



# ENTRÉES

## STARTERS

**SALT ROASTED BEETS**   
autumn chicory blend, fried goat  
cheese, pepitas, vanilla-maple  
vinaigrette ...15.99

**JUMBO LUMP CRAB  
DIJONNAISE**  
chilled crab "salad"  
Westminster saltines...20.99

**SHRIMP COCKTAIL**   
cocktail sauce, lemon...12.99

**CHEESEBURGER SLIDERS\***  
American cheese, sautéed onions,  
ketchup, brioche bun...17.99

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

**GRILLED SPANISH OCTOPUS**  
pickled cherry peppers, shaved  
fennel salad, brava sauce, toasted  
garlic breadcrumbs...16.99

**SMOKED RED PEPPER  
HUMMUS & PITA**   
pickled vegetables, olives,  
tabbouleh, feta, grilled pita...13.99

**HOLLANDER MAINE MUSSELS**  
fra diavolo sauce, piquillo  
peppers, parsley, grilled  
ciabatta...19.99

**MEATBALLS**  
creamy polenta, marinara,  
Pecorino Romano, crostini...14.99

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

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

**CREAM OF CRAB SOUP**   
8.99

**CLYDE'S CHILI** ...8.99  
cheddar / onions /  
sour cream...0.59 each

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.

**JUMBO LUMP CRAB CAKE**  
single...26.99 double...44.99  
french fries, coleslaw, tartar sauce, lemon  
\*also available as a sandwich...26.99

**ICELANDIC COD**  
pan fried, green bean almondine,  
Carolina gold rice, lemon-caper  
butter sauce...22.99

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

**BELL & EVANS HALF CHICKEN**   
creamy white grits, salt roasted  
shallots, baby kale, brown butter  
chicken jus...28.99

**FAROE ISLAND SALMON\***   
French green lentils, sauteed spinach,  
braised cippolini onion, red wine  
mustard gastrique...28.99

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

**GEORGES BANK SCALLOPS\***  
farro, shiitake mushrooms,  
baby spinach, vanilla butter sauce,  
lemon relish...36.99

**BACON-HORSERADISH  
GLAZED MEATLOAF**  
whipped Yukon gold potatoes,  
Swiss chard, cremini mushrooms,  
bordelaise...20.99

### HOUSE-MADE PASTA

**CHICKEN FETTUCCINE**  
shiitake-cremini mushroom blend, Marsala  
cream, parsley, Pecorino Romano...24.99

**RAGU AMERICANA & RIGATONI**  
red wine braised chuck roast,  
Nonna's meatballs,  
Grana Padano...23.99

**BUTTERNUT SQUASH RAVIOLI**   
baby kale, radicchio, brown butter maple  
vinaigrette, Pecorino Romano, pecan  
gremolata...21.99

## GREENS & GRAINS

**MARKET SALAD**   
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

**ROAST CHICKEN COBB SALAD**   
cherry tomatoes, artichokes, pickled beet  
& turnips, hard-boiled egg, bacon,  
Asher Blue, lemon-mustard  
vinaigrette...22.99

**FAROE ISLAND SALMON SALAD\***  
autumn chicory blend, farro,  
chickpeas, roasted tomatoes, feta cheese,  
oregano vinaigrette...25.99

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

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

**SHRIMP BOWL**  
farro, Carolina gold rice, avocado,  
cabbage, chili-quinoa crisp,  
cilantro-lime vinaigrette...23.99

**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, Muenster,  
provolone, Monterey Jack...17.99  
with bacon...18.99

**LODGE BURGER\***  
cremini mushrooms, arugula,  
black truffle aioli, house made onion-  
gruyere brioche bun...21.99

**CHICKEN #1**  
grilled chicken breast, bacon,  
Muenster, 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

### TACOS

Served on house-made  
corn tortillas with Carolina gold rice  
and black beans on the side

**BAJA CHICKEN**  
crispy cabbage slaw, avocado,  
salsa roja...17.99

**BEEF BIRRIA**   
braised beef, Adobo broth,  
Oaxaca cheese, salsa roja...18.99

**SHRIMP TACOS**   
balsamic caramelized onions, curtido,  
Carolina rice and black beans,  
tomatillo salsa Verde...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  
8-oz...50.99

**NEW YORK STRIP\***   
Linz Heritage Angus  
14-oz...47.99

**RIBEYE\***   
Linz Heritage Angus  
16-oz...54.99

**DUROC PORK CHOP\***   
Leidy Farms 16-oz...34.99

**CHOICE OF SAUCE**   
Béarnaise  
Black Garlic  
Chimichurri  
Bordelaise

**CHOICE OF SIDE**  
choose one from  
our sides section

## SIDES

8.99 each

**BRUSSEL SPROUTS**  
bacon jam, Pecorino Romano,  
aged balsamic

**MAC & CHEESE**  
garlic-herb breadcrumbs

**WHIPPED YUKON GOLD  
POTATOES**

**MUSHROOM GRATIN**   
black pepper, pecorino Romano,  
garlic-herb breadcrumbs

**CHILI-GARLIC BROCCOLINI**

General Manager  
Yousef Khatib

Executive Chef  
Cesar Montesinos

Vegetarian Gluten-Friendly



# 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 Rosé, 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, Peloto 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

# RAW BAR SELECTION

Served with cocktail sauce & classic mignonette. Minimum of 3 per order for oysters.

## OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99

### BEACH PLUM\*

Crassostrea virginica Westport, MA medium size, slightly briny with a crisp finish

### MERE POINT\*

Crassostrea virginica Maquoit, ME medium size, plump in the shell, briny with a crisp finish

### PIRATE'S COVE\*

Crassostrea virginica West Bay, MA medium size, briny with a sweet finish

### WELLFLEET\*

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 SHRIMP COCKTAIL

4.59 each

### JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad"  
Westminster saltines...20.99

### RAW BAR PLATTERS

#### 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

# WINES BY THE GLASS

## SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV...12.49/40.00

Huber Rose, Niederosterreich, Austria, NV...13.99/45.00

## WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2022...12.49/40.00

Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2023...13.99/45.00

Grüner Veltliner, Josef Bauer, Wagram, Austria, 2023...11.99/39.00

Riesling, Dr. Pauly Bergweiler, 'Noble House,' Mosel, Germany, 2022 (off-dry)...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

Garganega Cappuccina, Garganega, La Cappuccina, Soave Veneto, Italy, 2022...11.99/39.00

Chenin Blanc Lubanzi, Chenin, Blanc, Lubanzi, Swartland, South Africa, 2023...11.99/39.00

## ROSÉ

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

## REDS

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

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

Tempranillo, Bodegas Penalba 'Aptus,' Ribera del Duero, Spain, 2020...13.99/45.00

Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022...12.99/43.00

Cabernet Sauvignon, Phil Long 'Reserve,' Alexander Valley, CA, 2021...18.99/67.00

Corvina Valpolicella, Corvina, Farina Valpolicella, Veneto, Italy, 2022...13.99/45.00

# 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 Ginger Beer...4.49  
Tonic Water...4.49  
Lemonade...4.49

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

## COFFEE

Single Espresso 4.49 Drip Coffee 4.49

Double Espresso 5.29 Latte 5.29

Cappuccino 5.29 Americano 5.29

Milks: Whole, Almond, or Oat

## TEA

Iced Tea...4.49 / Hot Tea...4.49

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

# BEER

## DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%)...7.59

Yuengling Amber Lager (Pottsville, PA, abv 4.40%)...7.99

Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, abv 4.60%)...8.99

Lone Oak Farm 'Sandbar' Tropical IPA (Olney, MD, ABV 7.00%)...9.59

Port City 'Optimal Wit' Belgian-Style-Witbier (Alexandria, VA ABV 4.90%)...8.99

Jailbreak 'Infinite' Amber Ale (Laurel, MD ABV 5.00%)...8.59

Stella Artois (Leuven, Belgium, abv 5.20%)...9.59

Brookeville Beer Farm Hop Envy Hazy Double IPA (Brookeville, MD, ABV 8.00%)...10.59

Evolution Lot No 3 "American-Style" IPA (Salisbury, MD, abv 6.80%)...8.59

Bold Rock "Virginia Apple" Hard Cider (Nellysford, VA, abv 4.70%)...7.99

Guinness Stout (Dublin, Ireland, abv 4.20%)...9.59

Black & Blue...8.59

Black & Tan...8.59

## BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%)...6.99

Michelob Ultra (Williamsburg, VA, abv 4.20%)...6.99

Blue Moon Belgian White (Golden, CO, abv 5.40%)...7.59

Miller High Life (Milwaukee, WI, abv 4.60%)...5.99

Allagash White Wheat Beer (Portland, ME, abv 5.20%)...8.99

Left Hand Milk Stout (Longmont, Colorado, abv 6.00%)...8.99

Brooklyn Special Effects Hoppy Amber NA (Brooklyn, NY)...7.59

Heineken Premium Lager 0.0 NA (Amsterdam, The Netherlands)...6.99

## HARD SELTZER

DC Brau Full Transparency Orange Crush (100 Calories, abv 5.00%)...7.29

High Noon Vodka & Grapefruit (100 Calories, abv 4.50%)...8.29

## CANS

Brookeville Beer Farm SOUR 16oz (Brookeville, MD, abv 6.00%)...10.99

Sierra Nevada Hazy Little Thing "New England-Style" IPA (Chico, CA, abv 6.70%)...7.59

Athletic Hazy IPA Free Wave NA (Milford, Connecticut)...7.59



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