



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
house-made corn tortillas, 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

SAND DUNE* (GF)
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

STANDISH SHORE* (GF)
Crassostrea virginica
Duxbury Harbor, MA
medium size, briny
with a crisp finish

WELLFLEET* (GF)
Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the shell with a
very briny finish

OYSTER HAPPY HOUR

Daily from 3-6 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 (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 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
Albarino, Mar de Vinas, Rias Baixas, Spain, 2023.....12.99/41.00
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

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
Grenache/Syrah, Domaine La Solitude, Côtes du Rhône,
N. Rhone, France, 2022.....13.99/45.00
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

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	Drip Coffee
4.49	4.49
Double Espresso	Latte
5.29	5.29
Cappuccino	Americano
5.29	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 (GF) (100 Calories, abv 5.00%).....7.29
High Noon Vodka & Grapefruit (GF) (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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