

STARTERS

SPREADS & BREAD

aleppo hummus, sumac whipped feta, walnut muhammara, carrots, cucumber, pita, EVOO...13.99

BANGIN' CAULIFLOWER

crispy cauliflower florets, sweet & spicy aioli, scallions...11.99

BRAISED PORK BELLY

cheddar cheese grits, collard greens, braising jus, cherry-mostarda...15.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad"
Westminster saltines...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

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

CLYDE'S CHILI

add cheddar / onions / sour cream...0.59 each

EGGS BENEDICT*
two poached eggs,
English muffin, brunch potatoes

TRADITIONAL

Canadian bacon,
hollandaise...19.99

NORWEGIAN

smoked salmon, hollandaise,
capers...20.99

CHESAPEAKE

crab cakes, Old Bay
hollandaise...27.99

BREAKFAST BURRITO

scrambled eggs, chorizo, black beans,
cheddar, ranchero sauce, sour
cream, scallions...18.99

CHALLAH FRENCH TOAST

macerated strawberries, West Virginia
maple syrup, whipped cream, choice of:
bacon, pork sausage patties or chicken &
apple sausage links...17.99

CHICKEN & BISCUIT*

fried chicken breast, buttermilk
biscuit, bacon, sausage gravy,
two sunny side up eggs...19.99

ASPARAGUS FRITTATA*
Kennebec potatoes, scallion, arugula,
Pecorino Romano, lemon vinaigrette...19.99

STEAK & EGGS*

6-oz. Sirloin Steak, scrambled eggs,
brunch potatoes, béarnaise...26.99

SHRIMP & GRITS

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

WHOLE ROASTED RAINBOW TROUT

charred cauliflower, green beans,
salsa vert...24.99

JUMBO LUMP CRAB CAKE

single...26.99 double...44.99
french fries, coleslaw, tartar sauce, lemon

**CORNMEAL CRUSTED
CHESAPEAKE BAY BLUE CATFISH**
creamy white corn grits, braised collard
greens, Andouille sausage gravy...21.99

FAROE ISLAND SALMON*

beluga lentils, farro, charred little gem
lettuce, buttermilk-dill sauce...28.99

GREENS & GRAINS

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

MIXED GREENS SALAD
power 4 lettuce blend, cherry tomatoes,
carrots, cucumbers, 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
honey-sriracha tossed chicken
breast, hard-boiled egg, bacon,
Honeycrisp apples, brussel sprouts,
watercress, 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

BRUNCH DRINK SPECIALS

MIMOSA CARAFE
prosecco bottle with
a carafe of fresh orange juice
with purchase of an entrée...30.00

BRUNCH BLOODY MARY
one liter bloody mary with
an ice-filled pint
with purchase of an entrée...30.00

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

Executive Chef
Russ Ventimiglia

General Manager
Koli Zeka

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.

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.

WIFI CODE

today's date using this format:
CGPmddyy

CLYDE'S CLASSIC BURGER*...16.99
American, Swiss, blue, cheddar,
Monterey Jack, or Muenster...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

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

WALTER'S FAVORITE

shaved pastrami, coleslaw,
Muenster, Thousand Island,
toasted pumpernickle...19.99

CHICKEN #1

grilled chicken breast, bacon,
Muenster, sesame seed bun...17.99

ALL AMERICAN BREAKFAST*

fried egg, sausage, American,
hash brown patty, MeltHouse hot sauce,
toasted Vienna bread...17.99

HOT-HONEY FRIED CHICKEN
buttermilk-brined fried
chicken breast, kickin' slaw,
bread & butter pickles,
hot-honey Old Bay, soft bun...18.99

REUBEN

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

ITALIAN MELT

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



SEASONAL 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 Elderflower Tonic...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, Raspberyy, Lime..15.99

SOUR BLOSSOM 🍷
Yobo Kish Hibiscus-Lemon Soju, Chacho Jalepeno Aguardiente, Mathilde Cassis, Lemon, Egg White...14.99

DROP IT LIKE ITS HOT 🍷
Don Julio Reposado Tequilam Giffard Lichi-li, Agave, Lemon, Sugar Rim..22.99

TAKES TWO TO MANGO 🍷
Peloton de la Muerte Mezcal, Chacho Jalepeno Aguardiente, Mango Nectar, Agave, Lime...15.99

COCONUT SIDECAR 🍷
Hennessy VS Cognac, Koloa Kaua'l Coconut Rum, Giffard Orgeat, Lemon....21.99

RYE-SING SUN 🍷
Sagamore 'Small Batch' Rye Whiskey, Giffard, Crème de Pampelmousse Rose, Maple, Angostura Aromatic 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

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.

FORTUNE* 🍷
Crassostrea virginica
Wine Harbor, Nova Scotia
small size, briny with a crisp finish

KATAMA BAY* 🍷
Crassostrea virginica
Katama Bay, MA
large size, slightly briny with a sweet finish

PINK MOON* 🍷
Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny with a sweet finish

SAVAGE BLONDE* 🍷
Crassostrea virginica
Hunter River, PEI
medium size, sweet with a briny finish

THATCH ISLAND* 🍷
Crassostrea virginica
Barnstable Harbor, MA
medium size, plump in the shell with a briny 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

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 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 'Eliott 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

WINES BY THE GLASS

SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV...13.49/43.00
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
Albert Bichot, Brut Rosé, Cremant de Bourgogne, Burgundy, France, NV...17.99/61.00

WHITES

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2022...13.49/43.00
Sauvignon Blanc, Stoneleigh, Marlborough, NZ, 2024...13.99/43.00
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 de Rochebin Bourgogne, Burgundy, France, 2022...15.99/53.00
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 Bilbainias Vina Pomal Rioja Reserva, Rioja, Spain, 2017...12.99/41.00
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022...12.99/43.00
Cabernet Sauvignon, Maison Noir 'In Sheeps Clothing', Columbia Valley, Washington, 2022...18.99/65.00

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 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

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

