

BAR SNACKS

CHEESEBURGER EGG ROLLS
*American cheese, pickles, comeback sauce...*10.99

LOADED TATER TOTS 
*cheddar cheese, chili, sour cream, scallions...*8.99

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

HOT HONEY CHICKEN BITES
*boneless fried chicken breast, blue cheese...*9.99

FRIED PICKLE SPEARS 
*chipotle-buttermilk ranch...*8.99

DEVEILED EGGS 
*whipped avocado, crispy jalapeño, smoked paprika...*8.99

STARTERS

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

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

OYSTERS ROCKEFELLER 
*spinach, watercress, garlic-herb butter, Parmesan...*15.99

HUMMUS 
*red peppers, cucumber, cherry tomatoes, feta, pita...*13.99

CRAB & ARTICHOKE DIP
*baguette, lemon...*18.99

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

HOLLANDER MAINE MUSSELS
*white wine steamed, shallot, garlic, fine herbs, dijon, grilled crostini...*19.99

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

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

GREENS & GRAINS

MIXED GREENS SALAD 
*power 4 lettuce blend, carrots, cherry tomatoes, cucumbers, 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

GRILLED CHICKEN & FARRO SALAD
*arugula, tuscan kale, scallions, reconstituted cherries, goat cheese, pecans, white balsamic vinaigrette...*22.99

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

CAESAR SALAD 
*Grana Padano, croutons...*13.99

FAROE ISLAND SALMON SALAD*
*sweet and spicy glazed salmon, Napa cabbage, carrots, red onion, ginger pickled cucumber, toasted cashews, sesame honey mustaed dressing...*25.99

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

FRIED CHICKEN RICE BOWL
*honey-sriracha tossed chicken breast, hard-boiled egg, bacon, Honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...*21.99

HANDHELDS

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun.

ADD ON CARAMELIZED ONIONS OR SAUTÉED MUSHROOMS +0.59 EA

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

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

ROAST TURKEY
*avocado, alfalfa sprouts, pickled red onions, Provolone, Calabrian chili aioli, multigrain...*17.99

SPICY FRIED CHICKEN SANDWICH
*honey sriracha tossed chicken breast, B&B pickle-cabbage, buttermilk Goddess dressing, brioche...*18.99

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

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

STEAKHOUSE BURGER*
*crispy bacon, creamy Danish blue cheese, fried onion rings, steak sauce mayonnaise...*18.99

LENTIL-QUINOA BURGER 
*organic lentil & brown rice patty, tzatziki, arugula, pickled red onions, tahini...*16.99

RAW BAR

OYSTERS ON THE HALF-SHELL
*each...*3.99 | *½ dozen...*22.99
*dozen...*41.99

CLAMS ON THE HALF-SHELL 
*½ dozen...*10.99 | *dozen...*18.99

JUMBO LUMP CRAB DIJONNAISE
*chilled crab “salad”, Westminster saltines...*20.99

SHRIMP COCKTAIL 
*3...*12.99 | *6...*24.99 | *9...*36.99

OYSTER HAPPY HOUR:
Daily 3–6pm & 9pm–Kitchen Close
*½ dozen...*15.99 | *dozen...*27.99

WHARF PLATTERS*

THE NEWPORT
*3 oysters, 3 middleneck clams, 1 jumbo shrimp...*20.99
*Happy Hour...*15.99

THE CREW
*9 oysters, 9 middleneck clams, 6 jumbo shrimp...*72.99
*Happy Hour...*62.99

THE ADIRONDACK
*6 oysters, 6 middleneck clams, 2 jumbo shrimp...*38.99
*Happy Hour...*32.99

THE CHESAPEAKE
*12 oysters, 9 middleneck clams, 6 jumbo shrimp, jumbo lump crab dijonnaise...*99.99
*Happy Hour...*89.99

BRUNCH ENTREES

STEAK & EGGS* 
*6-oz. Sirloin Steak, two eggs over-easy, sautéed spinach, brunch potatoes, béarnaise.....*26.99

CHICKEN & WAFFLE
*Belgain waffle, fried chicken thigh, honey-cayenne butter, Vermont maple syrup...*19.99

FISH & CHIPS
*beer-battered hake, coleslaw, french fries, malt vinegar aioli...*22.99

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

HAM & CHEESE QUICHE
*mixed green salad...*18.99

COUNTRY BREAKFAST*
*three eggs, choice of breakfast meat, brunch potatoes, choice of toast...*17.99

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

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

EGGS BENEDICT

two poached eggs, English muffin, brunch potatoes

TRADITIONAL*
*Canadian bacon, hollandaise...*18.99

FLORENTINE* 
*sauteed spinach, hollandaise...*19.99

CHESAPEAKE*
*crab cakes, old bay hollandaise...*26.99

SMOKED SALMON*
*fried capers, pickled red onion, dill, everything spice hollandaise..*19.99

HAPPY HOUR

AVAILABLE AT THE BAR
DAILY FROM 3–6 PM

Starters...\$3 off
Miller Lite & Yuengling...\$5
Featured Wines...\$8
Hard Seltzers...\$5
Select Cocktails...\$9
Lemon Drop, Southside, Daiquiri (on the rocks), or Gold Rush

WEEKLY EVENTS

Monday Night | Trivia
in the Wharf Bar at 6:30pm

Wednesday Night | ½ Price Wine
Half-off select bottles of wine from 3pm–8pm

Friday Night | Live Music
9pm–Midnight in the Crew Bar

General Manager
Tim White

Executive Chef
Marc Kennedy

 Vegetarian  Gluten-Friendly

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.*



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, 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...14.99

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

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

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 
Fluère Dark Cane Spirit, Lyre’s Orange Sec, Orgeat, Lime...11.99

ICE COLD

BEER

SERVED DAILY

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%) 7.59/25.99
Yuengling Amber Lager (Pottsville, PA, 4.4%) 7.99/26.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6) 8.59/27.99
Evolution Lot 3 IPA (Salisbury MD, 8.5%)..... 8.59/27.99
Port City Optimal Wit “Belgian Style” (Alexandria, VA, 4.8%)..... 8.99/28.99
Stella Artois (Leuven, Belgium, 5.2%) 9.59/29.99
Devils Backbone Vienna Lager (Lexington, VA, 6%).. 8.59/27.99
Port City Monumental “American-Style” IPA (Alexandria, VA, 6.3%) 7.99/26.99
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%)..... 8.59/27.99
Guinness Stout (Dublin, Ireland, 4.2%)..... 9.59
Black & Blue 8.59
Black & Tan..... 8.59

HARD SELTZER

Bravazzi Italian Hard Soda ‘Blood Orange’ (Nashville, TN, ABV 4.20%) 7.29
High Noon Vodka & Grapefruit  (100 Calories, 4.5%) 7.29

BOTTLES

Miller Light (Milwaukee, WI, 4.2%) 6.99
Miller High Life (Milwaukee, WI, 4.6%)..... 5.59
Corona Extra (Mexico City, Mexico, 4.6%) 7.99
Evolution ‘Exile’ Red Ale (Salisbury, MD, 5.9%) 8.29
Heineken (Amsterdam, The Netherlands, 5%) 7.99
Blue Moon Belgian White (Golden, CO, 5.4%) 7.29
Bold Rock “Virginia Apple” Hard Cider  (Nellysford, VA, 4.7%) 7.29

NON-ALCOHOLIC BEER

Athletic Run Wild IPA (Stratford, CT) 7.29
Heinekin Premium Lager 0.0 (Amsterdam, The Netherlands)..... 7.29

CANS

Sloop Brewing “Juice Bomb” NEIPA (East Fishkill, NY, 6.5%) 8.29

WINES BY THE GLASS

SPARKLING

Prosecco, Brut, Babbo by Musaragno, Veneto, Italy, NV..... 13.49/43.00
Huber Rose, Niederosterreich, Austria, NV..... 13.99/45.00
Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV..... 17.99/61.00
Moscato, Centorri, Moscato d’Asti, Piedmont, Italy 2022..... 10.29/35.00
Krone Brut, Borealis Cuvee, Tulbaugh, South Africa, 2021 16.99/57.00

WHITE

Pinot Grigio, Dipinti, Alto Adige, Italy, 2023..... 12.99/41.00
Albariño, Mar de Vinas, Rias Baixas, Spain, 2024..... 13.99/45.00
Sauv Blanc Torrent Bay, Sauvignon Torrent Bay, Nelson, NZ, 2023 13.99/45.00
Sauvignon Blanc, Tohu, ‘Awatere’, Marlborough, NZ, 2024..... 13.99/45.00
Riesling, Dr. Pauly Bergweiler, Noble House, Mosel, Germany, 2021..... 11.99/39.00
Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023 11.99/39.00
Chardonnay, Oberon, Carneros, Napa Valley, CA, 2023 17.99/61.00
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022..... 11.99/41.00
Chardonnay, Bravium, Russian River Valley, CA, 2022..... 17.99/63.00
Gargenega, La, Cappuccina, Soave Classico, Veneto, Italy, 2022 11.99/39.00

ROSÉ

Zweigelt/Pinot Noir, Pratsch, Niederosterreich, Austria, 2023..... 13.99/45.00
Grenache, Syrah, Cinsault, Bieler Pere & Fils ‘Sabine’ Rosé, Coteaux d’Aix-en-Provence, France, 2024..... 13.99/45.00

REDS

Pinot Noir, Domaine Laurent Chardigny Bourgogne, Burgundy, France, 2022..... 15.99/53.00
Pinot Noir, Equoia, Monterey, CA, 2022 14.99/49.00
Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022..... 15.99/53.00
Grenache/Syrah, Lancon ‘La Solitude’, Cotes du Rhone, S. 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
Sangiovese, San Polo ‘Rubio’ Tuscany, Italy, 2022 12.99/41.00
Tempranillo, Bodegas, Bilbianas Vina Pomal Rioja Reserva, Rioja, Spain, 2017..... 12.99/41.00
Rioja, Spain, 2017 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
Touriga Nacional/Tinta Roriz, Roboredo Madeira ‘CARM’ Douro, Portugal, 2021 13.99/45.00

NON-ALCOHOLIC

WATER & SODAS

Acqua Panna
Still Water (1L)...10
San Pellegrino
Sparkling Water (1L)...10
Coca Cola, Diet Coke, Sprite, or Ginger Ale...4.49
Wave Root Beer...4.49
Tonic Water...4.49
Lemonade...4.49

JUICE

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

COFFEE

CHOICE OF WHOLE, ALMOND, OR OAT MILK

Cold Brew 5.29
Single Espresso 4.49
Double Espresso 5.29
Cappuccino 5.29
Drip Coffee 4.49
Latte 5.29
Americano 5.29

TEA

Iced Tea...4.49
Hot Tea...4.49
Earl Grey, English Breakfast, Green, Raspberry Hibiscus, Decaf English Breakfast

