



LATE NIGHT

STARTERS

ZUCCHINI CHIPS 
chipotle-buttermilk dressing, parmesan...11.99

CHEESEBURGER SLIDERS*
sautéed onions, pickles, american,
comeback sauce, brioche bun...17.99

BBQ BEEF BURNT ENDS 
crispy kennebec potatoes, sharp cheddar,
alabama white sauce...15.99

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers, watercress,
remoulade, lemon...16.99

FRIED CHICKEN WINGS 
buffalo / bbq / honey sriracha /
honey-old bay...15.99
extra sauces...0.59 each

BANG BANG CAULIFLOWER 
crispy cauliflower florets,
sweet & spicy aioli...11.99

DEVILED EGGS 
whipped avocado, crispy jalapeño,
smoked paprika...8.99

CRAB & ARTICHOKE DIP
toasted baguette...18.99

ROASTED GARLIC HUMMUS 
cherry tomatoes, cucumber, feta,
extra virgin olive oil, toasted pita...14.99

ELOTE LOCO  
sweet corn, chipotle-lime crema, scallions,
cilantro, cotija, tortilla chips...11.99

LATE NIGHT HAPPY HOUR

available only at the bar

sunday–thursday: 10 pm–12 am
friday & saturday: 10 pm–1 am

\$6 draft beers
\$7 rail drinks
\$8 house wines
\$8 mojitos & mules

SOUPS & SALADS

ADD: CHICKEN +9.99 | SIRLOIN STEAK +13.99 | SALMON +13.99 | CRAB CAKE +22.99

CREAM OF CRAB SOUP 
8.99

CAESAR SALAD
grana padano, croutons...13.99

CLYDE'S CHILI ...8.99
cheddar, onions, sour cream...0.59 each

MIXED GREENS SALAD 
power 4 lettuce blend, cherry tomatoes, carrots,
cucumbers, croutons, roasted sunflower seeds,
lemon-basil vinaigrette...10.99

ENTREÉS

JUMBO LUMP CRAB CAKE
single...27.99 double...45.99

SUMMER
corn & tomato chesapeake,
old bay kennebec potatoes

CLASSIC
french fries, coleslaw, tartar sauce, lemon

STEAK FRITES* 
8-oz. ny strip steak, french fries, watercress,
shallot-dijon cream sauce...31.99

RIGATONI BOLOGNESE
beef & pork ragu,
grana padano...23.99

BURGERS & SANDWICHES

choice of french fries, fruit, small mixed greens salad, or small caesar salad.
upgrade to sweet potato fries for 3.99. gluten-free bread available, additional 1.99.

ADD CHILI +0.59 | SAUTÉED MUSHROOMS +0.99 | SAUTÉED ONIONS +0.99

HAMBURGER*...16.99

CHEESEBURGER*...17.99

BACON CHEESEBURGER*...18.99

FRENCH ONION BURGER*
caramelized onions, french onion aioli,
red leaf lettuce, grueyère,
toasted brioche bun...19.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce, cornmeal bun...27.99

CHICKEN #1
bacon, muenster, sesame seed bun...17.99

SPICY FRIED CHICKEN SANDWICH
nashville hot chicken breast, coleslaw, pickles,
mayonnaise, brioche bun...18.99

WIFI CODE

chevy

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.

 Vegetarian  Vegan  Gluten-Friendly

Executive Chef
Zac Stovall

General Manager
John Andrade

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.



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 
corazón 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 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

NON-ALCOHOLIC

TEA TOTALER 
green tea, strawberry-basil,
cranberry, lemon...10.99

LA REPUESTA 
ritual tequila alternative, lavender,
grapefruit, lime...11.99

GOOD TIMES 
fluère dark cane spirit, lyre's
orange sec, orgeat, lime...11.99

WATER & SODAS
acqua panna still water (1l)...10
san pellegrino sparkling water
(500ml)...5.29
water (1l)...10
coke, diet coke, sprite, ginger ale...4.79
q mixers ginger beer...4.79
ibc root beer...5.29

RAW BAR SELECTION

OYSTERS ON THE HALF-SHELL

each...3.99 | ½ dozen...22.99 | dozen...41.99

GREAT KISS* 
crassostrea virginica
bouctouche bay, nb, canada
medium size, plump in the shell,
briny with a crisp finish

PINK MOON* 
crassostrea virginica
hunter river, pei
medium size, crisp and briny
with a sweet finish

SPINNEY CREEK* 
crassostrea virginica
eliot, me
large size, plump in the shell
with a briny 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

MORE FROM THE RAW BAR

SHRIMP COCKTAIL 
lemon, cocktail sauce, horserad-
ish...12.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster
saltines...20.99

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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

miller lite (milwaukee, wi, 4.2%)	7.59
brookeville beer farm 'philsner' pilsner (brookeville, md, 4.5%)	8.99
yuengling amber lager (pottsville, pa, 4.4%)	7.99
stella artois (leuven, belgium, 5.2%)	9.59
sierra nevada hazy little thing neipa (chico, ca, 6.7%)	8.99
evolution lot no 3 "american-style" ipa (salisbury, md, 6.8%)	8.59
jailbreak infinite amber (laurel, md, 5%)	8.59
guinness stout (dublin, ireland, 4.2%)	9.59
black & tan	8.59

HARD SELTZER

dc brau full transparency orange crush  (100 calories, 5%)	7.29
high noon vodka & grapefruit  (100 calories, 4.5%)	8.29

BOTTLES

budweiser (williamsburg, va, 5%)	6.99
brooklyn lager (brooklyn, ny, 5.2%)	8.59
michelob ultra (williamsburg, va, 4.2%)	6.99
heineken (amsterdam, the netherlands, 5%)	7.99
allagash white wheat beer (portland, me, 5.2%)	8.99
heavy seas 'bo*dacious' blonde ale (baltimore, md, abv 4.50%)	6.99
heavy seas loose cannon "american-style" ipa (baltimore, md, 7.25%)	7.99

NON-ALCOHOLIC

heineken premium lager 0.0 (amsterdam, the netherlands)	7.59
sam adams just the haze "hazy juicy ipa" (boston, ma)	7.59

CANS

austin eastciders original (austin, tx, 5%)	7.99
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WINES BY THE GLASS

SPARKLING

prosecco "organic" brut, babbo by musaragno, veneto, italy, nv	13.49/43.00
brut cuvée, scharffenburger brut 'excellence', mendocino, ca, nv	18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv	17.99/61.00
brut rosé, pierre chavin 'signature', france, nv (non-alcoholic)	12.99/41.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2023	12.99/41.00
SAUVIGNON BLANC, tohu 'awatere,' marlborough, nz, 2024	13.99/45.00
ALBARIÑO, mar de vinas, rías baixas, spain, 2024	13.99/45.00
RIESLING, dr. pauly bergweiler, 'nobel house,' mosel, germany, 2023	12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 2023	13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023	14.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022	17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023	12.99/43.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler & fils, 'sabine,' coteaux d'aix-en-provence, france, 2023	13.99/45.00
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RED

PINOT NOIR, equoia, monterey, ca, 2022	14.99/49.00
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022	12.99/41.00
TEMPRANILLO, bodegas bilbainas vina pomal rioja reserva, rioja, spain, 2018	12.99/41.00
GRENACHE/SYRAH, famille lancon côtes du Rhône 'la solitude', s. rhone, france, 2023	13.99/45.00
MALBEC, lamadrid agrelo, mendoza, argentina, 2023	13.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 2023	12.99/43.00
CABERNET SAUVIGNON, maison noir 'in sheep's clothing,' columbia valley, washington, 2022	18.99/65.00

NON-ALCOHOLIC DRINKS

COFFEE drip coffee...4.79 single espresso...4.79 double espresso...5.99 cappuccino...5.99 latte...5.99 milks: whole, almond, or oat	TEA iced tea...4.79 hot tea...4.79 earl grey, chamomile, green, peppermint, english breakfast, raspberry hibiscus
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An illustration of a werewolf and an elephant sitting at a small round table with a blue and white checkered tablecloth. The werewolf, on the left, is wearing a yellow suit and a red bow tie, holding a glass of beer. The elephant, on the right, is wearing a blue suit and a red bow tie, holding a glass of beer and a small plate with a red rose. They are both smiling and appear to be enjoying their meal and drinks.

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