



ENTRÉES

STARTERS

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

GF...8.99

CLYDE'S CHILI

GF...8.99
cheddar/onions/sour cream...0.59

AMERICAN FARMHOUSE CHEESE SAMPLER

19.99

membrillo, 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

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.

General Manager Executive Chef
Ajay Bhatia Adam Newton

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

STEAK FRITES

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

FAROE ISLAND SALMON*

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

BELL & EVANS HALF CHICKEN

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

TROUT PARMESAN

roasted potatoes, green beans,
hollandaise...24.99

NEW ENGLAND SCALLOPS & BELUGA LENTILS

GF
beets two ways, chicories, pistachio,
citronette...34.99

HOUSE-MADE PASTA

RIGATONI BOLOGNESE

beef & pork ragu, Grana Padano...23.99

SHRIMP FRA DIAVOLO

crushed pomodoro, Calabrian chili,
linguine...26.99

MAITAKE MUSHROOM CASARECCE*

peas, baby spinach, poached egg,
crispy gremolata, Grana Padano...20.99

CHICKEN & BROCCOLINI CAMPANELLE

house-made chicken sausage,
lemon, Pecorino Romano...24.99

GREENS & GRAINS

SPRING MARKET SALAD

power 4 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

power 4 lettuce blend, 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

GF
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

GF
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

CHICKEN #1

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

TURKEY SANDWICH

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

FRIED CHICKEN

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

LENTIL-QUINOA PATTY MELT

GF
toasted seeded rye, bistro
sauce, Swiss cheese,
caramelized onions...17.99

REUBEN

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

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
cornmeal bun...26.99

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

GF
Linz Heritage Angus®
6-oz...42.99 / 8-oz...50.99

NEW YORK STRIP

GF
Linz Heritage Angus®
14-oz...47.99

RIBEYE

GF
Linz Heritage Angus®
boneless 16-oz...53.99

DUROC PORK CHOP

GF
Leidy Farms
16-oz...34.99

CHOICE OF SAUCE

GF
Béarnaise

Bordelaise

Chimichurri

CHOICE OF SIDE

choose one from
our sides section

SIDES

8.99 each

CREMINI MUSHROOM GRATIN

GF
roasted garlic, red chili, lemon oil,
Pecorino Romano

BROCCOLINI

GF
roasted garlic, red chili, lemon oil,
Pecorino Romano

STEAK FRITES

GF
Garlic-Parmesan, truffle aioli

THREE-CHEESE MAC & CHEESE

GF
CRISPY ONION RINGS
horseradish cream sauce

GF
WHIPPED YUKON GOLD
POTATOES

GF
Vegetarian GF Gluten-Friendly

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.

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

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

Rosé

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

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

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

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

