



## STARTERS

**BABY BEETS & HONEYCRISP APPLES** <sup>GF</sup> <sup>V</sup>  
whipped goat cheese, candied walnuts, arugula, honey-balsamic vinaigrette...14.99

**NASHVILLE SPICED CRISPY MUSHROOM** <sup>V</sup>  
b&b zucchini pickles, buttermilk goddess drizzle...12.99

**BURRATA** <sup>V</sup>

butternut squash compote, honey-walnut preserve, grilled baguette...14.99

**LOADED KENNEBEC POTATOES** <sup>GF</sup>

BBQ burnt ends, sharp cheddar, Alabama white sauce...15.99

**MOZZARELLA ARANCINI** <sup>V</sup>

Grana Padano, marinara...10.99

**CRISPY BRUSSELS** <sup>GF</sup>

bacon lardons, Danish blue cheese, maple mustard vinaigrette...11.99

**SMASHBURGER SLIDERS**

onion jam, pickles, comeback sauce, American cheese, brioche bun...17.99

**DEVILED EGGS** <sup>V</sup>

whipped avocado, crispy jalapeno, smoked paprika...8.99

**POTATO & CHEESE PEROGIES** <sup>V</sup>

Jasper Hills Farm cheese, caramelized onions, sour cream, chives...10.99

**POINT JUDITH**

**RHODE ISLAND CALAMARI**

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

**OYSTERS ROCKEFELLER**

Parmesan, spinach, watercress, breadcrumbs...15.99

**SHRIMP COCKTAIL** <sup>GF</sup>

lemon, cocktail sauce, horseradish...12.99

**ROASTED GARLIC HUMMUS** <sup>V</sup>

cherry tomatoes, cucumber, feta, extra virgin olive oil, pita...13.99

**FRIED CHICKEN WINGS** <sup>GF</sup>

Buffalo / BBQ / honey Sriracha / honey-Old Bay  
15.99

extra sauces...0.59 each

**CRAB & ARTICHOKE DIP**

baguette, lemon...18.99

**CREAM OF CRAB SOUP** <sup>GF</sup>

8.99

**CLYDE'S CHILI** <sup>GF</sup>...8.99

cheddar / onions / sour cream  
0.59 each



Clyde's Restaurant Group made a commitment to be the leading provider of warm, polished, bar-centric dining. Over the past 60 years, we've dedicated ourselves to fulfilling this promise, including actively cultivating lasting relationships with local farmers and fishermen. At our restaurants, every dish captures a story of integrity, flavor, and community, showcasing our commitment to crafting craveable seasonal menus that allow guests to savor the unique essence of each season while enjoying our renowned hospitality in a welcoming environment.

## ENTRÉES

**JUMBO LUMP CRAB CAKE**

single...26.99 double...44.99

french fries, coleslaw, tartar sauce, lemon

**LINZ HERITAGE ANGUS RIBEYE\*** <sup>GF</sup>

16-oz. whipped Yukon Gold potatoes, broccolini, bordelaise...53.99

**LEIDY'S DUROC PORK CHOP\*** <sup>GF</sup>

14-oz. rib chop, sweet potato puree, stewed apples, Brussels sprouts, apple cider molasses...30.99

**STEAK FRITES\*** <sup>GF</sup>

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

**FISH & CHIPS**

crispy beer-battered cod, French fries, coleslaw, tartar, lemon...22.99

**CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH**

white corn grits, andouille sausage gravy, pickled okra-green tomato chow chow...21.99

**FAROE ISLAND SALMON\*** <sup>GF</sup>

black pepper spice, crispy Kennebec potatoes, broccolini, charred scallion-caper vinaigrette...28.99

**TROUT PARMESAN**

flash-fried, Parmesan-crusting, roasted potatoes, green beans, hollandaise...24.99

**RED WINE BRAISED SHORT RIB**

pearl barley, rainbow carrots, Tuscan Kale, gremolata...36.99

**LEMON-HERB HALF CHICKEN**

maitake mushrooms, butternut squash, Swiss chard, farro, sherry chicken jus...28.99

### HOUSE-MADE PASTA

**SHRIMP FETTUCCINE**

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

**RIGATONI BOLOGNESE**

beef & pork ragu, Grana Padano...23.99

**BUTTERNUT SQUASH CAMPANELLE** <sup>V</sup>

caramelized onions, Mascarpone, Gruyère, Pecorino Romano, pepitas, crispy sage...21.99

## GREENS & GRAINS

**CAESAR SALAD**

Grana Padano, croutons...13.99

**MIXED GREENS SALAD** <sup>V</sup>

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

**MARKET SALAD** <sup>GF</sup> <sup>V</sup>

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

**GRILLED CHICKEN & FARRO SALAD**

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

**GRILLED STEAK SALAD\*** <sup>GF</sup>

6-oz. sirloin steak, gem lettuce, bacon, cherry tomatoes, pickled red onion, smokey blue cheese, buttermilk goddess dressing...25.99

**FALAFEL BOWL** <sup>V</sup>

hummus, quinoa tabbouleh, tahini sauce, pickled red onion, Fattoush salad, lemon-sumac vinaigrette...19.99

**FRIED CHICKEN RICE BOWL**

honey-sriracha tossed chicken breast, hard-boiled egg, bacon, Honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...21.99

**FAROE ISLAND SALMON SALAD\*** <sup>GF</sup>

red & green cabbage, sweet baby peppers, radish, chickpeas, carrots, cucumbers, scallions, parsley, mint, feta, herb-yogurt dressing...25.99

## BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Upgrade to sweet potato fries for 3.99. 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, cheddar, provolone, Monterey Jack, blue or Muenster...17.99

**BACON CHEESEBURGER\***

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

**FRENCH ONION BURGER\***

caramelized onions, French onion aioli, red leaf lettuce, Gruyère cheese, toasted brioche bun...18.99

**LENTIL & QUINOA PATTY MELT** <sup>V</sup>

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

**REUBEN**

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

**CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH**

pickled shallot-dill remoulade, American, shaved iceberg, cornmeal bun...18.99

**JUMBO LUMP CRAB CAKE**

coleslaw, tartar sauce, cornmeal bun...26.99

**WALTER'S FAVORITE**

hot pastrami, Muenster, coleslaw, Thousand Island, marble rye...19.99

**SPICY FRIED CHICKEN SANDWICH**

Nashville hot chicken breast, coleslaw, pickles, mayonnaise, brioche bun...18.99

**CHICKEN #1**

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

**ROAST TURKEY**

avocado, alfalfa sprouts, pickled red onions, provolone, Calabrian chili aioli, multigrain...17.99

Executive Chef  
Zac Stovall

General Manager  
Erin Claire

<sup>V</sup> Vegetarian <sup>V</sup> Vegan  
<sup>GF</sup> Gluten-Friendly

WIFI CODE  
chevy

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.



# 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, 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

## PAPER PLANE

Four Roses Bourbon, Montenegro Amaro, Aperol Aperitivo, Lemon...14.99

## BOOTS WITH THE FUR (HOT)

Myers Dark Rum, Apple Butter, Brown Butter, Apple Cider, Vanilla, Cinnamon, Ginger...14.99

## 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.

### JETT BREAK\*

Crassostrea virginica Damariscotta River, ME medium size, slightly briny with a crisp finish

### SPINNEY CREEK\*

Crassostrea virginica Eliot, ME large size, plump in the shell with a briny finish

### STANDISH SHORE\*

Crassostrea virginica Duxbury Harbor, MA medium size, briny with a crisp 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

## 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

# BEER

ICE COLD

SERVED DAILY

## 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

Austin Eastciders Original (Austin, TX, abv 5.00%)..... 7.99

## BOTTLES

Budweiser (Williamsburg, VA, abv 5.00%) ..... 6.59  
Brooklyn Lager (Brooklyn, NY, abv 5.20%)..... 8.59  
Miller Lite (Milwaukee, WI, abv 4.20%)..... 6.99  
Michelob Ultra (Williamsburg, VA, abv 4.20%)..... 6.99  
Heineken (Amsterdam, The Netherlands, abv 5.00%) ..... 7.99  
Allagash White Wheat Beer (Portland, ME, abv 5.20%)..... 8.99  
Heavy Seas Loose Cannon "American-Style" IPA (Baltimore, MD, abv 7.25%) ..... 7.99  
Heineken Premium Lager 0.0 NON-ALCOHOLIC (Amsterdam, The Netherlands).... 7.59  
Sam Adams Just The Haze "Hazy Juicy IPA" NON-ALCOHOLIC (Boston, MA) ..... 7.59

## DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%) ..... 7.59  
Yuengling Amber Lager (Pottsville, PA, abv 4.40%) ..... 7.99  
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  
Evolution Lot No 3 "American-Style" IPA (Salisbury, MD, abv 6.80%)..... 8.59  
Jailbreak Infinite Amber (Laurel, MD, abv 5.00%)..... 8.59  
Modelo Especial (Mexico City, Mexico, abv 4.40%)..... 8.99  
Guinness Stout (Dublin, Ireland, abv 4.20%) ..... 9.59  
Black & Tan ..... 8.59

## NON-ALCOHOLIC DRINKS

### WATER & SODAS

Acqua Panna Still Water (1L)...10  
San Pellegrino Sparkling Water (500ml)...5.29  
Coca Cola, Diet Coke, Sprite, or Ginger Ale...4.49  
Q Mixers Ginger Beer...4.49  
IBC Root Beer...5.29

### COFFEE

Drip Coffee...4.49  
Single Espresso...4.49  
Double Espresso...5.29  
Cappuccino...5.29  
Latte...5.29  
Milks: Whole, Almond, or Oat

### TEA

Iced Tea...4.49  
Hot Tea...4.49  
Earl Grey, Chamomile, Green, English Breakfast, and Raspberry Hibiscus

### NON-ALCOHOLIC COCKTAILS

#### APPLE OF MY EYE

Apple Cider, Orange-Cinnamon-Clove, Cranberry, Lemon, Club Soda...10.99

#### QUIET IN KINGSTON

Lyre's Dark Cane, Giffard Aperitif Rosso, Roots Divino...11.99

#### WINTER CAN WAIT

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

#### SPIRITED AWAY

Lyre's Dark Cane, Cranberry, Orgeat, Simple, Lemon...11.99

## WINES BY THE GLASS SPARKLING

Prosecco "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV...12.49/40.00

Brut Cuvée, Krone 'Borealis', Tulbagh, South Africa, 2021...16.99/59.00

Brut Rosé, Huber, Niederosterreich, Austria, NV...13.99/45.00

## WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023...12.49/40.00

Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2024...13.99/45.00

Albariño, Mar de Vinas, Rias Baixas, Spain, 2023...12.99/41.00

Riesling, Dr. Pauly Bergweiler, 'Nobel House,' Mosel, Germany, 2022...11.99/39.00

Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023...11.99/41.00

Chardonnay, Bravium, Russian River Valley, CA, 2023...17.99/63.00

Chardonnay, Falls Street Cellars, Paso Robles, CA, 2023...11.99/41.00

## ROSÉ

Grenache/Syrah/Cinsault, Bieler & Fils, 'Sabine,' Coteaux d'Aix-en-Provence, France, 2022...13.49/43.00

## REDS

Pinot Noir, Equoia, Monterey, CA, 2022...14.99/49.00

Tempranillo, Bodegas Penalba 'Aptus,' Ribera del Duero, Spain, 2020...13.99/45.00

Grenache/Syrah/Mourvedre, Famille Lancon Côtes du Rhône 'La Solitude', S. Rhone, France, 2022...13.49/43.00

Aglianico, La Capranera, Italy, 2022...13.99/45.00

Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2023...12.99/41.00

Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2023...12.99/43.00

Cabernet Sauvignon, Hess, Maverick Ranches, Paso Robles, CA, 2022...17.99/61.00

