Africa, 2023...11.99/39.00

CHARDONNAY
Falls Street Cellars, Paso Robles,
CA, 2022...12.49/42.00

CHARDONNAY
Bravium, Russian River Valley,
CA, 2021...17.99/63.00

