



FEATURED

CLYDE'S EGGNOG

House Eggnog, Dark Rum,
Brandy, Rye Whiskey,
Madeira, Nutmeg...14.99

STARTERS

PARISIAN GNOCCHI

braised beef, roasted mushrooms,
crispy shallots, black pepper-
parmesan espuma...15.99

CANDIED BACON (GF)

Leidy's thick cut slab bacon, spiced
pecan glaze, shaved Brussels slaw,
apple-demi...15.99

SMOKED SALMON DEVILED EGGS (GF)

pickled red onion, caper dust...11.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad"
Westminster saltines...20.99

SHRIMP COCKTAIL (GF)

cocktail sauce, lemon...12.99

OYSTER ROCKEFELLER (GF)

spinach, watercress,
garlic-herb butter, Parmesan...15.99

HUMMUS

citrus charmoula, mint yogurt, fried
chickpeas, harissa, sorrel, Aleppo
pepper, pita crisps...13.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

POINT JUDITH

RHODE ISLAND CALAMARI

sweet & sour chili sauce, pickled
cherry peppers, baby kale...16.99

BUFFALO CHICKEN WINGS (GF)

blue cheese dressing, celery...15.99
extra sauces...0.59 each

FRENCH ONION SOUP

gratine Gruyere cheese,
toasted crostini...11.99

CREAM OF CRAB SOUP (GF) ...8.99

CLYDE'S CHILI (GF) ...8.99

cheddar/onions/sour cream...0.59

**AMERICAN FARMHOUSE
CHEESE SAMPLER**

19.99

apple compote, pickled
red onions, honey walnuts,
pecan-raisin bread

Bay Blue

firm cow's milk cheese

Point Reyes Farmstead,
Point Reyes Station, CA

Grayson

semi-soft, cow's milk cheese
Meadow Creek Dairy, Galax, VA

Margie Clothbound Cheddar

crumbly cow's milk cheese
Redhead Creamery, Brooten, MN

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.

General Manager Executive Chef
Ajay Bhatia Adam Newton

ENTRÉES

JUMBO LUMP CRAB CAKE

single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

OVEN-ROASTED CAULIFLOWER

fregola & mushroom "risotto,"
charred scallion
caper vinaigrette...19.99

STEAK FRITES* (GF)

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

FAROE ISLAND SALMON* (GF)

French green lentils, baby carrots, brussels
sprouts, red pearl onions, lemon-chive
Beurre blanc...28.99

CRISPY FRIED CHICKEN

braised collard greens, whipped Yukon
gold potatoes, black pepper gravy,
pickled peppers...28.99

GUINNESS LAMB STEW

braised lamb meat, carrots, pearls
onions, turnips, Yukon whipped
potatoes...22.99

TROUT PARMESAN

roasted potatoes, green beans,
hollandaise...24.99

PEPPER CRUSTED YELLOWFIN TUNA*

crispy potato-leek cake, Beech
mushrooms, red-wine butter sauce...32.99

WILD CHESAPEAKE BAY ROCKFISH (GF)

fingerling potatoes, Swiss chard,
shaved fennel-citrus salad,
olive tapenade...28.99

BEEF SHORT RIB

Jasper Hill Cheddar grits, braised red
cabbage & kale, crispy shallots...36.99

HOUSE-MADE PASTA

CHICKEN CASARECCE

butternut squash, kale, cranberries,
sherry-brown butter sauce, pecan
gremolata, Grana Padano...24.99

RIGATONI BOLOGNESE

beef & pork ragu, Grana Padano...23.99

SHRIMP FRA DIAVOLO

crushed pomodoro, Calabrian chili,
linguine...26.99

BEEF STROGANOFF

beef tenderloin tips, cremini mushrooms,
caramelized onion, pappardelle,
sour cream...23.99

GREENS & GRAINS

MARKET SALAD (GF)

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

CAESAR SALAD

Grana Padano, croutons...13.99

MIXED GREENS

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

GRILLED CHICKEN & FARRO SALAD

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

GRILLED STEAK SALAD* (GF)

6-oz. Sirloin Steak,
little gem lettuce, balsamic marinated
cherry tomatoes, shaved red onion,
grated egg, bacon, farmhouse
blue cheese dressing...25.99

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken
breast, hardboiled egg, bacon,
Honeycrisp apples, brussels sprouts,
watercress, ginger-pickled cucumbers,
scallions...21.99

FAROE ISLAND SALMON SALAD* (GF)

sweet and spicy glazed salmon, Napa
cabbage, carrots, red onion, ginger
pickled cucumbers, toasted cashews,
sesame-honey mustard dressing...25.99

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar
salad. 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, blue, cheddar,
or Muenster...17.99

BACON CHEESEBURGER*

American, Swiss, blue, cheddar,
or Muenster...18.99

FRENCH DIP

Gruyere cheese, caramelized onions,
horseradish mayo, toasted baguette,
beef jus...19.99

CHICKEN #1

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

TURKEY SANDWICH

honeycrisp apples, melted brie,
arugula, cranberry aioli, toasted
rustic roll...17.99

FRIED CHICKEN

lettuce, pickle, chipotle aioli,
honey mustard, toasted soft
white roll...18.99

LENTIL-QUINOA PATTY MELT

toasted seeded rye, bistro
sauce, Swiss cheese,
caramelized onions...17.99

REUBEN

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

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
potato roll...26.99

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* (GF)

Linz Heritage Angus®
6-oz...42.99 / 8-oz...50.99

NEW YORK STRIP* (GF)

Linz Heritage Angus®
14-oz...47.99

LAMB CHOPS* (GF)

Australian
Half-Rack...37.99

RIBEYE* (GF)

Linz Heritage Angus®
boneless 16-oz...53.99

DUROC PORK CHOP* (GF)

Leidy Farms
16-oz...34.99

CHOICE OF SAUCE (GF)

Béarnaise
Bordelaise
Chimichurri

CHOICE OF SIDE

choose one from
our sides section

SIDES

8.99 each

CREAMED SPINACH

LOADED GRITS (GF)

cheddar cheese, bacon, chive

CRISPY BRUSSELS SPROUTS (GF)

maple-dijon, bacon lardon

STEAK FRIES (GF)

Garlic-Parmesan, truffle aioli

THREE-CHEESE MAC & CHEESE

CRISPY ONION RINGS

horseradish cream sauce

**WHIPPED YUKON GOLD
POTATOES** (GF)

(V) Vegetarian (GF) Gluten-Friendly

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.

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.



RAW BAR SELECTION

OYSTERS

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

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

SAND DUNE* ^{GF}
Crassostrea virginica
Souris River, PEI
medium size,
crisp brine with a sweet finish

HARPSWELL FLAT* ^{GF}
Ostrea edulis
Middle Bay, ME
very briny with a sweet finish

SPINNEY CREEK* ^{GF}
Crassostrea virginica
Elliot, ME
large size, plump in the shell
with a briny finish

STANDISH SHORE* ^{GF}
Crassostrea virginica
Duxbury Harbor, MA
medium size, briny
with a crisp 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 LUMP CRAB DIJONNAISE
chilled crab "salad"
Westminster saltines...20.99

RAW BAR PLATTERS*

^{GF}

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

SHRIMP COCKTAIL ^{GF}
cocktail sauce, lemon...12.99

OYSTER DRINKS

OYSTER SHOOTER
Absolut Peppar,
horseradish, cocktail sauce,
your choice of oyster...11.99

BLOODY MARYLAND
Clyde's Classic Bloody Mary mix,
Absolut Peppar, garnished
with Old Bay seasoning,
topped with
a jumbo shrimp...13.99

Sparkling

PROSECCO
Babbo by Musaragno,
Veneto, Italy, NV...12.49/40.00

BRUT
Krone Brut Borealis Cuvee, Tulbaugh,
South Africa, 2021...16.99/57.00

CHAMPAGNE
Emile Paris, Brut, Champagne,
France, NV...20.99/75.00

ROSÉ
Jansz, Brut, Tasmania,
Australia, NV...17.99/61.00

Rosé

Zweigelt/Pinot Noir, Pratsch,
Niederosterriech, Austria,
2023...13.99/45.00

Whites

PINOT GRIGIO
Dipinti, Vigneti delle Dolomiti,
Alto Adige, Italy, 2022...12.49/40.00

SAUVIGNON BLANC
Stoneleigh, Marlborough,
NZ, 2023...13.49/43.00

FIANO
Claudio Quarta, Fiano di Avellino,
Campania, Italy, 2022...14.99/49.00

RIESLING
Dr. Herman 'H', Mosel,
Germany, 2022 (off-dry)...12.99/41.00

ALBARINO
Mar de Vinas, Rias Baixas, Spain, 2023...13.99/45.00

GRÜNER VELTLINER
Josef Bauer, Wagram,
Austria, 2022...11.99/39.00

CHARDONNAY
Falls Street Cellars, Paso Robles,
CA, 2022...11.99/41.00

CHARDONNAY
Bravium, Russian River Valley,
CA, 2021...17.99/63.00

Reds

PINOT NOIR
Equoia, Monterey, CA, 2021...14.99/49.00

GRENACHE/SYRAH
Domaine La Solitude, Cotes Du Rhone,
N Rhone, France, 2021...13.49/43.00

MALBEC
Lamadrid Agrelo, Mendoza,
Argentina, 2022...12.49/40.00

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

AGLIANICO
Aglianico, La Capranera,
Campania, Italy, 2021...13.99/45.00

TOURIGA NACIONAL/TINTA RORIZ
Roboredo Madeira 'CARM,' Douro,
Portugal, 2021...13.99/45.00

CABERNET SAUVIGNON
Hess, 'Maverick Ranches,'
Paso Robles, CA, 2020...17.99/61.00

CABERNET SAUVIGNON
Falls Street Cellars,
Paso Robles, CA, 2022...12.99/43.00

COCKTAILS

SPICED APPLE SANGRIA ^{GF}
Four Roses Bourbon, Cabernet
Sauvignon, Apple Cider, Orange-
Cinnamon-Clove...15.99

CRIMSON & CLOVER ^{GF}
Musaragno 'Babbo' Prosecco,
St. George Spiced Pear,
St. Elizabeth All Spice Dram,
Orange-Cinnamon-Clove,
Cranberry, Lemon...15.99

CRUSHED VELVET ^{GF}
Stoli Vodka, Giffard Crème de
Pampelmousse, Lavender, Lemon,
Club Soda...14.99

ROYAL FLUSH ^{GF}
Bombay Sapphire Gin,
Maggie's Farm Falernum,
Grenadine, Lime, Egg White,
Q Ginger Beer...15.99

NIGHT IN JALISCO ^{GF}
Corazon Blanco Tequila, Giffard Crème
de Pampelmousse Rosé, Cinnamon,
Cranberry, Lime...14.99

WHY IS THE RUM GONE? ^{GF}
El Dorado 3 yr Rum, Myers Dark Rum,
Giffard Bresil du Banana,
Blackberry-Ginger,
Pineapple, Lime...15.99

UNDER THE PEAR TREE ^{GF}
Peloton de la Muerte Mezcal, St. George
Spiced Pear, Cinnamon, Lime,
Q Hibiscus Ginger Beer...14.99

BOOTS WITH THE FUR (HOT) ^{GF}
Myers Dark Rum, Apple Butter,
Brown Butter, Apple Cider, Vanilla,
Cinnamon, Ginger...14.99

THE REMEDY ^{GF}
Jameson Irish Whiskey, Ginger, Lemon,
Laphroaig 10 yr Scotch...14.99

FIRESIDE CHAT ^{GF}
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 ^{GF}
Sagamore Rye Whiskey, Grenadine,
Orange-Cinnamon-Clove, St. Elizabeth
All Spice Dram, Lime, Fee Brothers
Cranberry Bitters...15.99

RYE-SING SUN ^{GF}
Sagamore Rye Whiskey, Giffard Crème
de Pampelmousse Rosé, Maple, Angostura
Aromatic Bitters, Bittermen's Hopped
Grapefruit Bitters...15.99

**NON-ALCOHOLIC
COCKTAILS**

APPLE OF MY EYE ^{GF}
Apple Cider, Orange-Cinnamon-Clove,
Cranberry, Lemon, Club Soda...10.99

QUIET IN KINGSTON ^{GF}
Lyre's Dark Cane,
Giffard Aperitif Rosso, Roots
Divino...11.99

WINTER CAN WAIT ^{GF}
Lyre's Dark Cane,
Lyre's Original Coffee,
Espresso, Lavender...11.99

NON-ALCOHOLIC DRINKS

WATER & SODAS

Acqua Panna Still Water (1L)...10
San Pellegrino Sparkling
Water (1L)...10
Coca Cola, Diet Coke, Sprite,
or Ginger Ale...4.49
Gosling's Ginger Beer...4.49
Sprecher's Root Beer...6.49

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
Green Tea, Earl Grey,
English Breakfast,
and Chamomile

