

ENTRÉES

STARTERS

GODFREY FARMS ASPARAGUS 
whipped ricotta, pine nuts, garlic
breadcrumbs, Pecorino Romano,
lemon-basil vinaigrette...16.99

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

OYSTERS ROCKEFELLER 
spinach, watercress, garlic-herb
butter, Parmesan...16.99

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

HOLLANDER MAINE MUSSELS
spicy chorizo, Yukon gold potato
white wine-tomato broth,
cilantro, grilled pain levain, ...19.99

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

SHRIMP COCKTAIL 
cocktail sauce, lemon...12.99

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

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

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

HUMMUS PLATTER 
toasted pita, cucumber, everything
spice, roasted garlic...13.99

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

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

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

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

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

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

CAULIFLOWER STEAK 
coconut cauliflower curry, Tuscan kale, orzo,
roasted fennel, tahini tzatziki,
trail mix, pomegranate molasses...19.99

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

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

**BLACKENED CHESAPEAKE
BAY BLUE CATFISH** 
Savannah red rice, English peas, applewood
smoked bacon, Meyer lemon butter sauce,
pickled cucumber-Vidalia onion slaw...21.99

**LINZ HERITAGE ANGUS
FILET MIGNON*** 
6-oz. filet mignon, whipped potatoes,
broccolini, bordelaise...42.99

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

HOUSE-MADE PASTA

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

CHICKEN SAUSAGE CAMPANELLE
broccolini, lemon, Pecorino Romano...24.99

GREENS & GRAINS

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

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

FAROE ISLAND SALMON SALAD* 
radicchio, cauliflower, Brussel sprouts,
Tuscan kale, golden raisins,
sunflower seeds, Pecorino Romano,
lemon vinaigrette...25.99

GRILLED CHICKEN & FARRO SALAD
Tuscan kale, arugula, goat cheese, toasted
pecans, farro, dried cherries, scallions,
white balsamic vinaigrette...22.99

CAESAR SALAD
Grana Padano, croutons...13.99

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

**ROAST SWEET POTATO &
FRIED EGG GRAIN BOWL** 
farro & Carolina rice, kale hushpuppy,
hot honey, pickled radish,
chili peanut crisp...19.99

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

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 ON CARAMELIZED ONIONS | SAUTÉED MUSHROOMS | CHILI +0.59 EACH

CLYDE'S CLASSIC BURGER*...16.99
American, Swiss, blue, cheddar,
Monterey Jack, or Muenster...17.99

BACON CHEESEBURGER*
American, Swiss, blue, cheddar,
Monterey Jack, or Muenster...18.99

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

LENTIL-QUINOA PATTY MELT 
caramelized onions, Swiss
cheese, bistro sauce,
toasted seeded rye...19.99

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

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

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

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

PICKLE BRINED FRIED CHICKEN
avocado fresca, iceberg lettuce,
chipotle aioli, sesame bun...18.99

BRUNCH

SERVED DAILY UNTIL 4PM

ABSOLUT BLOODY MARY
Absolut Peppar,
Clyde's Bloody Mary mix...10.99

ASPARAGUS FRITTATA 
Kennebec potatoes, scallion,
arugula, Pecorino Romano,
lemon vinaigrette...19.99

CROQUE-MADAME*
applewood-smoked ham, Gruyère,
bechamel, sunny-side up egg,
Vienna bread,
brunch potatoes...19.99

COUNTRY BREAKFAST*
two eggs your way, brunch
potatoes, multigrain wheat toast, choice
of bacon, sausage, or fruit...17.99

FRENCH TOAST
macerated strawberries, whipped
cream, West Virginia maple syrup,
choice of bacon or sausage...17.99

EGGS BENEDICT*
two poached eggs, English muffin,
Canadian bacon, hollandaise,
brunch potatoes...19.99

EGGS FLORENTINE* 
two poached eggs, English muffin,
sautéed spinach, hollandaise,
brunch potatoes...19.99

EGGS CHESAPEAKE*
two poached eggs, English muffin,
crab cakes, hollandaise,
brunch potatoes...26.99

EGGS NORWEGIAN*
two poached eggs, English muffin,
smoked salmon, hollandaise,
brunch potatoes...20.99

BREAKFAST SANDWICH
scrambled eggs, American,
choice of bacon or breakfast
sausage, brunch potatoes,
ciabatta roll...17.99

STEAK & EGGS*
6-oz. Sirloin Steak,
two eggs your way, hollandaise,
brunch potatoes, toast...26.99

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.

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.

 Vegetarian  Gluten-Friendly



Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term.

Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea."

In addition to our local, farm-grown produce and seafood, we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.

Executive Chef
Diego Ramirez

General Manager
Bryan Trotter



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.

GOSSLING* (BF)
Crassostrea virginica
Maquoit Bay, ME
medium size, plump in the shell,
briny with a crisp finish

PINK MOON* (BF)
Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny
with a sweet finish

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

WELLFLEET* (BF)
Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the shell
with a very briny finish

OYSTER HAPPY HOUR

Daily from 3-5 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99

Discounted Raw Bar Platters

\$10 Off Caviar

RAW BAR PLATTERS* (BF)

THE SELKIE
12 oysters, 6 jumbo shrimp...61.99
Happy Hour...50.99

THE KRAKEN
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad, Sterling Pacific
White Sturgeon Caviar...180.99
Happy Hour...149.99

THE MERMAID
12 oysters, 6 jumbo shrimp,
jumbo lump crab salad...73.99
Happy Hour...60.99

OYSTERS ROYALE
12 oysters, Sterling Pacific
White Sturgeon Caviar...117.99
Happy Hour...99.00

TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Oyster Happy Hour

CAVIAR

sustainably harvested—30 grams
Route 11 potato chips—lightly salted

ADAMAS ITALIAN
“SIBERIAN STURGEON”
hints of umami and sea salt,
with a buttery finish that goes "pop"
when pressed to the roof of your mouth
Italy / 96

ADAMAS ITALIAN
"WHITE STURGEON"
onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
Italy / 84

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,
guindilla peppers, Maldon sea salt, lemon

ANCHOVIES
in garlic and olive oil
Olasagasti / Spain / 6.7 oz / 17

MACKEREL
spiced in olive oil
Pinhais / Portugal / 4.2 oz / 18

STUFFED SQUID
rice stuffed squid in tomato sauce
Lucas / Portugal / 4 oz / 18

TUNA
yellowfin ventresca tuna belly
Olasagasti / Spain / 4.2 oz / 25

SARDINES
grilled tails in olive oil
Gueyu Mar / Spain / 5.3 oz / 25

olive oil & capers
Tenorio / Portugal / 4.2 oz / 20

Azorean lemon & chili peppers
Tenorio / Portugal / 4.2 oz / 20

spiced in olive oil
Nuri / Portugal / 4.4 oz / 18

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 ElderflowerTonic...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, Rasperry, Lime..15.99

SOUR BLOSSOM 🍷
Yobo Kish Hibiscus-Lemon Soju,
Chacho Jalapeño Aguardiente,
Mathilde 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..15.99

TAKES TWO TO MANGO 🍷
Peloton de la Muerte Mezcal, Chacho
Jalepeno Aguardiente, Mango Nectar,
Agave, Lime...15.99

DESERT BLOOM 🍷
Casa del Sol Reposado Tequila,
Cynar, Cocchi Rose Americano,
Fee Brothers Aztec Chocolate
Bitters...19.99

RYE-SING SUN 🍷
Sagamore 'Small Batch' Rye Whiskey,
Giffard, Crème de Pampelmousse Rose,
Maple, Angostura 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

ZERO PROOF COCKTAILS
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

NON-ALCOHOLIC DRINKS

WATER & SODAS
Acqua Panna Still Water (1L)...10
San Pellegrino Sparkling Water (1L)...10
Coke, Diet Coke, Sprite, Ginger Ale...4.49
Q Ginger Beer...4.99
Sprecher's Root Beer...6.49

COFFEE
Cold Brew...4.99
Drip Coffee...4.29
Single Espresso...4.99
Double Espresso...5.29
Cappuccino...5.29
Latte...5.29

Milks: Whole, Almond, or Oat

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV 13.49 | 43.00
Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV.....17.99 | 61.00
Klepka Sausse Brut Blanc De Blancs, Champagne, France, 2015.....25.99 | 93.00
Pierre Chavin, Brut Rosé, 'Signature' Brut Rosé,
France, NV (Non-Alcoholic).....12.99 | 41.00

WHITE

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023. 12.99 | 41.00
Sauvignon Blanc, Tohu 'Awatere', Marlborough, NZ, 2024..... 13.99 | 45.00
Albariño, Mar de Vinas, Rías Baixas, Spain, 2024..... 13.99 | 45.00
Reisling, Karp-Schreiber Brauneburger Juffer Kabinett,
Mosel, Germany, 2023 (off dry) 14.99 | 49.00
Grüner Vetliner, Pratsch, Niedeösterreich, Austria, 2023 14.49 | 47.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022.....12.99 | 43.00
Chardonnay, Oberon, Carneros, Napa Valley, CA, 2023.....17.99| 61.00

ROSÉ

Grenache/Syrah/Cinsault, Bieler Pere & Fils 'Sabine' Rosé,
Coteaux d'Aix-en-Provence, France, 2024 13.99 | 45.00

RED

Pinot Noir, Equoia, Monterey, CA, 2023.....14.99 | 49.00
Pinot Noir, Domaine de Rochebin Bourgene, Burgandy, France, 2022 15.99 | 53.00
Grenache/Syrah, Domaine La Solitude, Côtes du Rhône,
N. Rhone, 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
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022 12.99 | 43.00
Cabernet Sauvignon, Frank Family, Napa Valley, CA, 2022.....23.99 | 85.00

