


## STARTERS

**PARKER FARMS ASPARAGUS**   
whipped ricotta, pine nuts, garlic  
breadcrumbs, Pecorino Romano,  
lemon-basil vinaigrette...16.99

**OYSTERS ROCKEFELLER**   
spinach, watercress, garlic-herb  
butter, Parmesan...16.99

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

**HOLLANDER MAINE MUSSELS**  
spicy chorizo, white wine-tomato  
broth, Yukon gold potato,  
grilled pain levain, cilantro...19.99


**POINT JUDITH  
RHODE ISLAND CALAMARI**  
pickled cherry peppers,  
watercress, remoulade...16.99

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

**SMASHBURGER SLIDERS\***  
American cheese,  
sauteéd onions, pickles,  
ketchup, brioche bun...17.99

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

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

**HUMMUS PLATTER**   
toasted pita, cucumber, everything  
spice, roasted garlic...13.99

**NEW ENGLAND CLAM CHOWDER**  
celery, potatoes,  
bacon, cream...8.99

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



Our Commitment to Better began decades ago when we chose to bypass traditional commercial produce routes in favor of locally grown fruits and vegetables. Establishing relationships with local farmers, Clyde's Restaurant Group was farm-to-table before it was a term.

Our chefs proudly support local watermen of the nearby Chesapeake Bay and other east coast fisheries. Our seasonal menus showcase the true "bounty of the sea."


In addition to our local, farm-grown produce and seafood, we proudly serve humanely raised beef and chicken that's free of hormones or antibiotics.


Executive Chef : General Manager  
Diego Ramirez : Bryan Trotter


## 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,  
dill-lemon cream...28.99

**BELL & EVANS HALF CHICKEN**   
whipped Yukon gold potatoes, sugar snap  
peas, heirloom carrots, asparagus, lemon-  
herb butter, chicken jus...28.99


**LEIDY'S DUROC PORK CHOP\***   
14-oz. rib chop, crispy Kennebec potatoes,  
grilled asparagus, chimichurri...30.99


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

**SHRIMP & GRITS**   
creamy white corn grits, Andouille sausage,  
shallots, white wine-tomato broth...24.99

**CAULIFLOWER STEAK**   
coconut cauliflower curry, Tuscan kale,  
orzo, roasted fennel, tahini tzatziki,  
trail mix, pomegranate molasses...19.99

**TROUT PARMESAN**  
flash-fried, Parmesan crusted, roasted  
potatoes, broccolini, hollandaise...24.99

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

**BLACKENED CHESAPEAKE  
BAY BLUE CATFISH**   
Savannah red rice, English peas,  
applewood smoked bacon,  
Meyer lemon butter sauce, pickled  
cucumber-Vidalia onion slaw...21.99

**LINZ HERITAGE ANGUS  
FILET MIGNON\***   
6-oz. filet mignon, whipped potatoes,  
broccolini, bordelaise...42.99


### HOUSE-MADE PASTA


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


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

**CHICKEN SAUSAGE CAMPANELLE**  
broccolini, lemon,  
Pecorino Romano...24.99

## GREENS & GRAINS

**MIXED GREENS SALAD**   
power 4 lettuce blend, cherry  
tomatoes, carrots, cucumber, croutons,  
roasted sunflower seeds, lemon-basil  
vinaigrette...10.99


**SPRING MARKET SALAD**   
NC strawberries, pampered pecans,  
goat cheese, power 4 lettuce blend,  
white balsamic vinaigrette...14.99


**FAROE ISLAND SALMON SALAD\***   
radicchio, cauliflower, Brussel sprouts,  
Tuscan kale, golden raisins,  
sunflower seeds, Pecorino Romano,  
lemon vinaigrette...25.99

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

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

**FRIED CHICKEN RICE BOWL**  
honey-sriracha tossed chicken breast,  
hard-boiled egg, bacon, Honeycrisp  
apples, watercress, ginger-pickled  
cucumbers, scallions...22.99

**ROAST SWEET POTATO &  
FRIED EGG GRAIN BOWL**   
farro & Carolina rice, kale hushpuppy,  
hot honey, pickled radish,  
chili peanut crisp...19.99

**GRILLED STEAK SALAD\***   
6-oz. Sirloin Steak, little gem lettuce,  
bacon, cherry tomatoes, pickled red  
onions, smokey blue cheese,  
buttermilk goddess dressing...25.99


## 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, sauteéd 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

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

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

**LENTIL-QUINOA PATTY MELT**   
caramelized onions, Swiss  
cheese, bistro sauce, toasted  
seeded rye...19.99

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

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


**ROAST TURKEY**  
avocado, alfalfa sprouts, pickled  
red onions, provolone, Calabrian chili  
aioli, toasted honey wheat...17.99

**PICKLE BRINED FRIED CHICKEN**  
avocado fresca, iceberg  
lettuce, chipotle aioli,  
sesame bun...18.99

## BRUNCH

SERVED DAILY UNTIL 4PM

**ABSOLUT BLOODY MARY**  
Absolut Peppar,  
Clyde's Bloody Mary mix...10.99


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

**CROQUE-MADAME\***  
applewood-smoked ham, Gruyère,  
bechamel, sunny-side up egg,  
Vienna bread, brunch  
potatoes...19.99

**COUNTRY BREAKFAST\***  
two eggs your way, brunch  
potatoes, multigrain wheat toast, choice  
of bacon, sausage, or fruit...17.99

**FRENCH TOAST**  
macerated strawberries, whipped  
cream, West Virginia maple syrup,  
choice of bacon or sausage...17.99

**EGGS BENEDICT\***  
two poached eggs, English muffin,  
Canadian bacon, hollandaise,  
brunch potatoes...19.99

**EGGS FLORENTINE\***   
two poached eggs, English muffin,  
sauteéd spinach, hollandaise,  
brunch potatoes...19.99

**EGGS CHESAPEAKE\***  
two poached eggs, English muffin,  
crab cakes, hollandaise,  
brunch potatoes...26.99

**EGGS NORWEGIAN\***  
two poached eggs, English muffin,  
smoked salmon, hollandaise,  
brunch potatoes...20.99

**BREAKFAST SANDWICH**  
scrambled eggs, American,  
choice of bacon or breakfast  
sausage, brunch potatoes,  
ciabatta roll...17.99

**STEAK & EGGS\***  
6-oz. Sirloin Steak,  
two eggs your way, hollandaise,  
brunch potatoes, toast...26.99

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.

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.

 Vegetarian  Gluten-Friendly





# 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.

### KATAMA BAY\* (GF)

Crassostrea virginica  
Katama Bay, MA  
large size, slightly briny  
with a sweet finish

### PINK MOON\* (GF)

Crassostrea virginica  
Hunter River, PEI  
medium size, crisp and briny  
with a sweet finish

### THATCH ISLAND\* (GF)

Crassostrea virginica  
Barnstable Harbor, MA  
medium size, plump in the shell  
with a briny finish

### WELLFLEET\* (GF)

Crassostrea virginica  
Wellfleet Harbor, MA  
medium size, plump in the shell  
with a very briny finish

## OYSTER HAPPY HOUR

Daily from 3-5 PM & 10 PM–Close

½ dozen...15.99 / dozen...27.99  
Discounted Raw Bar Platters  
\$10 Off Caviar

## RAW BAR PLATTERS\* (GF)

### 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 KRAKEN

12 oysters, 6 jumbo shrimp,  
jumbo lump crab salad, Sterling Pacific  
White Sturgeon Caviar...180.99  
Happy Hour...149.99

### OYSTERS ROYALE

12 oysters, Sterling Pacific  
White Sturgeon Caviar...117.99  
Happy Hour...99.00

## TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Oyster Happy Hour

## CAVIAR

sustainably harvested—30 grams  
Route 11 potato chips—lightly salted

### ADAMAS ITALIAN "SIBERIAN STURGEON"

hints of umami and sea salt,  
with a buttery finish that goes "pop"  
when pressed to the roof of your mouth  
Italy / 96

### ADAMAS ITALIAN "WHITE STURGEON"

onyx beads, luscious mouthfeel,  
refined salinity, hints of  
green olive  
Italy / 84

## CONSERVAS

crusty bread, whipped salted butter, pickled vegetables,  
guindilla peppers, Maldon sea salt, lemon

### ANCHOVIES

in garlic and olive oil  
Olasagasti / Spain / 6.7 oz / 17

### MACKEREL

spiced in olive oil  
Pinhais / Portugal / 4.2 oz / 18

### STUFFED SQUID

rice stuffed squid in tomato sauce  
Lucas / Portugal / 4 oz / 18

### TUNA

yellowfin ventresca tuna belly  
Olasagasti / Spain / 4.2 oz / 25

### SARDINES

grilled tails in olive oil  
Gueyu Mar / Spain / 5.3 oz / 25

### olive oil & capers

Tenorio / Portugal / 4.2 oz / 20

spiced in olive oil  
Nuri / Portugal / 4.4 oz / 18

Azorean lemon & chili peppers  
Tenorio / Portugal / 4.2 oz / 20

## 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,  
Mathilde 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...15.99

### TAKES TWO TO MANGO

Peloton de la Muerte Mezcal, Chacho  
Jalepeno Aguardiente, Mango Nectar,  
Agave, Lime...15.99

### DESERT BLOOM

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

### RYE-SING SUN

Sagamore 'Small Batch' Rye Whiskey,  
Giffard, Crème de Pampelmousse Rose,  
Maple, Angostura 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

## ZERO PROOF COCKTAILS

NON-ALCOHOLIC

### 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

## NON-ALCOHOLIC DRINKS

### WATER & SODAS

Acqua Panna Still Water (1L)...10  
San Pellegrino Sparkling Water (1L)...10  
Coke, Diet Coke, Sprite, Ginger Ale...4.49  
Q Ginger Beer...4.99  
Sprecher's Root Beer...6.49

### COFFEE

Cold Brew...4.99  
Drip Coffee...4.29  
Single Espresso...4.99  
Double Espresso...5.29  
Cappuccino...5.29  
Latte...5.29

Milks: Whole, Almond, or Oat

## WINES BY THE GLASS

### SPARKLING

Prosecco, "Organic" Brut, Babbo by Musaragno, Veneto, Italy, NV .... 13.49 | 43.00  
Albert Bichot, Brut Rosé, Cremant de Bourgogne, France, NV.....17.99 | 61.00  
Klepka Sausse Brut Blanc De Blancs, Champagne, France, 2015.....25.99 | 93.00  
Pierre Chavin, Brut Rosé, 'Signature' Brut Rosé,  
France, NV (Non-Alcoholic).....12.99 | 41.00

### WHITE

Pinot Grigio, Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2023. 12.99 | 41.00  
Sauvignon Blanc, Chateau Crezancy Sancerre, Loire Valley, France, 2023 18.99 | 65.00  
Sauvignon Blanc, Tohu 'Awatere', Marlborough, NZ, 2024..... 13.99 | 45.00  
Albariño, Mar de Vinas, Rías Baixas, Spain, 2024..... 13.99 | 45.00  
Reisling, Karp-Schreiber Brauneburger Juffer Kabinett,  
Mosel, Germany, 2023 (off dry)..... 14.99 | 49.00  
Grüner Vetliner, Pratsch, Niederösterreich, Austria, 2023..... 14.49 | 47.00  
Chardonnay, Falls Street Cellars, Paso Robles, CA, 2022.....12.99 | 43.00  
Chardonnay, Oberon, Carneros, Napa Valley, CA, 2023.....17.99 | 61.00

### ROSÉ

Grenache/Syrah/Cinsault, Bieler Pere & Fils 'Sabine' Rosé,  
Coteaux d'Aix-en-Provence, France, 2024 ..... 13.99 | 45.00

### RED

Pinot Noir, Equoia, Monterey, CA, 2023.....14.99 | 49.00  
Pinot Noir, Domaine de Rochebin Bourgene, Burgandy, France, 2022..... 15.99 | 53.00  
Grenache/Syrah, Domaine La Solitude, Côtes du Rhône,  
N. Rhone, 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  
Cabernet Sauvignon, Falls Street Cellars, Paso Robles, CA, 2022 .... 12.99 | 43.00  
Cabernet Sauvignon, Frank Family, Napa Valley, CA, 2021 .....23.99 | 85.00

