

BAR SNACKS

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

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

FRIED MAC & CHEESE
marinara sauce...8.99

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

FRIED PICKLE SPEARS
chipotle-buttermilk ranch...8.99

DEVILED EGGS
whipped avocado, crispy jalapeño,
smoked paprika...8.99

STARTERS

**POINT JUDITH
RHODE ISLAND CALAMARI**
pickled cherry peppers,
cajun remoulade...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
arcadian lettuce, cherry tomatoes,
carrots, cucumbers, croutons,
roasted sunflower seeds,
lemon-basil vinaigrette...10.99

MARKET SALAD
Honeycrisp apples, Asian pears,
arcadian lettuce, arugula, candied
walnuts, Jasper Hills farms cheese,
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 mustard 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. Top your burger with caramelized onions or sautéed mushrooms, additional 0.59 each.

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, sesame seed bun...18.99

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

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

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 3-6 pm & 9 pm-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

ENTREES

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

BELL & EVANS HALF CHICKEN
barley + 'shrooms with lots of
herbs, roasted carrots, brown
butter-sherry sauce...28.99

FAROE ISLAND SALMON*
black pepper spice, crispy Kennebec
potatoes, broccolini, charred
scallion-caper vinaigrette...28.99

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

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

PASTA

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

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

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

LINZ HERITAGE FILET MIGNON*
6-oz. potato gratin, broccolini,
bordelaise...42.99

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

BACON-HORSERADISH MEATLOAF
Yukon whipped potatoes, sautéed
spinach, mushroom bordelaise...20.99

BABY BACK RIBS
half rack...24.99 full rack...39.99
french fries, coleslaw, BBQ sauce

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

BUTTERNUT SQUASH CAMPANELLE
crispy pumpkin seeds, sage, Pecorino
Romano, Gruyere, mascarpone...21.99

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
Starting Friday, September 27th!
9pm-Midnight in the Crew Bar
NFL Sunday Ticket
Happy Hour Specials from 1-7pm on
Sundays during football season

General Manager Executive Chef
Tim White 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



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

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, 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

RYE-SING SUN

Sagamore Rye Whiskey, Giffard Crème de Pampelmousse Rosé, Maple, Angostura Aromatic Bitters, Bittermen's Hopped Grapefruit Bitters...15.99

ICE
COLD

BEER

SERVED
DAILY

HARD SELTZER

DC Brau Full Transparency Orange Crush (100 Calories, abv 5.00%) 7.29
High Noon Vodka & Grapefruit (100 Calories, abv 4.50%) 7.29

CANS

Sloop Brewing "Juice Bomb" "New England-Style" IPA
(East Fishkill, NY, abv 6.50%) 8.29
Deschutes Fresh Squeezed IPA (Bend, Oregon, abv 6.40%) 8.59

BOTTLES

Miller Light (Milwaukee, WI, abv 4.20%) 6.99
Miller High Life (Milwaukee, WI, abv 4.60%) 5.59
Corona Extra (Mexico City, Mexico, abv 4.60%) 7.99
Evolution 'Exile' Red Ale (Salisbury, MD, abv 5.9%) 8.29
Heineken (Amsterdam, The Netherlands, abv 5.00%) 7.99
Blue Moon Belgian White (Golden, CO, abv 5.40%) 7.29
Bold Rock "Virginia Apple" Hard Cider (Nellysford, VA, abv 4.70%) 7.29

DRAUGHT

Bud Light (Williamsburg, VA, abv 4.20%) 7.59/25.99
Yuengling Amber Lager (Pottsville, PA, abv 4.40%) 7.99/26.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, abv 4.60%) 8.59/27.99
Mustang Sally Article One Lager (Chantilly, VA, abv 5.5%) 8.59/27.99
Port City Optimal Wit "Belgian Style" (Alexandria, VA, abv 4.80%) 8.99/28.99
Stella Artois (Leuven, Belgium, abv 5.20%) 9.59/29.99
Devils Backbone 8 Point IPA (Lexington, VA, abv 6.2%) 8.59/27.99
Port City Monumental "American-Style" IPA
(Alexandria, VA, abv 6.30%) 7.99/26.99
Sierra Nevada Hazy Little Thing "New England-Style" IPA
(Chico, CA, abv 6.70%) 8.59/27.99
Guinness Stout (Dublin, Ireland, abv 4.20%) 9.59
Black & Blue 8.59
Black & Tan 8.59

NON-ALCOHOLIC BEER

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

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
Wave Root Beer...4.49
Tonic Water...4.49
Lemonade...4.49
Juices: Tomato, Orange, Cranberry,
Grapefruit, or Pineapple...5.99

COFFEE

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
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

NON-ALCOHOLIC COCKTAILS

APPLE OF MY EYE

Apple Cider, Orange-Cinnamon-Clove,
Cranberry, Lemon, Club Soda...10.99

QUIET IN KINGSTON

Lyre's Dark Cane, Giffard
Aperitif Rosso, Roots Divino...11.99

WINTER CAN WAIT

Lyre's Dark Cane, Lyre's Original
Coffee, Espresso, Lavender...11.99

WINES BY THE GLASS

SPARKLING

Prosecco, Brut, Babbo by Musaragno,
Veneto, Italy, NV...12.49/40.00
Huber Rose, Niederosterreich,
Austria, NV...13.99 | 45.00
Moscato, Centorri, Moscato d'Asti,
Piedmont, Italy 2022...10.29/35.00
Krone Brut, Borealis Cuvee, Tulbaugh,
South Africa, 2021...16.99/57.00

WHITES

Pinot Grigio, Dipinti, Alto Adige,
Italy, 2022...12.49/40.00
Albarino, Mar de Vinas,
Rias Baixas, Spain, 2023...12.99/41.00
Sauvignon Blanc, Stoneleigh,
Marlborough, NZ, 2023...13.49/43.00
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, 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

REDS

Pinot Noir, Domaine Laurent
Chardigny Bourgogne, Burgundy,
France, 2022...15.99/53.00
Pinot Noir, Equoia,
Monterey, CA, 2021...14.99/49.00
Grenache/Syrah, Domaine La Solitude,
Cotes du Rhone, N. Rhone, France, 2021...13.99/45.00
Malbec, Lamadrid Agrelo, Mendoza,
Argentina, 2022...12.49/40.00
Cabernet Sauvignon, Falls Street Cellars,
Paso Robles, CA, 2022...12.99/43.00
Cabernet Sauvignon, Hess, Maverick Ranches,
Paso Robles, CA, 2020...17.99/61.00
Touriga Nacional/Tinta Roriz,
Roboredo Madeira 'CARM' Douro,
Portugal, 2021...13.99/45.00

