

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}

LITTLE NECK CLAMS* ^{GF} ½ DOZEN 10^{.99} • DOZEN 19^{.99}
JUMBO SHRIMP ^{GF} 4^{.79}/EA
LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 34^{.99}
SMOKED TROUT DIP
crispy capers, chives, saltine
crackers, lemon, tabasco • 15^{.99}

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

CONSERVAS

crusty bread, whipped salted butter, pickled vegetables, piquillo peppers, maldon sea salt, lemon | **HAPPY HOUR \$5 OFF**

MACKEREL
spiced in olive oil • **PINHAIS** • PORTUGAL 4.2oz 18

TUNA
tuna ventresca (tuna belly) • **GOOD BOY** • PORTUGAL 4.2oz 25
dried tomato & basil • **TENORIO** • PORTUGAL 4.2oz 20

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
Figuère, 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})

