



## BRUNCH ENTRÉES

### STARTERS

**BUTTERMILK BISCUITS** 🍴  
apple compote, whipped butter...5.99

**DEVILED EGGS** 🍴  
whipped avocado, crispy pickled  
jalepeno, smoked paprika...8.99

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad"  
Westminster saltines...20.99

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

**OYSTER ROCKEFELLER** 🍴  
spinach, watercress,  
garlic-herb butter, Parmesan...15.99

**HUMMUS** 🍴  
citrus charmoula, mint yogurt, fried  
chickpeas, harissa, sorrel, Aleppo  
pepper, pita crisps...13.99

**CRAB & ARTICHOKE DIP**  
baguette, lemon...18.99

**POINT JUDITH  
RHODE ISLAND CALAMARI**  
sweet & sour chili sauce, pickled  
cherry peppers, baby kale...16.99

**BUFFALO CHICKEN WINGS** 🍴  
blue cheese dressing, celery...15.99  
extra sauces...0.59 each

**FRENCH ONION SOUP**  
gratine Gruyere cheese,  
toasted crostini...11.99

**CREAM OF CRAB SOUP** 🍴...8.99

**CLYDE'S CHILI** 🍴...8.99  
cheddar/onions/sour cream...0.59

**AMERICAN FARMHOUSE  
CHEESE SAMPLER** 🍴  
19.99

apple compote, pickled  
red onions, honey walnuts,  
pecan-raisin bread

**Bay Blue**  
firm cow's milk cheese

Point Reyes Farmstead,  
Point Reyes Station, CA

**Grayson**  
semi-soft, cow's milk cheese  
Meadow Creek Dairy, Galax, VA

**Margie Clothbound Cheddar**  
crumbly cow's milk cheese  
Redhead Creamery, Brooten, MN

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 WCFmdd

**EGGS BENEDICT\***  
two poached eggs,  
English muffin, brunch potatoes  
*Traditional*  
Canadian bacon, hollandaise...18.99  
*Norwegian*  
smoked salmon, hollandaise, capers...19.99  
*Chesapeake*  
crab cakes, Old Bay hollandaise...26.99

**BUTTERNUT SQUASH FRITTATA** 🍴  
Firefly Farms goat cheese, petite arugula  
salad, crostini...19.99

**CRISPY BRIOCHE FRENCH TOAST**  
cornflake-crust, apple compote,  
whipped mascarpone cream, maple syrup,  
choice of bacon or sausage...17.99

**STEAK & EGGS\*** 🍴  
Cedar River Farms® 8-oz.  
NY strip steak, scrambled eggs,  
brunch potatoes, béarnaise...31.99

**QUICHE LORRAINE**  
bacon, onion confit, Jasper Hill  
cheddar, mixed greens salad...18.99

**SMOKED SALMON & AVOCADO TOAST\***  
pickled red onions, chopped egg,  
multigrain toast, fresh fruit...19.99

**CRISPY FRIED CHICKEN**  
braised collard greens, whipped Yukon  
gold potatoes, black pepper gravy,  
pickled peppers...28.99

**TROUT PARMESAN**  
roasted potatoes, green beans,  
hollandaise...24.99

**JUMBO LUMP CRAB CAKE**  
single...26.99 double...44.99  
french fries, coleslaw, tartar sauce, lemon

**OVEN-ROASTED CAULIFLOWER** 🍴  
fregola & mushroom "risotto," charred  
scallion caper vinaigrette...19.99

**FAROE ISLAND SALMON\*** 🍴  
French green lentils, baby carrots, brussels  
sprouts, red pearl onions, lemon-chive  
Beurre blanc...28.99

## GREENS & GRAINS

**SPRING MARKET SALAD** 🍴  
heritage lettuce blend, sugar snap peas,  
radishes, celery, carrots, mint,  
scallions, toasted almonds,  
honey-yogurt-poppysseed dressing...14.99

**CAESAR SALAD**  
Grana Padano, croutons...13.99

**MIXED GREENS** 🍴  
arcadian lettuce, cherry tomatoes,  
carrots, cucumbers,  
sunflower seeds, croutons,  
lemon-basil vinaigrette...10.99

**GRILLED CHICKEN & FARRO SALAD**  
arugula, Tuscan kale, dried cherries,  
toasted pecans, Fire Fly goat cheese,  
white balsamic vinaigrette...22.99

**GRILLED STEAK SALAD\*** 🍴  
6-oz. Sirloin Steak,  
little gem lettuce, balsamic marinated  
cherry tomatoes, shaved red onion,  
grated egg, bacon, farmhouse  
blue cheese dressing...25.99

**FRIED CHICKEN RICE BOWL**  
honey-sriracha tossed chicken  
breast, hardboiled egg, bacon,  
Honeycrisp apples, brussels sprouts,  
watercress, ginger-pickled cucumbers,  
scallions...21.99

**FAROE ISLAND SALMON SALAD\*** 🍴  
sweet and spicy glazed salmon, Napa  
cabbage, carrots, red onion, ginger  
pickled cucumbers, toasted cashews,  
sesame-honey mustard dressing...25.99

## 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,  
or Muenster...17.99

**BACON CHEESEBURGER\***  
American, Swiss, blue, cheddar,  
or Muenster...18.99

**WALTER'S FAVORITE**  
shaved pastrami, coleslaw,  
Muenster, Thousand Island,  
toasted pumpernickle...20.99

**LENTIL-QUINOA PATTY MELT** 🍴  
toasted seeded rye, bistro sauce, Swiss  
cheese, caramelized onions...17.99

**FRIED CHICKEN**  
lettuce, pickle, chipotle aioli, honey mustard,  
toasted soft white roll...18.99

**MONTE CRISTO**  
brioche French toast, two fried eggs,  
country ham, turkey, Swiss cheese,  
maple-dijon sauce, side seasonal  
fruit...17.99

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

**BREAKFAST BURRITO**  
chipotle chicken tinga, scrambled eggs,  
cheddar cheese, pico de gallo,  
avocado, jalapeno-cilantro crema,  
brunch potatoes...18.99

**JUMBO LUMP CRAB CAKE**  
coleslaw, tartar sauce,  
potato roll...26.99

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

**TURKEY SANDWICH**  
spicy calbraese aioli, provolone cheese,  
alfalfa sprouts, avocado,  
pickled red onions...17.99

**ABSOLUT PEPPAR  
BLOODY MARY**  
10.99

## 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®  
6-oz...42.99 / 8-oz...50.99

**NEW YORK STRIP\*** 🍴  
Linz Heritage Angus®  
14-oz...47.99

**RIBEYE\*** 🍴  
Linz Heritage Angus®  
boneless 16-oz...53.99

**DUROC PORK CHOP\*** 🍴  
Leidy Farms  
16-oz...34.99

**CHOICE OF SAUCE** 🍴 🍴

Béarnaise  
Bordelaise  
Chimichurri

**CHOICE OF SIDE**  
choose one from  
our sides section

## SIDES

8.99 each

**CREMINI MUSHROOM GRATIN** 🍴

**BROCCOLINI** 🍴  
roasted garlic, red chili, lemon oil,  
Pecorino Romano

**STEAK FRIES** 🍴  
Garlic-Parmesan, truffle aioli

**THREE-CHEESE MAC & CHEESE** 🍴

**CRISPY ONION RINGS** 🍴  
horseradish cream sauce

**WHIPPED YUKON GOLD  
POTATOES** 🍴 🍴

General Manager Executive Chef  
Ajay Bhatia Adam Newton

🍴 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.





# RAW BAR SELECTION

## OYSTERS

each...3.99, ½ dozen...22.99, dozen...41.99

Served with cocktail sauce & classic mignonette. Minimum of 3 per order.

### MAYFLOWER POINT\* (GF)

Crassostrea virginica  
Cape Cod Bay, MA  
medium size, slightly briny  
with a crisp and sweet finish

### MOONLIGHT BAY\* (GF)

Crassostrea virginica  
Cape Cod Bay, MA  
medium size, briny  
with a sweet finish

### PIRATE'S COVE\* (GF)

Crassostrea virginica  
West Bay, MA  
medium size, briny  
with a sweet 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 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

### SHRIMP COCKTAIL (GF)

cocktail sauce, lemon...12.99

## OYSTER DRINKS

### OYSTER SHOOTER

Absolut Peppar,  
horseradish, cocktail sauce,  
your choice of oyster...11.99

### BLOODY MARYLAND

Clyde's Classic Bloody Mary mix,  
Absolut Peppar, garnished  
with Old Bay seasoning,  
topped with a  
jumbo shrimp...13.99

## Sparkling

### PROSECCO

Babbo by Musaragno,  
Veneto, Italy, NV...12.49/40.00

### BRUT EXCELLENCE

Scharffenburger Brut 'Excellence' Mendocino,  
CA, NV...18.99/65.00

### BRUT ROSÉ

Albert Bichot Brut Rose Cremant de Bourgogne,  
Burgundy, France, NV...17.99/61.00

## Rosé

Zweigelt/Pinot Noir, Pratsch,  
Niederosterreich, Austria,  
2023...13.99/45.00

## Whites

### PINOT GRIGIO

Dipinti, Vigneti delle Dolomiti,  
Alto Adige, Italy, 2022...12.49/40.00

### SAUVIGNON BLANC

Stoneleigh, Marlborough,  
NZ, 2023...13.49/43.00

### FIANO

Claudio Quarta, Fiano di Avellino,  
Campania, Italy, 2022...14.99/49.00

### RIESLING

Dr. Herman 'H', Mosel,  
Germany, 2022 (off-dry)...12.99/41.00

### ALBARINO

Mar de Vinas, Rias Baixas, Spain, 2023...13.99/45.00

### GRÜNER VELTLINER

Josef Bauer, Wagram,  
Austria, 2022...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

## Reds

### PINOT NOIR

Equoia, Monterey, CA, 2021...14.99/49.00

### PINOT NOIR

Domaine de Rochebin Bourgogne,  
Burgundy, France, 2022...15.99/53.00

### GRENACHE/SYRAH

Domaine La Solitude, Cotes Du Rhone,  
N Rhone, France, 2021...13.49/43.00

### MALBEC

Lamadrid Agrelo, Mendoza,  
Argentina, 2022...12.49/40.00

### CABERNET FRANC

Barboursville Reserve Charlottesville, Virginia,  
2022...16.99/57.00

### CABERNET SAUVIGNON

Maison Noir 'In Sheeps Clothing',  
Columbia Valley, Washington, 2022...18.99/65.00

### CABERNET SAUVIGNON

Falls Street Cellars,  
Paso Robles, CA, 2022...12.99/43.00

## 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, 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

### 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

## NON-ALCOHOLIC DRINKS

### COFFEE

Drip Coffee...4.49  
Single Espresso...4.49  
Double Espresso...5.29  
Cappuccino...5.29  
Latte...5.29

Milks: Whole, Almond, or Oat

### TEA

Iced Tea...4.49  
Hot Tea...4.49  
Green Tea, Earl Grey,  
English Breakfast,  
and Chamomile

### WATER & SODAS

Acqua Panna Still Water (1L)...10  
San Pellegrino Sparkling  
Water (1L)...10  
Coca Cola, Diet Coke, Sprite,  
or Ginger Ale...4.49  
Gosling's Ginger Beer...4.49  
Sprecher's Root Beer...6.49

