

EST. 1856

D.C.'S FAVORITE SALOON
SINCE BEFORE LINCOLN
GREW THE BEARD

STARTERS

NEW ENGLAND CLAM CHOWDER
celery, potatoes, bacon, cream • 10⁹⁹

CHICKEN POSOLE VERDE SOUP ^{GF}
tomatillos, white hominy, jalapeños, cilantro, lime,
cabbage slaw • 10⁹⁹

CLYDE'S CHILI ^{GF} 9⁹⁹
cheddar/onions/sour cream • 0⁹⁹ each

FRIED GREEN TOMATOES
black pepper shrimp, corn chow chow,
remoulade • 17⁹⁹

ZUCCHINI CHIPS 
chipotle-buttermilk dressing, parmesan • 11⁹⁹

DAY BOAT NEW ENGLAND CALAMARI
pickled cherry peppers, watercress,
remoulade • 17⁹⁹

FRIED OYSTER DEVEILED EGGS
bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14⁹⁹

OYSTERS ROCKEFELLER ^{GF}
spinach, watercress,
garlic-herb butter, parmesan • 17⁹⁹

MEATBALLS
creamy polenta, pomodoro,
pecorino romano, crostini • 16⁹⁹

CHARRED SCALLION HUMMUS 
vegetable crudite, pita bread, fire roasted tomato
relish, evoo, crispy spiced chickpeas • 16⁹⁹

CRAB & ARTICHOKE DIP
baguette, lemon • 18⁹⁹

BUFFALO CHICKEN WINGS ^{GF}
blue dressing, celery • 17⁹⁹
extra sauces • 0⁹⁹ each



OLD EBBITT GRILL®

OYSTER HAPPY HOUR

DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

SPECIAL OFFERS ON →
CHAMPAGNE, OYSTERS, CAVIAR,
CONSERVAS & RAW BAR PLATTERS

ENTRÉES

WHOLE ROASTED TROUT
pee wee potatoes, blistered green beans, toasted almonds,
crispy capers, lemon, rosemary brown butter • 32⁹⁹

BELL & EVANS ROAST HALF CHICKEN ^{GF}
roasted fingerling potatoes, blistered green beans & cherry
tomatoes, brown butter chicken jus • 32⁹⁹

GRILLED ATLANTIC SWORDFISH*
lemon brown butter gnocchi, corn, squash,
oven-dried cherry tomatoes, onion soubise,
smoked paprika vinaigrette • 32⁹⁹

FAROE ISLANDS SALMON*
grilled summer squash, fregola, salsa rosa, fire-roasted
tomato relish • 29⁹⁹

BACON-HORSERADISH GLAZED MEATLOAF
whipped yukon gold potatoes, swiss chard,
cremini mushrooms, bordelaise • 25⁹⁹

FISH & CHIPS
steak fries, coleslaw, tartar sauce, lemon • 28⁹⁹

STEAK FRITES* ^{GF}
cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 36⁹⁹

JUMBO LUMP CRAB CAKE
SUMMER CLASSIC
corn & tomato chesapeake, french fries, coleslaw,
kennebec potatoes, old bay tartar sauce, lemon
SINGLE 30⁹⁹ • DOUBLE 54⁹⁹ • SANDWICH 30⁹⁹

HOUSE-MADE PASTAS

SHRIMP SPAGHETTINI
heirloom cherry tomatoes, sweet basil,
white wine-lemon butter, chili-garlic gremolata • 28⁹⁹

BASIL PESTO BUCATINI 
sweet corn, green beans, pine nuts,
pecorino romano • 23⁹⁹

CHICKEN PARMESAN
pomodoro sauce, mozzarella, grana padano,
spaghetti, basil • 25⁹⁹

SPICY SAUSAGE GARGANELLI
sausage ragu, san marzano tomatoes,
tuscan kale, pecorino romano • 25⁹⁹



STEAKS & CHOPS

STEAKS & CHOPS ARE CRUSTED WITH OUR SIGNATURE SEASONING AND FINISHED WITH HERB BUTTER.
SERVED WITH YOUR CHOICE OF ONE SAUCE AND ONE SIDE. ADDITIONAL SAUCES +\$1⁹⁹

FILET MIGNON* ^{GF} LINZ HERITAGE ANGUS 8oz 58⁹⁹
NEW YORK STRIP* ^{GF} CEDAR RIVER FARMS 14oz 56⁹⁹
BONELESS RIBEYE* ^{GF} LINZ HERITAGE ANGUS..... 16oz 59⁹⁹
PORK CHOP* ^{GF} LEIDY'S DUROC..... 16oz 38⁹⁹

SAUCES

BEARNAISE ^{GF} • CHARRED SCALLION-CAPER CHIMICHURRI ^{GF} • EBBITT STEAK SAUCE ^{GF} • SHALLOT-DIJON CREAM ^{GF}

ENHANCEMENTS

JUMBO LUMP CRAB CAKE.....25⁹⁹
BUTTER GARLIC SHRIMP (5) 14⁹⁹
SMOKEY BLUE CHEESE BUTTER 6⁹⁹
CABERNET ONION MARMALADE 6⁹⁹

GREENS & GRAINS

CAESAR SALAD
grana padano, croutons • 15⁹⁹

BLACKBERRY & AVOCADO SALAD ^{GF} 
goat cheese, almonds, radicchio, arcadian lettuce,
white balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD 
arcadian blend lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette • 12⁹⁹

GRILLED CHICKEN SALAD ^{GF}
little gem lettuce, avocado, grilled corn, cherry
tomatoes, cucumbers, pickled red onions, cotija,
cilantro-lime dressing • 24⁹⁹

FALAFEL BOWL 
hummus, quinoa tabbouleh, tahini sauce, pickled red
onions, fattoush salad, lemon-sumac vinaigrette • 23⁹⁹

BEEFSTEAK TOMATO SALAD ^{GF} 
buffalo mozzarella, sweet basil, mosto olive oil,
aged balsamic • 16⁹⁹

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, hard-boiled eggs,
bacon, honeycrisp apples, watercress, ginger-pickled
cucumbers, scallions, buttermilk goddess dressing • 24⁹⁹

FAROE ISLANDS SALMON NIÇOISE SALAD* ^{GF}
potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27⁹⁹

GRILLED STEAK SALAD* ^{GF}
6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28⁹⁹

SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.
GLUTEN-FREE BREAD AVAILABLE +\$1⁹⁹ CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 19⁹⁹

BACON CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack,
or muenster • 20⁹⁹

FRIED CHICKEN SANDWICH
carolina gold bbq, bread & butter pickle slaw,
spicy mayonnaise, sesame bun • 19⁹⁹

CLASSIC SUMMER BLT
virginia beefsteak tomatoes, red leaf lettuce,
applewood bacon, basil mayo, toasted country
white bread • 17⁹⁹

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame bun • 19⁹⁹

CRISPY FISH SANDWICH
tartar sauce, dill pickles, pickled red onions,
lemon, brioche bun • 18⁹⁹

WALTER'S FAVORITE
hot pastrami, muenster, coleslaw, thousand island,
pumpernickel • 22⁹⁹

REUBEN
first-cut corned beef, sauerkraut, swiss, thousand island,
toasted seeded rye • 24⁹⁹

ROAST TURKEY
avocado, alfalfa sprouts, pickled red onions,
provolone, calabrian chili aioli, multigrain • 19⁹⁹

SIDES

PROPER WHIPPED POTATOES ^{GF} 

FOUR-CHEESE MAC & CHEESE 
toasted panko breader crumbs

POTATOES AU GRATIN ^{GF} 
garlic-parmesan cream, chives

THICK-CUT STEAK FRIES ^{GF} 
garlic herb butter, parsley

CLASSIC CREAMED SPINACH ^{GF} 
garlic cream, pecorino romano

**HOT HONEY GLAZED
RAINBOW CARROTS** ^{GF} 

"BURNT" BROCCOLI ^{GF} 
charbroiled, lemon, crushed red pepper,
garlic herb butter

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5⁹⁹

RAW FACTS. Consuming raw or undercooked items may cause foodborne illness. Items marked with * may contain raw or undercooked ingredients; written information is available upon request. **ALLERGENS.** 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. Please inform your server of any allergies or dietary needs before ordering. **GRATUITY.** A 20% gratuity is added to parties of 6 or more; this is discretionary and may be removed upon request.

 Vegetarian ^{GF} Gluten-Friendly

RAW BAR



RAW BAR PLATTERS

THE WALRUS* ^{GF} 72^{.99}
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 62^{.99}

OYSTERS ROYALE* ^{GF} 117^{.99}
12 oysters with italian white sturgeon caviar
HAPPY HOUR • 99^{.99}

THE NEPTUNE* ^{GF} 143^{.99}
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124^{.99}

THE ORCA* ^{GF} 187^{.99}
1# maine lobster, seafood cocktail, 24 oysters,
12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 162^{.99}

THE POSEIDON* ^{GF} 269^{.99}
1# maine lobster, seafood cocktail,
italian white sturgeon caviar, 24 oysters,
12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 243^{.99}

OYSTERS ON THE HALF SHELL ^{GF} EACH 3^{.99} • ½ DOZEN 23^{.99} • DOZEN 43^{.99}
CHOOSE ONE TYPE OR MIX & MATCH*

Dixon Point* medium size, crisp and briny with a sweet finish • **BOUCTOUCHE, NEW BRUNSWICK, CANADA**

Fortune* small size, briny with a crisp finish • **WINE HARBOR, NOVA SCOTIA**

Jimmy Fund Golds* medium size, very briny with a crisp finish • **BRUNSWICK, ME**

Spinney Creek* large size, plump in the shell with a briny finish • **ELIOT, ME**

Standish Shore* medium size, briny with a crisp finish • **DUXBURY BAY, MA**

Wellfleet* medium size, plump in the shell with a very briny finish • **WELLFLEET HARBOR, MA**

HAPPY HOUR ½ DOZEN 15^{.99} • DOZEN 28^{.99}

AN OLD EBBITT
OYSTER IS...

ALWAYS COLD & FRESH
*We source from the finest growers
on both coasts of North America, and
ensure every oyster hits your table
within 5 minutes of shucking.*

THE SAFEST OYSTER IN TOWN
*We lab test oysters from every farm
at least every two months to ensure
they meet our safety standards,
which are significantly higher than
the FDA's.*

A RESPONSIBLE CHOICE
*100% of our used shells are
recycled through the Oyster
Recovery Partnership to help
restore the oyster beds of the
Chesapeake Bay.*

FROM THE SEA

LITTLE NECK CLAMS* ^{GF}
½ DOZEN 10^{.99} • DOZEN 19^{.99}

SMOKED TROUT DIP
crispy capers, chives, saltine crackers, lemon, tabasco • 15^{.99}

JUMBO SHRIMP ^{GF} 4^{.79}/EA

LOBSTER COCKTAIL
1# maine lobster cocktail, horseradish cream sauce • 34^{.99}

SEAFOOD COCKTAIL
shrimp, scallops, squid, mussels, citrus vinaigrette,
cilantro, lemon, tabasco, saltine crackers • 18^{.99}

CAVIAR

sustainably harvested—30 grams with route 11 potato chips—
lightly salted | **HAPPY HOUR \$10 OFF**

CALVISIUS ITALIAN “SIBERIAN STURGEON” ^{GF}
hints of umami and sea salt, with a buttery finish • 98

CALVISIUS ITALIAN "WHITE STURGEON" ^{GF}
onyx beads, luscious mouthfeel, refined salinity,
hints of green olive • 89

OYSTER DRINKS

OYSTER SHOOTER*
absolut peppar, horseradish,
cocktail sauce, your choice
of oyster • 11^{.99}

BLOODY MARYLAND
old ebbitt grill classic
bloody mary, absolut peppar,
old bay seasoning rim topped
with a jumbo shrimp • 15^{.99}

SEASONAL COCKTAILS

SANGRIA

 **BOURBON PEACH SANGRIA** 16^{.99}
green river ‘1885’ bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

 **STRAWBERRY FIELDS** 16^{.99}
absolut vodka, musaragno ‘babbo’ prosecco, strawberry basil,
lemon, q soda

 **EMERALD CITY** 15^{.99}
tito's vodka, cucumber, mint, midori melon liqueur, lime, q soda

 **KISS FROM A ROSE** 14^{.99}
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

REFRESHING WITH A KICK

 **THE ITALIAN JOB** 14^{.99}
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe,
lemon, grapefruit soda

 **CRY MY EYES VIOLET** 16^{.99}
corazón blanco tequila, st. george spiced pear, lavender, lime

 **MONKEY BUSINESS** 15^{.99}
diplomatico ‘mantuano’ rum, smith + cross jamaican rum, giffard bresil du
banane, kahlua coffee liqueur, lustau ‘peninsula’ palo cortado sherry

 **WILDWOOD SOUR** 15^{.99}
sagamore ‘small batch’ rye whiskey, alpe genepy, maple, lime, egg white,
lime zest

STIRRED & BOOZY

 **ON THE BRIGHT SIDE** 17^{.99}
barr hill gin, casa carmen ‘sun also rises’ vermouth, fee brothers orange bitters

 **TRIPLE CROWN** 16^{.99}
green river 1885 bourbon, maggie’s farm pineapple rum, amaro dell’etna,
vanilla, angostura aromatic bitters

 **ONE FOR THE MONEY** 18^{.99}
corazón ‘OEG’ reposado tequila, 400 conejos mezcal, earl grey, fernet branca,
bittermen’s ‘elemakule’ tiki bitters

 **THE SHOREBIRD** 21^{.99}
willet 4 year rye whiskey, kahlua coffee liqueur, punt e mes,
fee brothers orange bitters, fee brothers black walnut bitters

WINE BY THE GLASS

SPARKLING

Musaragno 'Babbo' Prosecco, Veneto, Italy, NV 13^{.99} | 47^{.00}
Langlois Cremant de Loire, Loire Valley, France, NV 17^{.99} | 65^{.00}
Raventos i Blanc ‘de Nit’ Brut Rosé, Sant’ Sadurni d’Anoia, Spain, 2023 18^{.99} | 67^{.00}
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, **2025 OYSTER RIOT CHAMPION** 28^{.99} | 120^{.00}

WHITE

Dipinti Pinot Grigio, Trentino, Italy, 2025 13^{.99} | 47^{.00}
Thomas Labille Chablis, Burgundy, France, 2024 17^{.99} | 63^{.00}
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2025 15^{.99} | 51^{.00}
Steininger ‘Classic’ Grüner Veltliner, Kamptal, Austria, 2025 14^{.99} | 51^{.00}
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13^{.99} | 47^{.00}
Jordan Chardonnay, Sonoma, CA, 2023 21^{.99} | 76^{.00}
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2025 **OFF-DRY** 14^{.99} | 51^{.00}
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) 13^{.99} | 47^{.00}

ROSÉ

Figuière, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2025 13^{.99} | 47^{.00}

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2024 15^{.99} | 55^{.00}
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2023 23^{.99} | 85^{.00}
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)
S. Rhone, France, 2025 13^{.49} | 47^{.00}
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2024 19^{.99} | 71^{.00}
Lamadrid ‘Agreló’ Malbec Reserve, Mendoza, Argentina, 2024 13^{.99} | 47^{.00}
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 17^{.99} | 63^{.00}
Upwell Cabernet Sauvignon, California, 2023 14^{.99} | 51^{.00}
Far Mountain ‘Fission’ Cabernet Sauvignon, Sonoma Valley, CA, 2022 24^{.99} | 91^{.00}

OYSTER HAPPY HOUR
CHAMPAGNE SPECIALS

DAILY DURING OYSTER HAPPY HOUR | 3PM-5PM & 11PM-1AM

NV Taittinger Brut la Française **REIMS** • 90^{.00} (**REG.** 115^{.00})

NV Jacques Lassaigue Extra Brut Blanc de Blanc **MONTGUEUX** • 95^{.00} (**REG.** 120^{.00})

NV Mandois Brut Origine **PIERRY** • 99^{.00} (**REG.** 130^{.00})

NV Guy Larmandier Brut Rosé **VERTUS** • 99^{.00} (**REG.** 120^{.00})

