

## STARTERS

**POLENTA & MEATBALLS**  
creamy polenta, pomodoro,  
Pecorino Romano, crostini...14.99

**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,  
pickled collard greens, braising jus,  
cherry-mostarda...15.99

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad"  
Westminster saltines...21.99

**SHRIMP COCKTAIL** 🍷  
cocktail sauce, lemon...12.99

**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

**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  
Russ Ventimiglia

General Manager  
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\***  
beluga lentils, farro, charred little gem  
lettuce, buttermilk-dill sauce...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\*** 🍷  
8oz 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

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

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

**ALASKAN HALIBUT** 🍷  
Yukon gold potatoes, Vidalia onions,  
asparagus, spring herb beurre blanc...34.99

### ARTISANAL PASTA

**SPRING CHICKEN CAMPANELLE**  
housemade chicken sausage, broccolini,  
lemon cream, Pecorino Romano...24.99

**RIGATONI BOLOGNESE**  
beef & pork ragu, Grana Padano...23.99

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

**FOUR CHEESE RAVIOLI** 🌱  
cremini mushrooms, asparagus, English  
peas, spring onion-pesto cream...21.99

## GREENS & GRAINS

**SPRING MARKET SALAD** 🍷 🌱  
power 4 lettuce blend, carrots, sugar  
snap peas, radish, celery, scallions,  
mint, toasted almonds,  
honey-yogurt-poppseed 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\*** 🍷  
6oz 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 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

**CHICKEN #1**  
grilled chicken breast, bacon,  
Muenster, sesame seed bun...17.99

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

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

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

**WALTER'S FAVORITE**  
shaved pastrami, coleslaw,  
Muenster, Thousand Island,  
toasted pumpernickle...19.99

**ITALIAN MELT**  
provolone, mozzarella, salami,  
mortadella, Virginia ham,  
onions, cherry pepper-cabbage  
slaw, Parmesan-crusting  
Vienna bread...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® 8oz  
50.99

**NEW YORK STRIP\*** 🍷  
Linz Heritage Angus® 14oz  
47.99

**RIBEYE\*** 🍷  
Linz Heritage Angus® 16oz  
54.99

**DUROC PORK CHOP\*** 🍷  
Leidy Farms 16oz  
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** 🍷 🌱

**GRILLED ASPARAGUS** 🍷 🌱  
lemon, pine nuts, Pecorino Romano

**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

**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 Elerflower 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 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 Koa'u 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.

**HARPSWELL FLAT\*** 🍷  
Ostrea edulis  
Middle Bay, ME  
very briny with a sweet finish

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

**PIRATE'S COVE\*** 🍷  
Crassostrea virginica  
West Bay, MA  
medium size, briny  
with a sweet finish

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

**WELLFLEET\*** 🍷  
Crassostrea virginica  
Wellfleet Harbor, MA  
medium size, plump in the shell  
with a very 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 '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 & Blue .....8.59  
Black & Tan .....8.59  
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

**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

## 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, 2023...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  
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  
Tempranillo, Bodegas Bilbainias Vina  
Pomal Rioja Reserva,  
Rioja, Spain, 2017...12.99/41.00

