

STARTERS

SPREADS & BREAD

aleppo hummus, sumac whipped feta, walnut muhammara, carrots, cucumber, pita, evoo...13.99

BEEFSTEAK TOMATO SALAD GF
buffalo mozzarella, sweet basil, mosto olive oil, aged balsamic...15.99

ELOTE LOCO GF
grilled corn "ribs", chipotle-lime crema, cotija, scallions, tajin...10.99

FRIED GREEN TOMATOES
black pepper shrimp, corn chow chow, remoulade...16.99

BANGIN' CAULIFLOWER
crispy cauliflower florets, sweet & spicy aioli, scallions...11.99

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

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad" westminster saltines...21.99

SHRIMP COCKTAIL GF
cocktail sauce, lemon...12.99

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

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

OYSTERS ROCKEFELLER
spinach, bacon, pernod, parmesan, breadcrumbs, lemon...16.99

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

NACHOS GF
black beans, oaxaca cheese, pickled fresno chilies, avocado-lime crema, scallion, cotija...14.99
with chicken tinga...16.99
with beef birria...18.99

CLYDE'S CHICKEN WINGS
traditional or breaded, celery, blue cheese, tossed in choice of: buffalo, mumbo or hot honey half-order...8.99 / full order...15.99
extra sauces...0.59 each

MARYLAND CRAB SOUP GF...8.99

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

LATE NIGHT HAPPY HOUR

SUNDAY–THURSDAY:
10PM–CLOSE

FRIDAY & SATURDAY:
11PM–CLOSE

AVAILABLE ONLY AT THE BAR

\$3 off seasonal cocktails
\$5 hard seltzers
\$6 draft beer
\$9 featured wines
\$3 off starters* & burgers

*EXCLUDING HALF-ORDERS,
SOUP, CHILI & SHRIMP COCKTAIL

Executive Chef
Russ Ventimiglia

General Manager
Koli Zeka

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.

ENTRÉES

JUMBO LUMP CRAB CAKE
single...26.99 double...44.99

SUMMER

corn & tomato chesapeake,
old bay kennebec potatoes

CLASSIC

french fries, coleslaw, tartar sauce, lemon

FAROE ISLAND SALMON*
roasted red pepper sofrito, garlic orzo, lime zested yogurt, charred corn salsa...28.99

SHRIMP & GRITS GF
creamy white corn grits,
andouille sausage, shallots,
white wine-tomato broth...24.99

CRISPY FRIED CHICKEN
breast, thigh, leg, wing; mumbo sauce,
mac & cheese,"greasy" green beans...28.99

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

CLYDE'S MEATLOAF GF
whipped potatoes, green beans,
roasted wild mushrooms,
bordelaise...20.99

NORTH CAROLINA SWORDFISH

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

**CORNMEAL CRUSTED
CHESAPEAKE BAY BLUE CATFISH** GF
creamy white corn grits, braised collard greens, andouille sausage gravy...21.99

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

HOUSEMADE PASTA

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

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

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

GREENS & GRAINS

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

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

GRILLED CHICKEN & FARRO SALAD
zucchini & summer squash, pole beans,
cherries, heirloom cherry tomatoes,
power 4 lettuce blend, white balsamic
vinaigrette, grana padano...22.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast,
hard-boiled egg, bacon,
honeycrisp apples, watercress,
ginger-pickled cucumbers,
scallions...22.99

CAESAR SALAD

grana padano, croutons...13.99

FAROE ISLAND SALMON SALAD* GF
red & green cabbage, sweet baby
peppers, radish, chickpeas, carrots,
cucumbers, scallions, parsley, mint,
feta, herb-yogurt dressing...25.99

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

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, monterey jack,
or muenster...17.99
add bacon...18.99

ROAST TURKEY
avocado, alfalfa sprouts,
pickled red onions,
provolone,
calabrian chili aioli,
toasted honey wheat...17.99

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

PORK BBQ
pulled pork shoulder,
dill pickles, crispy
onion strings, soft bun,
coleslaw...19.99

REUBEN
first-cut corned beef,
sauerkraut, swiss,
thousand island,
toasted rye...21.99

**HOT-HONEY FRIED
CHICKEN**
buttermilk-brined fried
chicken breast, kickin'
slaw, bread & butter
pickles, hot-honey old bay,
soft bun...18.99

CLASSIC SUMMER BLT
virginia beefsteak tomatoes,
red leaf lettuce, applewood
bacon, basil mayo, toasted
country white bread...16.99

ITALIAN COLD CUT
pressed foccacia,
italian mayo, prosciutto,
genoa, ham, mortadella,
provolone, lettuce, tomato,
onion...18.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce,
cornmeal bun...26.99

STEAKS & CHOPS

our steaks & chops are broiled
at 750°F and finished with an
herb butter.

your choice of sauce & side.

FILET MIGNON* GF
linz heritage angus® 8oz
50.99

NEW YORK STRIP* GF
linz heritage angus® 14oz
47.99

RIBEYE* GF
linz heritage angus® 16oz
53.99

DUROC PORK CHOP* GF
leidy farms 16oz
34.99

CHOICE OF SAUCE GF
bearnaise
bordelaise
chimichurri

SIDES

9.99 each

CREAMED SPINACH

LYONNAISE POTATOES GF
fingerlings, garlic-butter,
onion, thyme

"GREASY" GREEN BEANS GF
stewed with bacon, tomato & onion

LOADED GRITS GF
applewood bacon, aged white
cheddar, scallions

CRISPY KENNEBEC POTATOES GF
pimento cheese, chives

5 CHEESE MAC
buttered breadcrumbs

CHILI-GARLIC BROCCOLINI GF

CORN & TOMATO CHESAPEAKE GF
WHIPPED YUKON POTATOES GF
chives

Vegetarian GF Gluten-Friendly

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.

SEASONAL 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,
mathilde cassis, lemon,
egg white...14.99

DROP IT LIKE ITS HOT 🍷
don julio reposado tequila giffard
lichi-li, agave, lemon, sugar rim..22.99

TAKES TWO TO MANGO 🍷
peloton de la muerte mezcal, chacho
jalapeño aguardiente, mango nectar,
agave, lime...15.99

COCONUT SIDECAR 🍷
hennessy vs cognac, koloa kaua'l
coconut rum, giffard orgeat,
lemon...21.99

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 🍷
fluere dark cane spirit, lyre's orange
sec, orgeat, lime...11.99

RAW BAR SELECTION

served with cocktail sauce & classic mignonette. minimum of 3 per order for oysters.

JUMBO SHRIMP COCKTAIL 🍷
(3) shrimp, cocktail sauce,
lemon...12.99
additonal shrimp...4.29 each

JUMBO LUMP CRAB
DIJONNAISE
chilled crab "salad",
westminster saltines...21.99

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

FORTUNE* 🍷
small size, briny with a
crisp finish
WINE HARBOR, NOVA SCOTIA

KATAMA BAY* 🍷
large size, slightly briny
with a sweet finish
KATAMA BAY, MA

PINK MOON* 🍷
medium size, crisp and
briny with a sweet finish
HUNTER RIVER, PEI

WELLFLEET* 🍷
medium size, plump in the
shell with a very briny finish
WELLFLEET HARBOR, MA

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

OYSTER HAPPY HOUR

daily from 3-5 pm & 10 pm–close

½ dozen...15.99 / dozen...27.99
discounted raw bar platters

WINE BY THE GLASS

SPARKLING

PROSECO, "organic" brut, babbo by musaragno, veneto, italy, nv 13.49/43.00
MOSCATO, centorri moscato d'asti, piedmont italy, nv 11.99/39.00
BRUT, scharffenburger brut 'excellence', mendocino, ca, nv 18.99/65.00
ALBERT BICHOT, brut rosé, cremant de bourgogne, burgundy, france, nv 17.99/61.00

WHITE

PINOT GRIGIO, dipinti, vigneti delle dolomiti, alto adige, italy, 2022 13.49/43.00
ALBARIÑO, mar de viñas, rías baixas, spain, 2024 13.99/45.00
SAUVIGNON BLANC, tohu 'awatere', marlborough, nz, 2024 13.99/45.00
GRÜNER VELTLINER, pratsch, niederösterreich, austria, 2023 14.99/47.00
CHARDONNAY, falls street cellars, paso robles, ca, 2023 12.99/43.00
CHARDONNAY, oberon, carneros, napa valley, ca, 2023 17.99/61.00

ROSÉ

GRENACHE/SYRAH/CINSAULT, bieler 'sabine,'
coteaux d'aix-en-provence, france, 2022 13.99/45.00

RED

PINOT NOIR, equoia, monterey, ca, 2021 14.99/49.00
SANGIOVESE, san polo 'rubio', tuscany, italy, 2022 12.99/41.00
MALBEC, lamadrid agrelo, mendoza, argentina, 2023 13.49/43.00
GRENACHE/SYRAH, domaine 'la solitude', côtes du Rhône, n. Rhône, france, 2022...13.49/43.00
TEMPRANILLO, bodegas bilbainias 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

ICE COLD

BEER

SERVED DAILY

HARD SELTZER

high noon vodka & peach (100 calories, 4.5%) 8.49
topo chico strawberry guava (100 calories, 4.2%) 7.99

CANS

blue moon blegian white (golden, co, 5.4%) 7.99
great lakes 'eliott ness' amber (cleveland, oh, 6.1%) 8.59
heavy seas 'bo*dacious' blonde ale (baltimore, md, 4.5%) 8.59

BOTTLES

miller lite (milwaukee, wi, 4.2%) 6.99
michelob ultra (williamsburg, va, 4.2%) 6.99
budweiser (williamsburg, va, 5%) 6.99
corona extra (mexico city, mexico, 4.6%) 7.99
port city monumental "american-style ipa
(alexandria, va, 6.3%) 7.99
allagash white weat beer (portland, me, 5.2%) 8.99

NON-ALCOHOLIC

athletic brewing run wild ipa (stratford, ct) 7.59
heinekin premium lager 0.0 (amsterdam, the netherlands) 7.59
sam adams just the haze "hazy juicy ipa" (boston, ma) 7.59

NON-ALCOHOLIC

WATER, SODAS, & JUICES

acqua panna still water (1l)...10
san pellegrino sparkling water (1l)...10
coke, diet coke, sprite, ginger ale...4.49
q drink's ginger beer...4.99
tonic water...4.49
lemonade...4.49
juice...5.99
tomato, orange, cranberry,
grapefruit, or pineapple

COFFEE & TEA

whole, almond, or oat milk

drip coffee...4.79
cold brew...4.99
single espresso...4.79
double espresso...5.99
cappuccino...5.99
latte...5.99
americano...5.99
iced tea...4.49
hot tea...4.49
earl grey, english breakfast,
green, or decaf english breakfast