

BAR SNACKS

CHEESEBURGER EGG ROLLS

American, pickles,
comeback sauce...10.99

LOADED TATER TOTS ^{GF}

cheddar cheese, chili,
sour cream, scallions...8.99

ZUCCHINI CHIPS ^{GF}

chipotle-buttermilk dressing,
Parmesan...11.99

HOT HONEY CHICKEN BITES

boneless fried chicken breast,
Blue...9.99

FRIED PICKLE SPEARS ^{GF}

chipotle-buttermilk ranch...8.99

DEVEILED EGGS ^{GF}

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

STARTERS

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers,
cajun remoulade...16.99

OYSTERS ROCKEFELLER ^{GF}

spinach, watercress, garlic-herb butter,
Parmesan...15.99

HUMMUS ^{GF}

red peppers, cucumber, cherry tomatoes,
feta, pita...13.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS ^{GF}

celery, Blue 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 ^{GF}

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

GREENS & GRAINS

MIXED GREENS SALAD ^{GF}

power 4 lettuce blend, cherry
tomatoes, carrots, cucumbers,
croutons, roasted sunflower seeds,
lemon-basil vinsigrette...10.99

SPRING MARKET SALAD ^{GF}

NC strawberries, pampered pecans,
Goat cheese, power 4 lettuce blend,
white balsamic vinaigrette...14.99

GRILLED CHICKEN & FARRO SALAD

arugula, tuscan kale, scallions, pecans,
reconstituted cherries, goat cheese,
white balsamic vinaigrette...22.99

FALAFEL BOWL ^{GF}

hummus, quinoa tabbouleh, tahini
sauce, pickled red onion, Fattoush
salad, lemon-sumac vinaigrette...19.99

CAESAR SALAD ^{GF}

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 mustaed dressing...25.99

GRILLED STEAK SALAD* ^{GF}

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, watercress,
Honeycrisp apples, 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.

ADD ON CARAMELIZED ONIONS OR SAUTÉED MUSHROOMS +0.59 EA

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

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...18.99

LENTIL-QUINOA BURGER ^{GF}

organic lentil & brown rice patty,
tzatziki, arugula, pickled red
onions, tahini...16.99

RAW BAR

OYSTERS ON THE HALF-SHELL

each...3.99 | ½ dozen...22.99
dozen...41.99

CLAMS ON THE HALF-SHELL ^{GF}

½ dozen...10.99 | dozen...18.99

JUMBO LUMP CRAB DIJONNAISE

chilled crab “salad”,
Westminster saltines...20.99

SHRIMP COCKTAIL ^{GF}

3...12.99 | 6...24.99 | 9...36.99

OYSTER HAPPY HOUR:

Daily 3–6pm &
9pm–Kitchen Close
½ dozen...15.99 | dozen...27.99

WHARF PLATTERS* ^{GF}

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

FISH & CHIPS

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

FAROE ISLAND SALMON*

beluga lentils, farro, charred little gem,
dill-lemon cream...28.99

STEAK FRITES* ^{GF}

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

WHOLE ROASTED RAINBOW TROUT ^{GF}

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

JUMBO LUMP CRAB CAKE

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

BACON-HORSERADISH MEATLOAF

Yukon whipped potatoes, sautéed
spinach, mushroom bordelaise...20.99

SHRIMP & GRITS ^{GF}

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

BABY BACK RIBS

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

BELL & EVANS HALF CHICKEN ^{GF}

whipped Yukon Gold potatoes, sugar
snap peas, heirloom carrots, asparagus,
lemon-herb butter, chicken jus...28.99

LINZ HERITAGE FILET MIGNON* ^{GF}

6-oz. potato gratin, broccolini,
bordelaise...42.99

HOUSE-MADE PASTA

SPRING FETTUCCINE ^{GF}

spinach, maitake mushrooms,
whipped lemon ricotta, poached egg,
toasted garlic breadcrumbs, Grana
Padano...20.99

SHRIMP SPAGHETTINI

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

CHICKEN & BROCCOLINI CAMPANELLE

housemade chicken “sausage”, lemon,
pecorino Romano...25.99

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

9pm–Midnight in the Crew Bar

General Manager
Tim White

Executive Chef
Marc Kennedy

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



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, Raspberry, Lime...15.99

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

I'M GONNA KEEP ON DANCING 
Corazon Blanco Tequila, Strawberry-Basil, Cocchi Rosa Americano, Sorel Hibiscus Liqueur, Giffard Orgeat, Lime, Aleppo-Sugar-Salt...14.99

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

DESERT BLOOM 
Casa del Sol Reposado Tequila, Cynar, Cocchi Rosa Americano, Fee Brothers Aztec Chocolate Bitters...19.99

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

NON-ALCOHOLIC

TEA TOTALER 
Green Tea, Strawberry-Basil, Cranberry, Lemon...10.99

LA REPUESTA 
Ritual Tequila Alternative, Lavender, Grapefruit, Lime...11.99

GOOD TIMES 
Fluère Dark Cane Spirit, Lyre’s Orange Sec, Orgeat, Lime...11.99

ICE COLD

BEER

SERVED DAILY

DRAUGHT

Bud Light (Williamsburg, VA, 4.2%) 7.59/25.99
Yuengling Amber Lager (Pottsville, PA, 4.4%) 7.99/26.99
Modelo Especial Pilsner-Style Lager (Mexico City, Mexico, 4.6) 8.59/27.99
Evolution Lot 3 IPA (Salisbury MD, 8.5%)..... 8.59/27.99
Port City Optimal Wit “Belgian Style” (Alexandria, VA, 4.8%)..... 8.99/28.99
Stella Artois (Leuven, Belgium, 5.2%) 9.59/29.99
Devils Backbone Vienna Lager (Lexington, VA, 6%).. 8.59/27.99
Port City Monumental “American-Style” IPA (Alexandria, VA, 6.3%) 7.99/26.99
Sierra Nevada Hazy Little Thing NEIPA (Chico, CA, 6.7%)..... 8.59/27.99
Guinness Stout (Dublin, Ireland, 4.2%)..... 9.59
Black & Blue 8.59
Black & Tan..... 8.59

HARD SELTZER

Bravazzi Italian Hard Soda ‘Blood Orange’ (Nashville, TN, ABV 4.20%) 7.29
High Noon Vodka & Grapefruit  (100 Calories, 4.5%) 7.29

BOTTLES

Miller Light (Milwaukee, WI, 4.2%) 6.99
Miller High Life (Milwaukee, WI, 4.6%)..... 5.59
Corona Extra (Mexico City, Mexico, 4.6%) 7.99
Evolution ‘Exile’ Red Ale (Salisbury, MD, 5.9%) 8.29
Heineken (Amsterdam, The Netherlands, 5%) 7.99
Blue Moon Belgian White (Golden, CO, 5.4%) 7.29
Bold Rock “Virginia Apple” Hard Cider  (Nellysford, VA, 4.7%) 7.29

NON-ALCOHOLIC BEER

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

CANS

Sloop Brewing “Juice Bomb” NEIPA (East Fishkill, NY, 6.5%) 8.29

WINES BY THE GLASS

SPARKLING

Prosecco, Brut, Babbo by Musaragno, Veneto, Italy, NV 13.49/43.00
Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV..... 17.99/61.00
Moscato, Centorri, Moscato d’Asti, Piedmont, Italy 2022..... 10.29/35.00
Krone Brut, Borealis Cuvee, Tulbaugh, South Africa, 2021 16.99/57.00

WHITE

Pinot Grigio, Dipinti, Alto Adige, Italy, 2023 12.99/41.00
Albariño, Mar de Vinas, Rias Baixas, Spain, 2024 13.9/45.00
Sauvignon Blanc, Tohu, ‘Awatere’, Marlborough, NZ, 2024..... 13.99/45.00
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, Oberon, Carneros, Napa Valley, CA, 2023 17.99/61.00
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
Grenache, Syrah, Cinsault, Bieler Pere & Fils ‘Sabine’ Rosé, Coteaux d’Aix-en-Provence, France, 2024..... 13.99/45.00

REDS

Pinot Noir, Equoia, Monterey, CA, 2022 14.99/49.00
Pinot Noir, Domaine de Rochebin Bourgogne, Burgundy, France, 2022..... 15.99/53.00
Grenache/Syrah, Lancon ‘La Solitude’, Côtes du Rhône, S. Rhône, France, 2023..... 13.49/43.00
Malbec, Lamadrid Agrelo, Mendoza, Argentina, 2023. 13.49/43.00
Cabernet Franc, Barboursville Reserve, Charlottesville, Virginia, 2022..... 16.99/57.00
Sangiovese, San Polo ‘Rubio’ Tuscany, Italy, 2022 12.99/41.00
Tempranillo, Bodegas, Bilbianas 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
Touriga Nacional/Tinta Roriz, Roboredo Madeira ‘CARM’ Douro, Portugal, 2021 13.99/45.00

NON-ALCOHOLIC

WATER & SODAS

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

JUICE

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

COFFEE

CHOICE OF WHOLE, ALMOND, OR OAT MILK

Cold Brew 5.29
Single Espresso 4.79
Double Espresso 5.99
Cappuccino 5.99
Drip Coffee 4.79
Latte 5.99
Americano 5.99

TEA

Iced Tea...4.49
Hot Tea...4.49
Earl Grey, English Breakfast, Green, Raspberry Hibiscus, Decaf English Breakfast

