

BAR SNACKS

CHEESEBURGER EGG ROLLS  
American, pickles,  
comeback sauce...10.99

LOADED TATER TOTS <sup>GF</sup>  
Cheddar cheese, chili,  
sour cream, scallions...8.99

ZUCCHINI CHIPS <sup>VE</sup>  
chipotle-buttermilk dressing,  
Parmesan...11.99

HOT HONEY CHICKEN BITES  
boneless fried chicken breast,  
Blue...9.99

FRIED PICKLE SPEARS <sup>VE</sup>  
chipotle-buttermilk ranch...8.99

DEVEILED EGGS <sup>VE</sup>  
whipped avocado, crispy jalapeño,  
smoked paprika...8.99

STARTERS

POINT JUDITH  
RHODE ISLAND CALAMARI  
pickled cherry peppers, cajun  
remoulade...16.99

GODFREY FARMS ASPARAGUS <sup>VE</sup>  
whipped ricotta, pine nuts, garlic bread-  
crumbs, Pecorino Romano, lemon-basil  
vinaigrette...16.99

OYSTERS ROCKEFELLER <sup>GF</sup>  
spinach, watercress,  
garlic-herb butter, Parmesan...15.99

HUMMUS <sup>VE</sup>  
red peppers, cucumber,  
cherry tomatoes, feta, pita...13.99

CRAB & ARTICHOKE DIP  
baguette, lemon...18.99

BUFFALO CHICKEN WINGS <sup>GF</sup>  
celery, Blue dressing...15.99  
extra sauces...0.59 each

HOLLANDER MAINE MUSSELS  
white wine steamed, shallot, garlic, fine  
herbs, dijon, grilled crostini...19.99

NEW ENGLAND CLAM CHOWDER  
celery, bacon, potatoes, cream...8.99

CLYDE'S CHILI <sup>GF</sup>...8.99  
add Cheddar/onions/  
sour cream...0.59 each

GREENS & GRAINS

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

SPRING MARKET SALAD <sup>GF</sup> <sup>VE</sup>  
NC strawberries, pampered pecans,  
Goat cheese, power 4 lettuce blend,  
white balsamic vinaigrette...14.99

GRILLED CHICKEN & FARRO SALAD  
arugula, tuscan kale, scallions,  
reconstituted cherries, goat  
cheese, pecans, white balsamic  
vinaigrette...22.99

FALAFEL BOWL <sup>VE</sup>  
hummus, quinoa tabbouleh, tahini  
sauce, pickled red onion, Fattoush  
salad, lemon-sumac vinaigrette...19.99

CAESAR SALAD <sup>VE</sup>  
Grana Padano, croutons...13.99

FAROE ISLAND SALMON SALAD\*  
sweet and spicy glazed salmon, Napa  
cabbage, carrots, red onion, ginger  
pickled cucumber, toasted cashews,  
sesame honey mustaed dressing...25.99

GRILLED STEAK SALAD\* <sup>GF</sup>  
6-oz. sirloin steak, little gem lettuce,  
bacon, cherry tomatoes, pickled  
red onions, smokey blue cheese,  
buttermilk goddess dressing....25.99

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

HANDHELDS

Served with your choice of french fries, fruit, mixed greens salad, or  
small Caesar salad. Burgers are served on sesame seed bun.

ADD ON CARAMELIZED ONIONS OR SAUTÉED MUSHROOMS +0.59 EA

CHICKEN #1  
grilled chicken breast, bacon,  
Muenster, comeback sauce,  
sesame seed bun...17.99

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

ROAST TURKEY  
avocado, alfalfa sprouts, pickled  
red onions, Provolone, Calabrian  
chili aioli, multigrain...17.99

SPICY FRIED CHICKEN SANDWICH  
honey sriracha tossed chicken breast,  
B&B pickle-cabbage, buttermilk  
Goddess dressing, brioche...18.99

CLYDE'S CLASSIC BURGER\* ...16.99  
American, Swiss, Blue, Cheddar,  
or Muenster...17.99

BACON CHEESEBURGER\*  
American, Swiss, Blue, Cheddar,  
or Muenster..18.99

STEAKHOUSE BURGER\*  
crispy bacon, creamy Danish Blue,  
fried onion rings, steak sauce  
mayonnaise...18.99

LENTIL-QUINOA BURGER <sup>VE</sup>  
organic lentil & brown rice patty,  
tzatziki, arugula, pickled red  
onions, tahini...16.99

RAW BAR

OYSTERS ON THE HALF-SHELL  
each...3.99 | ½ dozen...22.99  
dozen...41.99

CLAMS ON THE HALF-SHELL <sup>GF</sup>  
½ dozen...10.99 | dozen...18.99

JUMBO LUMP CRAB DIJONNAISE  
chilled crab “salad”,  
Westminster saltines...20.99

SHRIMP COCKTAIL <sup>GF</sup>  
3...12.99 | 6...24.99 | 9...36.99

OYSTER HAPPY HOUR:  
Daily 3–6pm &  
9pm–Kitchen Close  
½ dozen...15.99 | dozen...27.99

WHARF PLATTERS\* <sup>GF</sup>

THE NEWPORT  
3 oysters, 3 middleneck clams,  
1 jumbo shrimp...20.99  
Happy Hour...15.99

THE CREW  
9 oysters, 9 middleneck clams,  
6 jumbo shrimp...72.99  
Happy Hour...62.99

THE ADIRONDACK  
6 oysters, 6 middleneck clams,  
2 jumbo shrimp...38.99  
Happy Hour...32.99

THE CHESAPEAKE  
12 oysters, 9 middleneck clams,  
6 jumbo shrimp, jumbo lump  
crab dijonnaise....99.99  
Happy Hour...89.99

BRUNCH ENTREES

STEAK & EGGS\* <sup>GF</sup>  
6-oz. sirloin steak, two eggs over-easy,  
sautéed spinach, brunch potatoes,  
béarnaise.....26.99

CHICKEN & WAFFLE  
Belgain waffle, fried chicken thigh,  
honey-cayenne butter, Vermont  
maple syrup...19.99

HAM & CHEESE QUICHE  
mixed green salad...18.99

FISH & CHIPS  
beer-battered hake, coleslaw,  
french fries, malt vinegar aioli...22.99

ASPARAGUS FRITTATA <sup>VE</sup> <sup>GF</sup>  
Kennebec potatoes, scallion,  
arugula, pecorino Romano,  
lemon vinaigrette ...19.99

COUNTRY BREAKFAST\*  
three eggs, choice of breakfast meat,  
brunch potatoes, choice of toast...17.99

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,  
dill-lemon cream...28.99

SHRIMP & GRITS <sup>GF</sup>  
creamy white corn grits,  
Andouille sausage, shallots,  
white wine-tomato broth...24.99

EGGS BENEDICT

two poached eggs, English muffin, brunch potatoes

TRADITIONAL\*  
Canadian bacon, hollandaise...18.99

FLORENTINE\* <sup>VE</sup>  
sauteed spinach, hollandaise...19.99

CHESAPEAKE\*  
crab cakes, old bay hollandaise...26.99

SMOKED SALMON\*  
fried capers, pickled red onion, dill,  
everything spice hollandaise..19.99

HAPPY HOUR

AVAILABLE AT THE BAR  
DAILY FROM 3–6 PM  
Starters...\$3 off  
Miller Lite & Yuengling...\$5  
Featured Wines...\$8  
Hard Seltzers...\$5  
Select Cocktails...\$9  
Lemon Drop, Southside, Daiquiri  
(on the rocks), or Gold Rush

WEEKLY EVENTS

Monday Night | Trivia  
in the Wharf Bar at 6:30pm

Wednesday Night | ½ Price Wine  
Half-off select bottles of wine  
from 3pm–8pm

Friday Night | Live Music  
9pm–Midnight in the Crew Bar

General Manager Executive Chef  
Tim White Marc Kennedy

<sup>VE</sup> Vegetarian <sup>GF</sup> Gluten-Friendly

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.



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**   
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, Raspberrry, Lime...15.99

**SOUR BLOSSOM**   
Yobo Kish Hibiscus-Lemon Soju, Chacho Jalapeño Aguardiente, 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 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

ICE COLD

BEER

SERVED DAILY

DRAUGHT

**Bud Light** (Williamsburg, VA, 4.2%) ..... 7.59/25.99  
**Yuengling Amber Lager** (Pottsville, PA, 4.4%) ..... 7.99/26.99  
**Modelo Especial Pilsner-Style Lager** (Mexico City, Mexico, 4.6) ..... 8.59/27.99  
**Evolution Lot 3 IPA** (Salisbury MD, 8.5%)..... 8.59/27.99  
**Port City Optimal Wit “Belgian Style”** (Alexandria, VA, 4.8%)..... 8.99/28.99  
**Stella Artois** (Leuven, Belgium, 5.2%) ..... 9.59/29.99  
**Devils Backbone Vienna Lager** (Lexington, VA, 6%).. 8.59/27.99  
**Port City Monumental “American-Style” IPA** (Alexandria, VA, 6.3%) ..... 7.99/26.99  
**Sierra Nevada Hazy Little Thing NEIPA** (Chico, CA, 6.7%)..... 8.59/27.99  
**Guinness Stout** (Dublin, Ireland, 4.2%)..... 9.59  
**Black & Blue** ..... 8.59  
**Black & Tan**..... 8.59

HARD SELTZER

**Bravazzi Italian Hard Soda ‘Blood Orange’** (Nashville, TN, ABV 4.20%) ..... 7.29  
**High Noon Vodka & Grapefruit**  (100 Calories, 4.5%) ..... 7.29

BOTTLES

**Miller Light** (Milwaukee, WI, 4.2%) ..... 6.99  
**Miller High Life** (Milwaukee, WI, 4.6%)..... 5.59  
**Corona Extra** (Mexico City, Mexico, 4.6%) ..... 7.99  
**Evolution ‘Exile’ Red Ale** (Salisbury, MD, 5.9%) ..... 8.29  
**Heineken** (Amsterdam, The Netherlands, 5%) ..... 7.99  
**Blue Moon Belgian White** (Golden, CO, 5.4%) ..... 7.29  
**Bold Rock “Virginia Apple” Hard Cider**  (Nellysford, VA, 4.7%) ..... 7.29

NON-ALCOHOLIC BEER

**Athletic Run Wild IPA** (Stratford, CT) ..... 7.29  
**Heinekin Premium Lager 0.0** (Amsterdam, The Netherlands)..... 7.29

CANS

**Sloop Brewing “Juice Bomb” NEIPA** (East Fishkill, NY, 6.5%) ..... 8.29

WINES BY THE GLASS

SPARKLING

**Prosecco, Brut, Babbo by Musaragno, Veneto, Italy, NV**..... 13.49/43.00  
**Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV**..... 17.99/61.00  
**Moscato, Centorri, Moscato d’Asti, Piedmont, Italy 2022**..... 10.29/35.00  
**Krone Brut, Borealis Cuvee, Tulbaugh, South Africa, 2021** ..... 16.99/57.00

WHITE

**Pinot Grigio, Dipinti, Alto Adige, Italy, 2023**..... 12.99/41.00  
**Albariño, Mar de Vinas, Rias Baixas, Spain, 2024**..... 13.99/45.00  
**Sauvignon Blanc, Tohu, ‘Awatere’, Marlborough, NZ, 2024**..... 13.99/45.00  
**Riesling, Dr. Pauly Bergweiler, Noble House, Mosel, Germany, 2021** ..... 11.99/39.00  
**Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023** ..... 11.99/39.00  
**Chardonnay, Oberon, Carneros, Napa Valley, CA, 2023** ..... 17.99/61.00  
**Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022** ..... 11.99/41.00  
**Chardonnay, Bravium, Russian River Valley, CA, 2022** ..... 17.99/63.00  
**Gargenega, La, Cappuccina, Soave Classico, Veneto, Italy, 2022** ..... 11.99/39.00

ROSÉ

**Zweigelt/Pinot Noir, Pratsch, Niederosterreich, Austria, 2023** ..... 13.99/45.00  
**Grenache, Syrah, Cinsault, Bieler Pere & Fils ‘Sabine’ Rosé, Coteaux d’Aix-en-Provence, France, 2024**..... 13.99/45.00

REDS

**Pinot Noir, Equoia, Monterey, CA, 2022** ..... 14.99/49.00  
**Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022**..... 15.99/53.00  
**Grenache/Syrah, Lancon ‘La Solitude’, Côtes du Rhône, S. Rhône, France, 2023**..... 13.49/43.00  
**Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2023**..... 13.49/43.00  
**Cabernet Franc, Barboursville Reserve, Charlottesville, Virginia, 2022**..... 16.99/57.00  
**Sangiovese, San Polo ‘Rubio’ Tuscany, Italy, 2022** ..... 12.99/41.00  
**Tempranillo, Bodegas, Bilbianas Vina Pomal Rioja Reserva, Rioja, Spain, 2017** ..... 12.99/41.00  
**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  
**Touriga Nacional/Tinta Roriz, Roboredo Madeira ‘CARM’ Douro, Portugal, 2021** ..... 13.99/45.00

NON-ALCOHOLIC

WATER & SODAS

Acqua Panna  
Still Water (1L)...10  
San Pellegrino  
Sparkling Water (1L)...10  
Coca Cola, Diet Coke, Sprite, or Ginger Ale...4.49  
Wave Root Beer...4.49  
Tonic Water...4.49  
Lemonade...4.49

JUICE

Tomato, Orange, Cranberry, Grapefruit, or Pineapple...5.99

COFFEE

CHOICE OF WHOLE, ALMOND, OR OAT MILK

Cold Brew 5.29  
Single Espresso 4.79  
Double Espresso 5.99  
Cappuccino 5.99  
Drip Coffee 4.79  
Latte 5.99  
Americano 5.99

TEA

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

