



BRUNCH ENTRÉES

STARTERS

BUTTERMILK BISCUITS
apple compote, whipped butter...5.99

SMOKED SALMON DEVILED EGGS
pickled red onion, caper dust...11.99

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

SHRIMP COCKTAIL
cocktail sauce, lemon...12.99

OYSTER ROCKEFELLER
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
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 ...8.99

CLYDE'S CHILI ...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

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.

wifi code: today's date using this format WCFmdd

EGGS BENEDICT*
two poached eggs,
English muffin, brunch potatoes
Traditional
Canadian bacon, hollandaise...18.99
Norwegian
smoked salmon, hollandaise, capers...19.99
Chesapeake
crab cakes, Old Bay hollandaise...26.99

BUTTERNUT SQUASH FRITTATA
Firefly Farms goat cheese, petite arugula
salad, crostini...19.99

CRISPY BRIOCHE FRENCH TOAST
cornflake-crust, apple compote,
whipped mascarpone cream, maple syrup,
choice of bacon or sausage...17.99

STEAK & EGGS*
Cedar River Farms® 8-oz.
NY strip steak, scrambled eggs,
brunch potatoes, béarnaise...31.99

QUICHE LORRAINE
bacon, onion confit, Jasper Hill
cheddar, mixed greens salad...18.99

SMOKED SALMON & AVOCADO TOAST*
pickled red onions, chopped egg,
multigrain toast, fresh fruit...19.99

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

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

TROUT PARMESAN
roasted potatoes, green beans,
hollandaise...24.99

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

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

GREENS & GRAINS

MARKET SALAD
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*
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*
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

WALTER'S FAVORITE
shaved pastrami, coleslaw,
Muenster, Thousand Island,
toasted pumpernickle...20.99

LENTIL-QUINOA PATTY MELT
toasted seeded rye, bistro sauce, Swiss
cheese, caramelized onions...17.99

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

MONTE CRISTO
brioche French toast, two fried eggs,
country ham, turkey, Swiss cheese,
maple-dijon sauce, side seasonal
fruit...17.99

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

BREAKFAST BURRITO
chipotle chicken tinga, scrambled eggs,
cheddar cheese, pico de gallo,
avocado, jalapeno-cilantro crema,
brunch potatoes...18.99

JUMBO LUMP CRAB CAKE
coleslaw, tartar sauce,
potato roll...26.99

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

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

**ABSOLUT PEPPAR
BLOODY MARY**
10.99

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®
6-oz...42.99 / 8-oz...50.99

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

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

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

CHOICE OF SAUCE

Béarnaise
Bordelaise
Chimichurri

CHOICE OF SIDE
choose one from
our sides section

SIDES

8.99 each

CREAMED SPINACH

CRISPY BRUSSELS SPROUTS
maple-dijon, bacon lardon

STEAK FRIES
Garlic-Parmesan, truffle aioli

THREE-CHEESE MAC & CHEESE

CRISPY ONION RINGS
horseradish cream sauce

**WHIPPED YUKON GOLD
POTATOES**

General Manager
Ajay Bhatia

Executive Chef
Adam Newton

Vegetarian 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.



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.

MAYFLOWER POINT* (GF)

Crassostrea virginica
Cape Cod Bay, MA
medium size, slightly briny
with a crisp and sweet finish

MOONLIGHT BAY* (GF)

Crassostrea virginica
Cape Cod Bay, MA
medium size, briny
with a sweet finish

PIRATE'S COVE* (GF)

Crassostrea virginica
West Bay, MA
medium size, briny
with a sweet finish

WELLFLEET* (GF)

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 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 EXCELLENCE

Scharffenburger Brut 'Excellence' Mendocino,
CA, NV...18.99/65.00

BRUT ROSÉ

Albert Bichot Brut Rose Cremant de Bourgogne,
Burgundy, France, NV...17.99/61.00

Rosé

Zweigelt/Pinot Noir, Pratsch,
Niederosterreich, 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

PINOT NOIR

Domaine de Rochebin Bourgogne,
Burgundy, France, 2022...15.99/53.00

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

CABERNET FRANC

Barboursville Reserve Charlottesville, Virginia,
2022...16.99/57.00

CABERNET SAUVIGNON

Maison Noir 'In Sheeps Clothing',
Columbia Valley, Washington, 2022...18.99/65.00

CABERNET SAUVIGNON

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

COCKTAILS

SPICED APPLE SANGRIA 🍷

Four Roses Bourbon, Cabernet
Sauvignon, Apple Cider, Orange-
Cinnamon-Clove...15.99

CRIMSON & CLOVER 🍷

Musaragno 'Babbo' Prosecco,
St. George Spiced Pear,
St. Elizabeth All Spice Dram,
Orange-Cinnamon-Clove,
Cranberry, Lemon...15.99

CRUSHED VELVET 🍷

Stoli Vodka, Giffard Crème de
Pampelmousse, Lavender, Lemon,
Club Soda...14.99

ROYAL FLUSH 🍷

Bombay Sapphire Gin,
Maggie's Farm Falernum,
Grenadine, Lime, Egg White,
Q Ginger Beer...15.99

NIGHT IN JALISCO ☐

Corazon Blanco Tequila, Giffard Crème
de Pampelmousse Rosé, Cinnamon,
Cranberry, Lime...14.99

WHY IS THE RUM GONE? 🍷

El Dorado 3 yr Rum, Myers Dark Rum,
Giffard Bresil du Banana,
Blackberry-Ginger,
Pineapple, Lime...15.99

UNDER THE PEAR TREE 🍷

Peloton de la Muerte Mezcal, St. George
Spiced Pear, Cinnamon, Lime,
Q Hibiscus Ginger Beer...14.99

BOOTS WITH THE FUR (HOT) 🍷

Myers Dark Rum, Apple Butter,
Brown Butter, Apple Cider, Vanilla,
Cinnamon, Ginger...14.99

THE REMEDY ☐

Jameson Irish Whiskey, Ginger, Lemon,
Laphroaig 10 yr Scotch...14.99

FIRESIDE CHAT ☐

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 🍷

Sagamore Rye Whiskey, Grenadine,
Orange-Cinnamon-Clove, St. Elizabeth
All Spice Dram, Lime, Fee Brothers
Cranberry Bitters...15.99

RYE-SING SUN ☐

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 ☐

Apple Cider, Orange-Cinnamon-Clove,
Cranberry, Lemon, Club Soda...10.99

QUIET IN KINGSTON ☐

Lyre's Dark Cane,
Giffard Aperitif Rosso, Roots
Divino...11.99

WINTER CAN WAIT 🍷

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

