



ENTRÉES

STARTERS

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 ^{GF}
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** ^{GF}
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

wifi code: today's date using this format WCFmddd

JUMBO LUMP CRAB CAKE
single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

OVEN-ROASTED CAULIFLOWER ^{GF}
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

**NEW ENGLAND SCALLOPS
& BELUGA LENTILS** ^{GF}
beets two ways, chicories, pistachio,
citronette...34.99

ARTISANAL 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

GREENS & GRAINS

MARKET SALAD ^{GF} ^{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 ^{GF}
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

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

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 ^{GF}
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,
cornmeal bun...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

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 ^{GF}

CRISPY BRUSSELS SPROUTS ^{GF}
maple-dijon, bacon lardon

STEAK FRIES ^{GF}
Garlic-Parmesan, truffle aioli

THREE-CHEESE MAC & CHEESE ^{GF}

CRISPY ONION RINGS ^{GF}
horseradish cream sauce

**WHIPPED YUKON GOLD
POTATOES** ^{GF}

^{GF} 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.

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

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

Rosé

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

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

