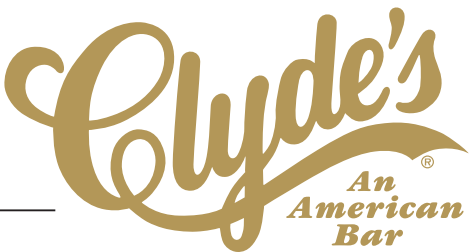


5441 WISCONSIN AVENUE
CHEVY CHASE, MD 20815



(301) 951-9600
WWW.CLYDES.COM

STARTERS

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow,
remoulade...16.99

BAVARIAN SOFT PRETZEL

house-made mustard,
loaded bacon-beer cheese...15.99

ZUCCHINI CHIPS

chipotle-buttermilk dressing,
parmesan...11.99

BANG BANG CAULIFLOWER

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

BURRATA & PEPERONATA

rosemary focaccia,
calabrian chili oil...15.99

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

DEVILED EGGS

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

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade, lemon...16.99

OYSTERS ROCKEFELLER

parmesan, spinach, watercress,
breadcrumbs...15.99

ROASTED GARLIC HUMMUS

cherry tomatoes, cucumber, feta,
extra virgin olive oil, pita...14.99

FRIED CHICKEN WINGS

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

CLYDE'S CHILI

cheddar / onions / sour cream...0.59 each

CREAM OF CRAB SOUP



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.

STEAMED MAINE LOBSTER
french fries, coleslaw, drawn butter,
lemon...33.99

FISH & CHIPS

crispy beer-battered cod, coleslaw,
french fries, tartar, lemon...23.99

STEAK FRITES*

cedar river farms 8-oz. ny strip steak,
french fries, watercress,
shallot-dijon cream sauce...31.99

FAROE ISLAND SALMON*

roasted red pepper sofrito,
garlic orzo, lime zested yogurt,
charred corn salsa...28.99

LINZ HERITAGE ANGUS RIBEYE*

16-oz. whipped yukon gold potatoes,
broccolini, bordelaise...53.99

TROUT PARMESAN

flash-fried, parmesan-crusted, roasted
potatoes, green beans, hollandaise...25.99

CAESAR SALAD

grana padano, croutons...13.99

MIXED GREENS SALAD

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

SUMMER MARKET SALAD

blackberries, avocado, goat cheese,
almonds, radicchio, power 4 lettuce
blend, white balsamic vinaigrette...14.99

JÄGERSCHNITZEL

spätzle + lots of herbs, braised red
cabbage, bacon-mushroom gravy...23.99

OKTOBERFEST PLATTER

beer bratwurst, warm german potato
salad, cider braised sauerkraut, rustic
pan jus...19.99

BELL & EVANS HALF CHICKEN

griddle corn bread, peaches, cucumbers,
cherry tomatoes, grilled corn, charred
scallion-caper vinaigrette...28.99

CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH

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

NORTH CAROLINA SWORDFISH*

sungold tomato pureé, farro, blistered
green beans, charred summer squash
relish...27.99

JUMBO LUMP CRAB CAKE

SINGLE...27.99 DOUBLE...45.99
french fries, coleslaw, tartar sauce, lemon

HOUSE-MADE PASTA

MAINE LOBSTER "THERMIDOR"

brandy-dijon cream, cremini mushrooms,
gruyere, conchiglie pasta...33.99

RIGATONI BOLOGNESE

beef & pork ragu, grana padano...23.99

CHICKEN CAMPANELLE

house-made chicken "sausage",
zucchini & summer squash,
heirloom cherry tomatoes,
sweet basil, sungold tomato cream, grana
padano...24.99

BASIL PESTO FETTUCINI

green beans, corn, pecorino romano,
pine nuts...21.99

SHRIMP SPAGHETTINI

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

GREENS & GRAINS

GRILLED CHICKEN SALAD

gem lettuce, avocado, grilled corn,
cherry tomatoes, cucumber,
pickled red onion, cotija cheese,
cilantro-lime dressing...22.99

GRILLED STEAK SALAD*

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

FALAFEL BOWL

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...22.99

FAROE ISLAND SALMON SALAD*

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

BURGERS & SANDWICHES

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. gluten-free bread available, additional 1.99.

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

CLYDE'S CLASSIC BURGER*

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,
toasted brioche bun...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
cornmeal bun...27.99

WARM MAINE LOBSTER ROLL

split-top roll, lemon-herb mayo,
coleslaw...33.99

LENTIL-QUINOA PATTY MELT

toasted seeded rye, bistro sauce,
swiss, caramelized onions...17.99

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw,
thousand island, marble rye...21.99

CORNMEAL-CRUSTED CHESAPEAKE BAY BLUE CATFISH

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

CHICKEN #1

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

REUBEN

first-cut corned beef,
sauerkraut, swiss, thousand island,
toasted seeded rye...22.99

SPICY FRIED CHICKEN SANDWICH

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

ROAST TURKEY

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

Executive Chef
Zac Stovall

General Manager
John Andrade

Vegetarian Vegan
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

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 crème de pamplemousse 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

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

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,
horseradish...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
sierra nevada oktoberfest 'festbier' (chico, ca, 6%) 7.59

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, nv18.99/65.00
brut rosé, albert bichot, brut rosé cremant de bourgogne, burgandy, france, nv17.99/61.00
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, 202413.99/45.00
ALBARIÑO, mar de vinas, rías baixas, spain, 202413.99/45.00
RIESLING, dr. pauly bergweiler, ‘nobel house,’ mosel, germany, 2023 12.99/41.00
GARGANEGA, suavia, soave classico, veneto, italy, 202313.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 202314.49/47.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2022 17.99/61.00
CHARDONNAY, falls street cellars, paso robles, ca, 202312.99/43.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler & fils, ‘sabine,’ coteaux d’aix-en-provence, france, 202313.99/45.00

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, 202313.99/45.00
MALBEC, lamadrid agrela, mendoza, argentina, 202313.49/43.00
CABERNET SAUVIGNON, falls street cellars, paso robles, ca, 202312.99/43.00
CABERNET SAUVIGNON, maison noir ‘in sheep’s clothing,’ columbia valley, washington, 202218.99/65.00

NON-ALCOHOLIC DRINKS

