FEATURED COCKTAIL

CLYDE'S EGGNOG

house eggnog, dark rum, brandy, rye whiskey, madeira, nutmeg 14.99

STARTERS

MEATBALLS

creamy polenta, pomodoro, pecorino romano, crostini...16.99

CRISPY BRUSSELS SPROUTS & BURRATA 🕖

honeycrisp apples, butternut squash jam, sage, pepitas, grilled sourdough...16.99

ROASTED HONEYNUT SQUASH

spice apple coulis, farro, swiss chard, mushroom fricassee, pecorino romano, pepita-granola crunch...11.99

FRIED OYSTER DEVILED EGGS

bread & butter pickle relish, celery hearts, lots of herbs, smoked paprika...13.99

POINT JUDITH RHODE ISLAND CALAMARI

pickled cherry peppers, watercress, remoulade...16.99

AMERICAN FARMHOUSE CHEESE SAMPLER* Ø...22.99

membrillo, pickled red onions, honey walnuts, walnut-raisin bread

ASHER BLUE

sweet grass dairy, thomasville, ga, salty, sweet & fudgy, raw cow's milk cheese

CABRA LA MANCHA

fire fly farms, garrett county, md, tangy, semi-soft, wash-rind goat's milk cheese

CABOT CLOTHBOUND CHEDDAR

jasper hill farm, greensboro bend, vt,

crumbly cow's milk cheese **OYSTERS ROCKEFELLER** (6F)

spinach, watercress, garlic-herb butter, parmesan...17.99

WARM SOFT PRETZEL

house mustard & cheese sauce...15.99

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs, crushed red pepper, rustico crostini...20.99

CLASSIC HUMMUS A

cucumbers, olive oil, aleppo pepper, warm pita...16.99

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS (6F)

blue dressing, celery...16.99 extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

COCONUT CURRY LENTIL SOUP / (9)

sweet potatoes, tuscan kale...10.99

CLYDE'S CHILI @...9.99 cheddar/onions/sour cream...0.59 each

General Manager Yousef Khatib Vegetarian

GF Gluten-Friendly

Executive Chef Joseph Allen

ENTRÉES

JUMBO LUMP CRAB CAKE

single...28.99 double...48.99 french fries, coleslaw, tartar sauce, lemon

TROUT PARMESAN

flash-fried, parmesan crusted, roasted potatoes, sautéed green beans, hollandaise...26.99

BELL & EVANS HALF CHICKEN (§)

truffle-parmesan polenta cake, sauteed spinach, mushroom fricassée, baby carrots, brown butter chicken jus...31.99

LINZ HERITAGE ANGUS FILET MIGNON* ®

8-oz. steak, potato pave, broccolini, cipollini onion, old ebbitt steak sauce, garlic butter...52.99

LEIDY'S DUROC PORK CHOP* (F)

whipped sweet potato, bacon-braised brussels sprouts, charred scallion caper vinaigrette...35.99

CHARRED CAULIFLOWER (6F)

black garlic tahini, za'atar, cucumber herb salad, lemon brown butter...23.99

FAROE ISLAND SALMON* ©

french green lentils, sauteed spinach, cipollini onions, red wine-mustard gastrique...29.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise...24.99

LINZ HERITAGE ANGUS RIBEYE* ®

confit fingerling potatoes + onions & fennel, chili-garlic kale, chimichurri...55.99

GEORGE'S BANK SCALLOPS* ®

roasted parsnips, red endive, parsnip purtee, citronette, toasted hazelnuts...36.99

STEAK FRITES* (F)

cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...33.99

HOUSE-MADE PASTA

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, gruyère, pecorino romano, mascarpone...23.99

CHICKEN & CAULIFLOWER CASARECCE

pancetta, sage chicken jus, pecan gremolata, pecorino romano...25.99

CALAMARI FRA DIAVOLO

point judith rhode island squid, spicy pomodoro, linguini, toasted garlic breadcrumbs...27.99

SPICY SAUSAGE GARGANELLI

sausage ragù, san marzano tomatoes, tuscan kale, pecorino romano...25.99

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil, white wine-lemon butter. chili-garlic gremolata...27.99

GREENS & GRAINS

CAESAR SALAD

grana padano, croutons...15.99

AUTUMN MARKET SALAD @ 🏉

power 4 lettuce blend, asian pears, honeycrisp apples, candied walnuts, jasper hill farm cheese, white balsamic vinaigrette...15.99

MIXED GREENS SALAD

power 4 lettuce blend, cherry tomatoes, carrots, cucumbers, roasted sunflower seeds, croutons, lemon-basil vinaigrette...12.99

GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries, candied pecans, maple vinaigrette...24.99

FALAFEL BOWL /

hummus, quinoa tabbouleh, tahini sauce, pickled red onions, fattoush salad, lemon-sumac vinaigrette...22.99

ROASTED BEETS & CITRUS SALAD @ 🗗

goat cheese espuma, orange suprêmes, fennel, watercress, pistachios...17.99

FAROE ISLAND SALMON NIÇOISE SALAD* @

potatoes, haricot vert, soft-boiled egg, baby greens, oven-dried cherry tomatoes, olives, dijon vinaigrette...27.99

GRILLED STEAK SALAD* (6F)

6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue, buttermilk goddess dressing...28.99

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions, buttermilk goddess dressing...23.99

BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or caesar salad. burgers are served on sesame seed bun. gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS OR CHILI, ADDITIONAL 0.59 EACH.

OEG CLASSIC BURGER* ...18.99 american, swiss, blue, cheddar, pepper jack, or muenster...19.99

BACON CHEESEBURGER* american, swiss, blue, cheddar, pepper jack, or muenster...20.99

BACON PIMENTO BURGER*

pickled jalapenos, pickled red onions, iceberg lettuce, tomatoes, sesame seed bun...21.99

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame seed bun...19.99

FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw, spicy mayonnaise, sesame bun...19.99

HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyere, horseradish mayonnaise, toasted sub roll...22.99

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun...28.99

LENTIL-QUINOA PATTY MELT /

caramelized onions, swiss cheese, bistro sauce, toasted seeded rye...19.99

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island, pumpernickel...21.99

REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island, toasted seeded rye...23.99

ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aïoli, multigrain...18.99

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.

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.

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.

TODAY'S OYSTERS

CHOOSE ONE TYPE or MIX & MATCH*

each...3.99, ½ dozen...22.99, dozen...41.99 served with cocktail sauce & classic mignonette

BELLE DE JOUR* (6F)

crassostrea virginica bouctouche bay, nb, canada medium size, briny with a sweet finish

KATAMA BAY* ®F

crassostrea virginica katama bay, ma large size, slightly briny with a sweet finish

MERE POINT* (6F)

crassostrea virginica maquoit bay, me medium size, plump in the shell, briny with a crisp finish

SPINNEY CREEK* (F)

crassostrea virginica, eliot, me large size, plump in the shell with a briny finish

STANDISH SHORE* (6F)

crassostrea virginica duxbury bay, ma medium size, briny with a crisp finish

WELLFLEET* (6F)

crassostrea virginica wellfleet harbor, ma medium size, plump in the shell with a very briny finish

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* @F

½ dozen...10.99 / dozen...19.99

JUMBO LUMP CRAB DIJONNAISE (F)

chilled crab "salad", westminster saltines...21.99

JUMBO SHRIMP (IF

4.59 each

LOBSTER COCKTAIL ®

1# maine lobster cocktail, horseradish cream sauce...28.99

RAW BAR

THE WALRUS* (6F)

12 oysters, 6 jumbo shrimp, 6 littleneck clams...66.99 happy hour...55.99

OYSTERS ROYALE* (6F)

12 oysters accompanied with italian white sturgeon caviar...117.99 happy hour...99.99

THE POSEIDON* (F)

1# maine lobster, jumbo lump crabmeat salad, italian white sturgeon caviar, 24 oysters, 12 jumbo shrimp, 12 littleneck clams...269.99 happy hour...243.99

THE ORCA* ®

1# maine lobster, jumbo lump crabmeat salad, 24 ovsters, 12 jumbo shrimp, 6 littleneck clams...181.99 happy hour...164.99

THE NEPTUNE* (F)

24 oysters, 12 jumbo shrimp, 12 littleneck clams...136.99 happy hour...124.99

The Oyster Eater's Bill of Rights

Served in a casual, convival atmosphere by a knowledgeable staff.

Expertly shucked and presented traditionally on an iced platter within five minutes of opening.

Presented with a selection of oyster-friendly wines and ales.

Harvested in their season from certified clean waters.

Laboratory tested.

Named on the menu by species and growing location.

Received directly from farms that are interstate-certified shellfish shippers.

Documented by tags indicating harvest location and date (available by request).

Valued as an important part of the history and culture of this saloon.

EBBITT OYSTER HAPPY HOUR

daily from 3pm-5pm & 11pm-1am

OYSTERS

½ dozen...15.99 / dozen...27.99

TINNED SEAFOOD



\$5 off conservas & \$10 off caviar during ebbitt oyster happy hour

CAVIAR

sustainably harvested—30 grams route 11 potato chips-lightly salted

CALVISIUS ITALIAN "SIBERIAN STURGEON" @F

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

CALVISIUS ITALIAN "WHITE STURGEON" (9F)

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

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables, piquillo peppers, maldon sea salt, lemon

ANCHOVIES

in garlic and olive oil olasagasti / spain / 6.7 oz / 17

STUFFED SQUID

rice stuffed squid in tomato sauce lucas / portugal / 4 oz / 18

SARDINES

grilled tails in olive oil gueyu mar / spain / 5.3 oz / 25

spiced in olive oil nuri / portugal / 4.4 oz / 18

MACKEREL

spiced in olive oil pinhais / portugal / 4.2 oz / 18

TUNA

yellowfin ventresca tuna belly olasagasti / spain / 4.2 oz / 25

olive oil & capers tenorio / portugal / 4.2 oz / 20

azorean lemon & chili peppers tenorio / portugal / 4.2 oz / 20

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 13.99

OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

stella artois	9.59
modelo especial pilsner-style lager	8.99
guinness stout	9.59

2024 OYSTER RIOT WINE COMPETITION WINNER

wine that pairs exceptionally well with our oyster and raw bar.

GOLD MEDAL WINNER

ferrari brut, trento, italy nv glass...19.99 / bottle...71

CHAMPAGNE SPECIALS

DAILY FROM 3PM-5PM & 11PM-1AM

nv andré clouet brut réserve (bouzy)...90.00 (regularly 115.00) nv jacques lassaigne extra brut blanc de blanc (montguex)...95.00 (regularly 120.00) nv louis roederer collection 245 (reims)...99.00 (regularly 130.00)

nv guy larmandier brut rose (vertus)...99.00 (regularly 120.00)

wifi code: oeg1856

www.ebbitt.com 🚺 oldebbittgrill 💟 oldebbitt 💿 oldebbitt





OEG_11.20