EST. 1856

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

OLD EBBITT GRILL®

OYSTER
HAPPY HOUR
DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

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

STARTERS

NEW ENGLAND CLAM CHOWDER
celery, potatoes, bacon, cream • 10.99

COCONUT CURRY LENTIL SOUP GF
sweet potatoes, tuscan kale • 10.99

CLYDE'S CHILI GF **9.99**
cheddar/onions/sour cream • 0.99 each

BAKED CAROLINA SHRIMP
calabrian chili-herb butter, toasted oregano breadcrumbs, pecorino romano, lemon, baguette • 17.99

VIDALIA ONION RINGS
panko-crusted, chipotle-buttermilk • 10.99

RHODE ISLAND FRIED CALAMARI
pickled cherry peppers, watercress, remoulade • 18.99

FRIED OYSTER DEVILED EGGS
bread & butter pickle relish, celery hearts, lots of herbs, smoked paprika • 14.99

OYSTERS ROCKEFELLER GF
spinach, watercress, garlic-herb butter, parmesan • 17.99

MEATBALLS
creamy polenta, pomodoro, pecorino romano, crostini • 16.99

CHARRED SCALLION HUMMUS
vegetable crudités, pita bread, charred scallion-caper chimichurri, evoo, crispy spiced chickpeas • 16.99

CRAB & ARTICHOKE DIP
baguette, lemon • 20.99

BUFFALO CHICKEN WINGS GF
blue dressing, celery • 18.99
extra sauces • 0.59 each

SIDES

GRANOLA BOWL
greek yogurt, mixed berries, honey • 10.99

APPLEWOOD BACON • 4.99

PORK SAUSAGE PATTIES • 6.99

TURKEY SAUSAGE LINKS • 6.99

TWO EGGS YOUR WAY* • 7.99

SEASONAL FRUIT • 6.99

WHITE CORN CHEESE GRITS • 6.99

"BURNT" BROCCOLI GF
charbroiled, lemon, crushed red pepper, garlic herb butter • 10.99

HOT HONEY GLAZED RAINBOW CARROTS GF • 10.99

FOUR-CHEESE MAC & CHEESE
toasted panko breadcrumbs • 10.99

BRUNCH POTATOES GF
onions, peppers, smoked paprika, garlic herb butter • 7.99

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*

BRUNCH ENTRÉES

CHICKEN & WAFFLES
buttermilk-fried chicken thighs, whipped butter, smoked maple syrup • 22.99

STEAK & EGGS* GF
cedar river farms 8-oz. ny strip steak, brunch potatoes, two eggs any style, béarnaise sauce • 37.99

STEAK FRITES* GF
cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce • 38.99

NORTH CAROLINA SHRIMP & GRITS GF
cheese grits, andouille sausage, crystal-tomato broth • 25.99

BUTTERNUT SQUASH & GOAT CHEESE FRITTATA*
sage butter, lacinato kale, arugula, pecorino romano, grilled crostini • 19.99

CHALLAH FRENCH TOAST
apple compote, candied pecans, whipped butter, wv maple syrup, choice of bacon, pork sausage, or turkey sausage • 18.99

ALL-AMERICAN BREAKFAST*
eggs your way, choice of bacon, pork sausage, or turkey sausage, brunch potatoes, choice of toast • 20.99

CORNED BEEF HASH*
poached eggs, toasted sourdough • 21.99

FISH & CHIPS
steak fries, coleslaw, tartar sauce, lemon • 26.99

BUTTERNUT SQUASH CAMPANELLE
crispy pumpkin seeds, sage, pecorino romano, gruyère, mascarpone • 24.99

FAROE ISLANDS SALMON* GF
french green lentils, sautéed spinach, cipollini onions, red wine mustard gastrique • 29.99

JUMBO LUMP CRAB CAKE
french fries, coleslaw, tartar sauce, lemon
SINGLE 30.99 • DOUBLE 56.99 • SANDWICH 30.99

EGGS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN, BRUNCH POTATOES

TRADITIONAL* canadian bacon, hollandaise *20.99*
CHESAPEAKE* crab cakes, old bay, hollandaise *30.99*
FLORENTINE* sautéed spinach, chive hollandaise *20.99*
FRIED OYSTERS* sautéed spinach, smoked paprika hollandaise *24.99*
SMOKED SALMON* beefsteak tomatoes, dill hollandaise *21.99*

GREENS & GRAINS

CAESAR SALAD
romaine lettuce, grana padano, black pepper, croutons • 15.99

HONEYCRISP APPLE SALAD GF
arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, golden balsamic vinaigrette • 15.99

MIXED GREENS SALAD
arcadian lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette • 12.99

GRILLED STEAK SALAD* GF
6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue, buttermilk goddess dressing • 29.99

GRILLED CHICKEN & FARRO SALAD
baby greens, goat cheese, dried blueberries, candied pecans, maple vinaigrette • 25.99

FALAFEL BOWL
hummus, quinoa tabbouleh, tahini sauce, pickled red onions, fattoush salad, lemon-sumac vinaigrette • 23.99

FRIED CHICKEN RICE BOWL
honey-sriracha tossed chicken breast, hard-boiled eggs, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions, buttermilk goddess dressing • 24.99

FAROE ISLANDS SALMON NIÇOISE SALAD* GF
potatoes, haricots verts, soft-boiled egg, baby greens, oven-dried cherry tomatoes, olives, dijon vinaigrette • 27.99

SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON A SESAME BUN.
GLUTEN-FREE BREAD AVAILABLE +$1.99 CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

BREAKFAST SANDWICH*
two eggs over medium, swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled sourdough • 19.99

CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack, or muenster • 20.99

BACON CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack, or muenster • 21.99

FRIED CHICKEN SANDWICH
carolina gold bbq, bread & butter pickle slaw, spicy mayonnaise, sesame bun • 20.99

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame bun • 20.99

REUBEN
first-cut corned beef, sauerkraut, swiss, thousand island, toasted seeded rye • 25.99

CRISPY FISH SANDWICH
tartar sauce, dill pickles, pickled red onions, lemon, brioche bun • 19.99

WALTER'S FAVORITE
hot pastrami, muenster, coleslaw, thousand island, pumpernickel • 23.99

ROAST TURKEY
avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aïoli, multigrain • 19.99

GENERAL MANAGER **KOLI ZEKA** ◦ EXECUTIVE CHEF **JOSEPH ALLEN**

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
Moonlight Bay* medium size, briny with a sweet finish • CAPE COD BAY, MA
Pink Moon* medium size, crisp & briny with a sweet finish • HUNTER RIVER, PEI
Quonset Point* medium size, briny with a mild finish • NARRAGANSETT BAY, RI
Standish Shore* medium size, briny with a crisp finish • DUXBURY BAY, 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

LITTLENECK CLAMS* (GF)
½ DOZEN 10.99 • DOZEN 19.99

SMOKED TROUT DIP
crispy capers, chives, saltine crackers, lemon, tabasco • 15.99

JUMBO SHRIMP (GF) 4.99/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-seasoned rim, topped with a jumbo shrimp • 15.99

SEASONAL COCKTAILS

Sangria

SPICED APPLE SANGRIA 16.99
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

Light & Bright

HIGH SOCIETY SPRITZ 15.99
cocchi rosa americano, st. elder elderflower, simple, lemon, q hibiscus ginger beer, prosecco

THE LONG GAME 14.99
absolut vodka, maggie's farm falernum, pear nectar, lime, fee brothers cardamom bitters, ginger beer

ITALIAN JOB 15.99
lucano limoncello, chacho jalapeño aguardiente, mt. defiance absinthe, lime, q sparkling grapefruit

Refreshing with a Kick

WHITE NEGRONI 16.99
barr hill gin, casa carmen 'sun also rises' vermouth, luxardo bitter bianco, fee brothers grapefruit bitters

NIGHT IN JALISCO 15.99
corazón blanco tequila, giffard crème de pamplemousse rose, cinnamon, cranberry, lime, cinnamon-sugar rim

THE LAST RESORT 14.99
myers's dark rum, carpano punt e mes, fernet-branca, cinnamon, lime, prosecco

Stirred & Boozy

OLD MONEY 18.99
g4 reposado tequila, st. george spiced pear, five spice, bittermens 'xocolatl' mole bitters

THE HAALAND 19.99
willett 4 year rye whiskey, linie aquavit, cardamom, peychaud's bitters

TRIPLE CROWN 16.99
green river '1885' bourbon, maggie's farm pineapple rum, amaro dell'etna, vanilla, angostura aromatic bitters

NECTAR OF THE GODS 23.99
old commonwealth 'oeg single barrel' kentucky nectar bourbon, varnelli amaro sibilla, spiced honey, fee brothers orange bitters

CLYDE'S EGGNOG 15.99
house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg

Hot

THE NIGHT WATCH 15.99
green river 'full proof' bourbon, five spice syrup, orange-cinnamon-clove, lemon

WINE BY THE GLASS

Sparkling

Musaragno 'Babbo' Prosecco, Veneto, Italy, NV ..... 13.99 | 47.00
Chapel Down Brut, Kent, England, NV, 2026 OYSTER RIOT RUNNER-UP ..... 24.99 | 91.00
Raventós i Blanc 'de Nit' Brut Rosé, Sant Sadurni d'Anoia, Spain, 2024 ..... 18.99 | 67.00
Taittinger Brut la Française, Champagne, France, NV, 2026 OYSTER RIOT BEST CHAMPAGNE .... 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
Cà Dei Frati Lugana DOC, Sirmione, Italy, 2025, 2026 OYSTER RIOT CHAMPION ..... 15.99 | 54.00
Fess Parker Chardonnay, Santa Barbara County, CA, 2025 ..... 13.99 | 47.00
Jordan Chardonnay, Sonoma, CA, 2023 ..... 21.99 | 76.00
Biohof Pratsch Grüner Veltliner, Weinviertel, Austria, 2025, 2026 OYSTER RIOT GOLD MEDALIST ... 14.99 | 51.00
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) ..... 13.99 | 47.00
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2025
2026 OYSTER RIOT BEST NZ SAUVIGNON BLANC ..... 15.99 | 55.00

Rosé

Figuière, Famille Combard Magali Signature Rosé, 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, 2024 ..... 23.99 | 85.00
A. Berthet Rayne, Côtes du Rhône (Grenache/Syrah/Mourvèdre)
S. Rhône, France, 2025 ..... 13.49 | 47.00
Sottimano Langhe (Nebbiolo), Piedmont, Italy, 2024 ..... 19.99 | 71.00
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13.99 | 47.00
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2024 ..... 17.99 | 63.00
Upwell Cabernet Sauvignon, California, 2024 ..... 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 Philipponnat Réserve Perpétuelle Brut MAREUIL-SUR-AY • 95.00 (REG. 130.00)
NV Jacques Lassaigne Extra Brut Blanc de Blancs MONTGUEX • 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)

FITZGERALD'S · 1789 RESTAURANT & BAR · CORDELIA BY FISHBAR · THE HAMILTON · Clyde's An American Bar · OLD EBBITT GRILL · EBBITT HOUSE · RYE STREET TAVERN · THE TOMBS

OEG_B_1119

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