

# DINNER

A gratuity of 18% for the waitstaff will be added to the bill for groups of 6 or more. Menu items & prices are subject to change

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

## APPETIZERS AND SNACKS

### Homemade Guacamole \$16

Crisp corn tortilla chips

### Coconut Shrimp \$15

Fried golden with sweet chili dipping sauce

### Asian Style Fried Calamari \$15

Banana peppers and green onions

### Chicken Fingers \$14

BBQ, honey mustard and buffalo dipping sauce

### Fried Mozzarella Sticks \$13.50

Marinara sauce

### Lump Crab Cake \$17

Warm corn salad, banana pepper tartar sauce

### Clyde's Chicken Wings \$17

Sweet & spicy or buffalo. Buttermilk bleu cheese and ranch dipping sauces

### Cilantro Pesto Marinated Chicken Quesadilla \$15

Guacamole, pico de gallo and Mexican cream

### Caesar Salad \$12

Garlic croutons and parmesan cheese

### Asian Pear Salad \$14

Baby arugula, walnuts, endive and gorgonzola cheese

### Grilled Shrimp Thin Crust Pizza \$19

Hearth oven crispy crust with fontina cheese, marinated pearl tomatoes, grilled shrimp, tomato, garlic, fresh basil and baby arugula

### Barbecue Chicken Thin Crust Pizza \$16

Hearth oven crispy crust with mozzarella, shaved red onion and cilantro

## HANDHELDS

Served with a Pickle and Crunchy French Fries

### Clyde's Signature Burger \$18.50

NY Cheddar cheese, bacon, lettuce and tomato

### Free Range Turkey Burger \$17

NY Cheddar cheese, lettuce, tomato and toban jan aioli

### Beyond Burger (Vegetarian) \$17

Smoked Gouda, avocado, lettuce, tomato and Tabasco aioli.

### Crispy Buttermilk Fried Chicken Sandwich \$17

Mango chutney coleslaw and spicy mayo

## MAIN COURSES

### Spicy Shrimp Spaghetti \$26

Jumbo gulf shrimp in a light spicy tomato sauce

### Baked Classic Macaroni and Cheese \$17.50

Add bacon 18.50. Add Buffalo Chicken \$19.00. Add 5 fresh jumbo shrimp 29.50.

**Chimichurri Chicken & Shrimp \$29**

Half chicken chargrilled, with a grilled shrimp skewer basted with a traditional chimichurri sauce served with sweet plantains, yellow rice and black beans

**Blackened Scottish Salmon \$33**

Bourbon butter, spinach and garlic mashed potatoes

**Oven Baked Lobster Tail \$37**

Stuffed with crabmeat, mashed potatoes and sautéed spinach

**House Smoked St. Louis Style Pork Ribs \$28**

Mashed potatoes and coleslaw

**Grilled 16oz NY Strip Steak \$40**

Baked potato & grilled asparagus

**SIDES**

**Crispy French Fries \$7.50**

**Sautéed Spinach \$7.50**

**Roasted Garlic Mashed Potatoes \$7.50**

**Baked Potato \$7.50**

**Grilled Asparagus \$7.50**

**Baked Macaroni and Cheese \$10**

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