

STARTERS

ROASTED BABY BEETS & HONEYCRISP APPLES ^{GF}

herb goat cheese, white balsamic vinaigrette, candied walnuts, baby arugula...14.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad", Westminster saltines...21.99

OYSTERS ROCKEFELLER ^{GF}

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

HOLLANDER MAINE MUSSELS

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

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress, remoulade...16.99

SHRIMP COCKTAIL ^{GF}

lemon, cocktail sauce...12.99

SMASHBURGER SLIDERS*

American cheese, sautéed onions, pickles, ketchup, brioche bun...17.99

BUFFALO CHICKEN WINGS ^{GF}

celery, blue cheese...15.99
extra sauces...0.59 each

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

HUMMUS PLATTER ^{GF}

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

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...8.99

CLYDE'S CHILI ^{GF}...8.99

cheddar / onions / sour cream...0.59 each



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

ENTREÉS

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 lettuce, buttermilk-dill sauce...28.99

BELL & EVANS HALF CHICKEN ^{GF}

whipped Yukon gold potatoes, sugar snap peas, heirloom carrots, asparagus, lemon-herb butter, chicken jus...28.99

LEIDY'S DUROC PORK CHOP* ^{GF}

14-oz. rib chop, crispy Kennebec potatoes, grilled asparagus, chimichurri...30.99

STEAK FRITES* ^{GF}

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

SHRIMP & GRITS ^{GF}

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

CAULIFLOWER STEAK ^{GF}

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 ^{GF}

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

BLACKENED CHESAPEAKE

BAY BLUE CATFISH ^{GF}

Savannah red rice, English peas, applewood smoked bacon, Meyer lemon butter sauce, pickled cucumber-Vidalia onion slaw...21.99

LINZ HERITAGE ANGUS

FILET MIGNON* ^{GF}

6-oz. filet mignon, whipped potatoes, broccolini, bordelaise...42.99

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 ^{GF}

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

SPRING MARKET SALAD ^{GF}

power 4 lettuce blend, carrots, sugar snap peas, radish, celery, scallions, mint, toasted almonds, honey-yogurt-poppysseed dressing...14.99

FAROE ISLAND SALMON SALAD* ^{GF}

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 ^{GF}

farro & Carolina rice, kale hushpuppy, hot honey, pickled radish, chili peanut crisp...19.99

GRILLED STEAK SALAD* ^{GF}

6-oz. Sirloin Steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue cheese, buttermilk goddess 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, 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 ^{GF}

caramelized onions, Swiss cheese, bistro sauce, toasted seeded rye...19.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, 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 ^{GF}

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* ^{GF}

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.

^{GF} Gluten-Friendly



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.

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

THATCH ISLAND* (GF)

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

WELLFLEET* (GF)

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

OYSTER HAPPY HOUR

Daily from 3-5 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99

Discounted Raw Bar Platters
\$10 Off Caviar

RAW BAR PLATTERS* (GF)

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 KRAKEN

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

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

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

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

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

TEA

Iced Tea...4.49
Hot Tea...4.49
Green Tea, Lemon Ginger,
Earl Grey, English Breakfast,
Chamomile, Rasperry Hibiscus

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, Chateau Crezancy Sancerre, Loire Valley, France, 2023 18.99 | 65.00
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, 202123.99 | 85.00

