



ENTRÉES

STARTERS

CHICKEN LIVER MOUSSE
spiced cherry compote, cornichon,
pickled onion, grain mustard,
assorted crostini...12.99

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

GODFREY FARMS ASPARAGUS
new potato, radish, scallion,
applewood bacon, hard-boiled egg,
chèvre, garlic breadcrumbs,
honey-dijon vinaigrette...16.99

SALT ROASTED BEETS 
snow peas & shoots,
fried goat cheese, pistachio,
champagne vinaigrette ...15.99

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

SHRIMP COCKTAIL 
cocktail sauce, lemon...12.99

CHEESEBURGER SLIDERS*
American cheese, sautéed onions,
pickles, comeback sauce,
brioche bun...15.99

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

GRILLED SPANISH OCTOPUS
pickled cherry peppers,
shaved fennel salad, brava sauce,
toasted garlic breadcrumbs...16.99

**SMOKED RED PEPPER
HUMMUS & PITA** 
pickled vegetables, olives, tabbouleh,
feta, grilled pita...13.99

HOLLANDER MAINE MUSSELS
fra diavolo sauce, piquillo
peppers, parsley, grilled ciabatta...19.99

MEATBALLS
creamy polenta, marinara, Pecorino
Romano, crostini...14.99

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

BUFFALO CHICKEN WINGS 
celery, blue cheese dressing...15.99
extra sauces...0.59 each

CREAM OF CRAB SOUP 
8.99

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

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.

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.

JUMBO LUMP CRAB CAKE
single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon
*also available as a sandwich...26.99

FAROE ISLAND SALMON*
beluga lentils, farro, charred little gem,
dill-lemon cream...28.99

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

ALASKAN HALIBUT* 
Yukon gold potatoes, Vidalia onions, asparagus,
spring herb beurre blanc...34.99

BELL & EVANS HALF CHICKEN
whipped Yukon gold potatoes, sugar snap peas,
heirloom carrots, asparagus,
lemon-herb butter, chicken jus...28.99

SHEPHERD'S PIE
minced lamb, onions, carrots, English peas,
parmesan whipped potatoes...23.99

TROUT PARMESAN
Parmesan crusted,
flash fried, roasted potatoes,
charred broccolini, hollandaise...24.99

BABY BACK RIBS
half-rack...24.99 full-rack...39.99
potato salad, coleslaw, cornbread, BBQ sauce

HOUSE-MADE PASTA

CHICKEN FETTUCCINE
shiitake-cremini mushroom blend,
Marsala cream, parsley,
Pecorino Romano...24.99

RAGU AMERICANA & RIGATONI
red wine braised chuck roast,
Nonna's meatballs, Grana Padano...23.99

LEMON RICOTTA RAVIOLI
English peas, shiitake mushrooms,
lemon butter sauce, toasted garlic
breadcrumbs, Pecorino Romano...21.99

SHRIMP LINGUINE
heirloom cherry tomatoes, sweet basil,
white wine-lemon butter sauce,
chili-garlic gremolata...24.99

GREENS & GRAINS

SPRING MARKET SALAD 
NC strawberries, pampered pecans,
goat cheese, power 4 lettuce blend,
white balsamic vinaigrette...14.99

CAESAR SALAD
Grana Padano, croutons...13.99

**GRILLED CHICKEN &
BLACK RICE SALAD** 
escarole, radicchio, snow peas & shoots,
asparagus, watermelon radish,
golden raisins, Pecorino Romano,
white balsamic vinaigrette...22.99

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

FAROE ISLAND SALMON SALAD*
power 4 blend lettuce, farro, chickpeas,
roasted tomatoes, feta cheese,
oregano vinaigrette...25.99

STEAK SALAD* 
6-oz. Sirloin Steak, little gem lettuce,
bacon, cherry tomatoes, pickled red
onions, smokey blue cheese, buttermilk
goddess dressing...25.99

SHRIMP BOWL
farro, Carolina gold rice, avocado,
cabbage, chili-quinoa crisp,
cilantro-lime vinaigrette...23.99

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

BURGERS & SANDWICHES

Choice of French fries, fruit, mixed greens salad, or small Caesar salad.
Burgers are served on sesame seed bun. Gluten-free bread available +1.99.

ADD CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.59 EACH

CLYDE'S CLASSIC BURGER* ...16.99
American, Swiss, blue, cheddar, Muenster,
provolone, Monterey Jack...17.99
with bacon...18.99

LODGE BURGER*
cremini mushrooms, arugula,
black truffle aioli, house made
onion-gruyère brioche bun..21.99

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

SOFT-SHELL CRAB SANDWICH
coleslaw, cocktail mayo,
cornmeal bun...26.99

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

TACOS

Served on house-made corn tortillas with Carolina gold rice
and black beans on the side

BAJA CHICKEN
crispy cabbage slaw,
avocado, salsa roja..17.99

BEEF BIRRIA 
braised beef, adobo broth,
Oaxaca cheese,
salsa roja...18.99

SHRIMP TACOS 
balsamic caramelized
onions, curtido, tomatillo
salsa verde...18.99

STEAKS & CHOPS

Our steaks & chops are broiled at
750°F and finished with an
herb butter. Served with
your choice of sauce & side.

FILET MIGNON* 
Linz Heritage Angus
8-oz...50.99

NEW YORK STRIP* 
Linz Heritage Angus
14-oz...47.99

RIBEYE* 
Linz Heritage Angus
16-oz...54.99

DUROC PORK CHOP* 
Leidy Farms 16-oz...34.99

CHOICE OF SAUCE  
Béarnaise
Black Garlic
Chimichurri
Bordelaise

CHOICE OF SIDE
choose one from
our sides section

SIDES

8.99 each

GRILLED ASPARAGUS  
lemon vinaigrette,
Pecorino Romano, pine nuts

MAC & CHEESE
garlic-herb breadcrumbs

**WHIPPED YUKON GOLD
POTATOES** 

MUSHROOM GRATIN 
black pepper, Pecorino Romano,
garlic-herb breadcrumbs

CHILI-GARLIC BROCCOLINI  

General Manager
Carlos Garcia

Executive Chef
Cesar Montesinos

 Vegetarian  Gluten-Friendly



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, 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 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

RAW BAR SELECTION

Served with cocktail sauce & classic mignonette. Minimum of 3 per order for oysters.

OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99

GOSSLINGS* 🍷
Crassostrea virginica
Maquoit Bay, ME
medium size, plump in the shell,
briny with a crisp finish

KATAMA BAY* 🍷
Crassostrea virginica
Katama Bay, MA
large size, slightly briny
with a sweet finish

SAVAGE BLONDE* 🍷
Crassostrea virginica
Savage Harbor, PEI
medium size, sweet
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

JUMBO SHRIMP COCKTAIL
4.59 each

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

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV 12.49/40.00
Scharffenburger Brut 'Excellence', Mendocino, CA, NV 18.99/65.00
Albert Bichot Brut Rosé Cremant de Bourgogne, Burgundy, France, NV 17.99/61.00
Pierre Chavin 'Signature' Brut Rosé, France, NV (Non-Alcoholic) 13.99/41.00

WHITE

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023 12.49/40.00
Albariño, Mar de Vinas, Rías Baixas, Spain, 2024 13.99/45.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023..... 13.99/45.00
Grüner Veltliner, Pratsch, Niederosterreich, Austria, 2023 14.49/47.00
Riesling, Dr. Pauly Bergweiler, ‘Noble House,’
Mosel, Germany, 2023 (off-dry) 11.99/39.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022 11.99/41.00
Chardonnay, Bravium, Russian River Valley, CA, 2023 17.99/63.00

ROSÉ

Grenache/Cinsault/Syrah, Bieler, ‘Sabine,’
Coteaux d’Aix-en-Provence, 2023..... 13.99/45.00

RED

Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022..... 15.99/53.00
Pinot Noir, Equoia, Monterey, CA, 2021..... 14.99/49.00
Grenache/Syrah, Lancon ‘La Solitude’,
Cotes du Rhone, S. Rhone, France, 2023..... 13.99/45.00
Cabernet Franc, Barboursville Reserve | Charlottesville, Virginia, 2022..... 17.99/61.00
Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2022..... 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

NON-ALCOHOLIC DRINKS

WATER, SODAS, & JUICES

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...4.49
Tonic Water...4.49
Lemonade...4.49
Juices: Tomato, Orange, Cranberry,
Grapefruit, or Pineapple...5.99

COFFEE

Single Espresso...4.49
Double Espresso...5.29
Cappuccino...5.29
Drip Coffee...4.49
Latte...5.29
Americano...5.29

Milks: Whole, Almond, or Oat

TEA

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

BEER

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%). 7.59
Heavy Seas ‘Bo*dacious’ Blonde Ale (Baltimore, MD, 4.5%)..... 8.59
Yuengling Amber Lager (Pottsville, PA, 4.4%) 7.99
Lone Oak Farm ‘El Roble’ Mexican-style Lager (Olney, MD, 4.5%) 8.99
Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, 7%) 9.59
Port City ‘Optimal Wit’ Belgian-Style-Witbier (Alexandria, VA, 4.9%)..... 8.99
Stella Artois (Leuven, Belgium, 5.2%)..... 9.59
Brookville Farm Dog Vienna Lager (Brookeville, MD, 5%)..... 8.99
Evolution Lot No 3 “American-Style” IPA (Salisbury, MD, 6.8%) 8.59
Bold Rock “Virginia Apple” Hard Cider (Nellysford, VA, 4.7%)..... 7.99
Guinness Stout (Dublin, Ireland, 4.2%)..... 9.59
Black & Blue 8.59
Black & Tan..... 8.59

BOTTLES

Miller Lite (Milwaukee, WI, 4.2%) 6.99
Michelob Ultra (Williamsburg, VA, 4.2%) 6.99
Blue Moon Belgian White (Golden, CO, 5.4%)..... 7.59
Miller High Life (Milwaukee, WI, 4.6%)..... 5.99
Allagash White Wheat Beer (Portland, ME, 5.2%)..... 8.99
Brooklyn Special Effects Hoppy Amber N/A (Brooklyn, NY) 7.59
Heineken Premium Lager 0.0 N/A (Amsterdam, The Netherlands)..... 6.99

CANS

Brookeville Beer Farm SOUR 16oz (Brookeville, MD, 6%) 10.99
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%) 7.59
Athletic Hazy IPA Free Wave NA (Milford, Connecticut) 7.59

HARD SELTZER

DC Brau Full Transparency Orange Crush 🍷 (100 Calories, 5%)..... 7.29
High Noon Vodka & Grapefruit 🍷 (100 Calories, 4.5%)..... 8.29

