

STARTERS

POLENTA & MEATBALLS
grilled garlic bread,
Pecorino Romano...14.99

SPREADS & BREAD 🌱
aleppo hummus, sumac whipped
feta, walnut muhammara, carrots,
cucumber, pita, EVOO...13.99

JUMBO LUMP CRABMEAT SALAD
Old Bay dressing,
Westminster crackers...21.99

**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

SHRIMP COCKTAIL 🍷
three poached shrimp,
cocktail sauce, lemon...12.99

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

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.

Executive Chef : General Manager
Russ Ventimiglia : Koli Zeka

WIFI CODE
today's date using this format:
CGPmddy

ENTRÉES

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

FAROE ISLAND SALMON* 🍷
black pepper spice, crispy
Kennebec potatoes, broccolini,
charred scallion-caper vinaigrette...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* 🍷
8-oz. 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

**CORNMEAL CRUSTED
CHESAPEAKE BAY CATFISH**
white corn grits, andouille sausage gravy,
pickled okra-green tomato
chow chow...21.99

PORK JÄGERSCHNITZEL
braised red cabbage, spaetzel,
bacon-mushroom gravy...23.99

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

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

RAGU AMERICANA
rigatoni, fennel sausage,
Nonna's meatballs, Sunday gravy,
Pecorino Romano...23.99

GREENS & GRAINS

MARKET SALAD 🍷
arcadian lettuce, arugula, Asian pears,
Honeycrisp apples, candied walnuts,
Jasper Hills Farm cheese, white balsamic
vinaigrette...14.99

MIXED GREENS SALAD 🍷
baby greens, cherry tomatoes, carrots,
cucumber, 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
chili-honey tossed chicken breast,
ancient grains, hard-boiled egg, bacon,
honeycrisp apples, 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* 🍷
6-oz. 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 Muester...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

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

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

TUNA MELT
English muffin, tomato, American
cheese, served open-faced...17.99

CUBANO
Swiss cheese, roasted mojo pork,
Virginia ham, fried pickles, dijonnaise,
toasted Vienna bread...17.99

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

HOT-HONEY FRIED CHICKEN
buttermilk-brined fried chicken
breast, kickin' slaw, bread & butter
pickles, hot-honey Old Bay,
soft bun...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

BONE-IN COWBOY RIBEYE* 🍷
Linz Heritage Angus® 20-oz
54.99

DUROC PORK CHOP* 🍷
Leidy Farms 16-oz
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 🍷

CRISPY BRUSSELS SPROUTS 🍷
lemon, feta, pomegranate, sumac

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

FEATURED

CLYDE'S EGGNOG

House Eggnog, Dark Rum, Brandy, Rye Whiskey, Madeira, Nutmeg...14.99

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

DROP IT LIKE IT'S HOT

Don Julio Reposado Tequila, Giffard Crème de Pampelmousse Rosé, Agave, Lemon, Sugar Rim...22.99

ROYAL SIDECAR

Hennessy VS Cognac, Grand Marnier, Sour...20.99

BOOTS WITH THE FUR (HOT)

Diplomatico 'Mantuano' Rum, Apple Butter, Brown Butter, Apple Cider, Vanilla, Cinnamon, Ginger...15.99

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

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.

HARPSWELL FLAT* (GF)

Ostrea edulis
Middle Bay, ME
very briny with a sweet finish

JETT BREAK* (GF)

Crassostrea virginica
Boutouche Bay,
New Brunswick, Canada
medium size, slightly briny
with a crisp 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

SAND DUNE* (GF)

Crassostrea virginica
Souris River, PEI
medium size, crisp brine
with a sweet finish

SPINNEY CREEK* (GF)

Crassostrea virginica
Eliot, ME
large 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

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, abv 4.50%)8.49
Topo Chico Strawberry Guava (100 Calories, abv 4.20%)7.99

CANS

Blue Moon Belgian White (Golden, CO, abv 5.40%)7.99
Great Lakes 'Elliott Ness' Amber (Cleveland, OH, abv. 6.10%)8.59

BOTTLES

Miller Lite (Milwaukee, WI, abv 4.20%)6.99
Michelob Ultra (Williamsburg, VA, abv 4.20%)6.99
Budweiser (Williamsburg, VA, abv 5.00%)6.99
Corona Extra (Mexico City, Mexico, abv 4.60%)7.99
Heineken (Amsterdam, The Netherlands, abv 5.00%)7.99
Port City Monumental "American-Style" IPA
(Alexandria, VA, abv. 6.30%)7.99
Allagash White Wheat Beer (Portland, ME, abv 5.20%)8.99

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
Port City 'Optimal Wit' Wheat (Alexandria, VA, abv 4.90%)8.99
DC Brau "The Public" Pale Ale (Washington, DC, abv 6.00%)8.99
Winchester Ciderworks 'Malice' Hard Cider
(Winchester, VA, abv 6.50%)9.59
Stella Artois (Leuven, Belgium, abv 5.20%)9.59
Sierra Nevada Hazy Little Thing "New England Style" IPA
(Chico, CA, abv 6.70%)8.99
Heavy Seas Loose Cannon "American Style" IPA
(Baltimore, MD, abv 7.25%)8.99
Other Half 'Forever Ever' Double Dry Hopped IPA
(Washington, DC, abv 4.70%)9.59
Guinness Stout (Dublin, Ireland, abv 4.20%)9.59
Black & Blue8.59
Black & Tan8.59
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

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

APPLE OF MY EYE (GF)
Apple Cider Orange-Cinnamon-Clove,
Cranberry, Lemon, Club Soda...10.99
LA REPUESTA (GF)
Ritual Tequila Alternative, Grapefruit,
Lavender, Lime...11.99
WINTER CAN WAIT (GF)
Lyre's Dark Cane, Lyre's Original
Coffee, Espresso, Lavender...11.99

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut,
Babbo by Musaragno, Veneto,
Italy, NV...13.49/43.00
Huber, Rose, Niederosterreich,
Austria, NV...13.99/45.00
Moscato, Centorri Moscato D'asti,
Piedmont Italy, NV...11.99/39.00
Brut, Krone Brut Borealis
Cuvee, Tulbaugh,
South Africa, 2022...16.99/57.00

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
Assyrtiko, Skouras, Wild Ferment,
Peloponnese, Greece, 2022...13.99/45.00
Grüner Veltliner, Josef Bauer,
Wagram, Austria, 2023...11.99/39.00
Chardonnay, Bravium, Russian River
Valley, CA, 2022...17.99/63.00
Chardonnay, Falls Street Cellars,
Paso Robles, CA, 2022...12.49/42.00

ROSÉ

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

REDS

Pinot Noir, Equoia, Monterey,
CA, 2021...14.99/49.00
Pinot Noir, Domaine Laurent Chardigny
Bourgogne, Burgundy, France,
2022...15.99/53.00
Corvina, Farina Valpolicella, Veneto,
Italy, 2022...13.99/45.00
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 Penalba
'Aptus,' Ribera del Duero,
Spain, 2020...13.99/45.00
Cabernet Sauvignon,
Hess, Maverick Ranches,
Paso Robles, CA, 2020...18.99/63.00
Cabernet Sauvignon, Falls Street Cellars,
Paso Robles, CA, 2022...12.99/43.00

