

STARTERS

SPREADS & BREAD

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

PARKER FARMS ASPARAGUS
new potato, radish, scallion, applewood bacon, hard-boiled egg, chèvre, garlic breadcrumbs, honey-Dijon vinaigrette...16.99

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

BRAISED PORK BELLY
cheddar cheese grits, collard greens, braising jus, cherry-mostarda...15.99

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

SHRIMP COCKTAIL
cocktail sauce, lemon...12.99

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

CRAB & ARTICHOKE DIP
baguette, lemon...18.99

OYSTERS ROCKEFELLER
spinach, bacon, Pernod, Parmesan, breadcrumbs, lemon...15.99

CHEESEBURGER SLIDERS*
American cheese, caramelized onion, pickles, ketchup, brioche buns...17.99

NACHOS
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...8.99

CLYDE'S CHILI...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
french fries, coleslaw, tartar sauce, lemon

FAROE ISLAND SALMON*
beluga lentils, farro, charred gem lettuce, dill-lemon cream...28.99

SHRIMP & GRITS
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*
8oz NY strip steak, french fries, watercress, shallot-Dijon cream sauce...31.99

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

WHOLE ROASTED RAINBOW TROUT
charred cauliflower, green beans, salsa vert...24.99

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

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

ARTISANAL PASTA

SPRING CHICKEN CAMPANELLE
housemade chicken sausage, broccolini, lemon cream, Pecorino Romano...24.99

RIGATONI BOLOGNESE
beef & pork ragu, Grana Padano...23.99

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

FOUR CHEESE RAVIOLI
cremini mushrooms, asparagus, English peas, spring onion-pesto cream...21.99

GREENS & GRAINS

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

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

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

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

CAESAR SALAD
Grana Padano, croutons...13.99

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

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

FALAFEL BOWL
hummus, quinoa tabbouleh, tahini sauce, pickled red onion, Fattoush salad, lemon-sumac vinaigrette...19.99

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, 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

PATTY MELT*
American cheese, griddled burger, sliced deli pickles, caramelized onion, MeltHouse sauce, toasted Vienna bread...17.99

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

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

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

WALTER'S FAVORITE
shaved pastrami, coleslaw, Muenster, Thousand Island, toasted pumpernickle...19.99

ITALIAN MELT
provolone, mozzarella, salami, mortadella, Virginia ham, onions, cherry pepper-cabbage slaw, Parmesan-crusting Vienna bread...18.99

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® 8oz
50.99

NEW YORK STRIP*
Linz Heritage Angus® 14oz
47.99

RIBEYE*
Linz Heritage Angus® 16oz
54.99

DUROC PORK CHOP*
Leidy Farms 16oz
34.99

CHOICE OF SAUCE
Bearnaise
Bordelaise
Chimichurri

SIDES

9.99 each

CREAMED SPINACH

LYONNAISE POTATOES
fingerlings, garlic-butter, onion, thyme

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

LOADED GRITS
applewood bacon, aged white cheddar, scallions

CRISPY KENNEBEC POTATOES
pimento cheese, chives

5 CHEESE MAC
buttered breadcrumbs

CHILI-GARLIC BROCCOLINI

GRILLED ASPARAGUS
lemon, pine nuts, Pecorino Romano

WHIPPED YUKON POTATOES
chives

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.

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 Jalepeno Aguardiente, Mathilde Cassis, Lemon, Egg White...14.99

DROP IT LIKE ITS HOT

Don Julio Reposado Tequilam Giffard Lichi-li, Agave, Lemon, Sugar Rim...22.99

TAKES TWO TO MANGO

Peloton de la Muerte Mezcal, Chacho Jalepeno Aguardiente, Mango Nectar, Agave, Lime...15.99

COCONUT SIDECAR

Hennessy VS Cognac, Koloa Kaua'i 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

RAW BAR SELECTION

OYSTERS ON THE HALF-SHELL

each...3.99 | ½ dozen...22.99 | dozen...41.99

Choose one type or mix & match. Served with cocktail sauce & classic mignonette.

FORTUNE* (GF)

Crassostrea virginica
Wine Harbor, Nova Scotia
small size, briny with a crisp finish

KATAMA BAY* (GF)

Crassostrea virginica
Katama Bay, MA
large size, slightly briny
with a sweet finish

PINK MOON* (GF)

Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny
with a sweet finish

SAVAGE BLONDE* (GF)

Crassostrea virginica
Hunter River, PEI
medium size, sweet with a briny finish

THATCH ISLAND* (GF)

Crassostrea virginica
Barnstable Harbor, MA
medium size, plump in the shell
with a briny finish

OYSTER HAPPY HOUR

Daily from 3-5pm & 10pm-close
Friday & Saturday 11pm-close
½ dozen...15.99 / dozen...27.99
Discounted Raw Bar Platters

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 salad
73.99 / happy hour 60.99

THE TRITON

24 oysters, 12 jumbo shrimp
119.99 / happy hour 95.99

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 Belgian White (Golden, CO, 5.4%).....7.99
Great Lakes 'Elliott Ness' Amber (Cleveland, OH, 6.1%).....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
Heavy Seas 'Bo*dacious' Blonde Ale (Baltimore, MD, 4.5%).....8.59
Port City Monumental "American-Style" IPA (Alexandria, VA, 6.3%).....7.99
Allagash White Wheat Beer (Portland, ME, 5.2%).....8.99

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%).....7.59
Yuengling Amber Lager (Pottsville, PA, 4.4%).....7.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6%).....8.99
Victory 'Golden Monkey' Belgian-Style Tripel (Downingtown, PA 9.5%)...8.99
Port City 'Optimal Wit' Wheat (Alexandria, VA, 4.9%).....8.99
DC Brau "The Public" Pale Ale (Washington, DC, 6%).....8.99
Evolution 'Lot No. 3' American-Style IPA (Salisbury, MD, 6.8%).....8.59
Winchester Ciderworks 'Malice' Hard Cider
(Winchester, VA, 6.5%).....9.59
Stella Artois (Leuven, Belgium, 5.2%).....9.59
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%).....8.99
Guinness Stout (Dublin, Ireland, 4.2%).....9.59
Black & Blue.....8.59
Black & Tan.....8.59
Snakebite (Winchester Cider & Guinness).....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

WINES BY THE GLASS

SPARKLING

Prosecco, "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, Krone Brut Borealis
Cuvée, Tulbaugh,
South Africa, 2022...16.99/57.00

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

WHITES

Pinot Grigio, Dipinti, Vigneti
delle Dolomiti, Alto Adige,
Italy, 2022...13.49/43.00

Sauvignon Blanc, Stoneleigh,
Marlborough, NZ, 2023...13.99/43.00

Grüner Veltliner, Pratsch,
Niederösterreich, Austria,
2023...14.99/47.00

Chardonnay, Bravium, Russian River
Valley, CA, 2022...17.99/63.00

Chardonnay, Falls Street Cellars,
Paso Robles, CA, 2022...12.49/42.00

ROSÉ

Grenache/Syrah/Cinsault,
Bieler 'Sabine,' Coteaux D'Aix-en-
Provence, France, 2022...13.99/45.00

REDS

Pinot Noir, Equoia, Monterey,
CA, 2021...14.99/49.00

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

Malbec, Lamadrid Agrelo, Mendoza,
Argentina, 2022...12.99/41.00

Grenache/Syrah, Domaine La
Solitude, Côtes du Rhône, N. Rhone, 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

NON-ALCOHOLIC DRINKS

WATER, SODAS, & JUICES

Acqua Panna
Still Water (1L)...10

San Pellegrino
Sparkling Water (1L)...10

Coca Cola, Diet Coke, Sprite,
or Ginger Ale...4.49

Q Drink's Ginger Beer...4.99

Tonic Water...4.49

Lemonade...4.49

Juices: Tomato, Orange, Cranberry,
Grapefruit, or Pineapple...5.99

COFFEE

Drip Coffee...4.49

Cold Brew...4.99

Single Espresso...4.49

Double Espresso...5.29

Cappuccino...5.29

Latte...5.29

Americano...4.99

Milks: Whole, Almond, or Oat

TEA

Iced Tea...4.49

Hot Tea...4.49

Earl Grey, Green, English Breakfast, and
Decaf English Breakfast

NON-ALCOHOLIC COCKTAILS

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