

675 15TH ST NW  
WASHINGTON, DC 20005



(202) 347-4800  
WWW.EBBITT.COM

## STARTERS

### BAVARIAN SOFT PRETZEL

house-made mustard,  
german beer cheese...15.99

### 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

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

### MEATBALLS

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

### OYSTERS ROCKEFELLER

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

### HOLLANDER MAINE MUSSELS

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

### CLASSIC HUMMUS

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

### CRAB & ARTICHOKE DIP

baguette, lemon...18.99

### BUFFALO CHICKEN WINGS

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

### NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

### COCONUT CURRY LENTIL SOUP

sweet potatoes, tuscan kale...10.99

### CLYDE'S CHILI

cheddar/onions/sour cream...0.59 each

General Manager  
Yousef Khatib

Executive Chef  
Joseph Allen

Vegetarian

Gluten-Friendly

## ENTRÉES

### JÄGERSCHNITZEL

spätzle + lots of herbs, braised red cabbage,  
bacon-mushroom gravy...23.99

### 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 fricassee, baby carrots,  
brown butter chicken jus...31.99

### OKTOBERFEST PLATTER

beer bratwurst, warm german potato  
salad, cider-braised sauerkraut,  
rustic pan jus...19.99

### LINZ HERITAGE ANGUS FILET MIGNON

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

### CHARRED CAULIFLOWER

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

### LEIDY'S DUROC PORK CHOP

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

### 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 puree,  
citronette, toasted hazelnuts...36.99

### STEAK FRITES

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, pecorino  
romano, gruyère, mascarpone...23.99

### CHICKEN & CAULIFLOWER CASARECCE

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

### MAINE LOBSTER FRA DIAVOLO

spicy pomodoro, calabrian chili,  
sweet basil, bucatini...33.99

### 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

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, scal-  
lions, 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

american, swiss, blue, cheddar,  
pepper jack, or muenster...19.99

### BACON CHEESEBURGER

american, swiss, blue, cheddar,  
pepper jack, or muenster...20.99

### ROAST TURKEY

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

### JUMBO LUMP CRAB SANDWICH

coleslaw, tartar sauce,  
cornmeal bun...28.99

### BACON PIMENTO BURGER

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

### WARM MAINE LOBSTER ROLL

split-top roll, lemon-herb mayo,  
coleslaw...33.99

### REUBEN

first-cut corned beef, sauerkraut,  
swiss, thousand island,  
toasted seeded rye...22.99

### WALTER'S FAVORITE

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

### LENTIL-QUINOA PATTY MELT

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

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

**PINK LADY\*** <sup>GF</sup>  
crassostrea virginica  
barnstable harbor, ma  
medium size, plump in the shell with a briny finish  
A PORTION OF PROCEEDS SUPPORTS BREAST CANCER AWARENESS

**BREAK WATER\*** <sup>GF</sup>  
crassostrea virginica  
island park cove, ri  
medium size, plump in the shell with a slightly briny finish

**GREAT KISS\*** <sup>GF</sup>  
crassostrea virginica  
bouctouche bay, nb, canada  
medium size, plump in the shell, briny with a crisp finish

**SPINNEY CREEK\*** <sup>GF</sup>  
crassostrea virginica,  
eliot, me  
large size, plump in the shell with a briny finish

**CHEBOOKTOOK\*** <sup>GF</sup>  
crassostrea virginica  
bouctouche bay, nb, canada  
medium size, slightly briny with a sweet finish

**WELLFLEET\*** <sup>GF</sup>  
crassostrea virginica  
wellfleet harbor, ma  
medium size, plump in the shell with a very briny finish

## MORE FROM THE RAW BAR

**LITTLE NECK CLAMS\*** <sup>GF</sup>  
½ dozen...10.99 / dozen...19.99

**JUMBO SHRIMP** <sup>GF</sup>  
4.59 each

**JUMBO LUMP CRAB  
DIJONNAISE** <sup>GF</sup>  
chilled crab "salad",  
westminster saltines...21.99

**LOBSTER COCKTAIL** <sup>GF</sup>  
1.25# maine lobster cocktail,  
horseradish cream sauce...28.99

**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"** <sup>GF</sup>  
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"** <sup>GF</sup>  
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

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

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

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

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

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

olive oil & capers  
tenorio / portugal / 4.2 oz / 20  
azorean lemon & chili peppers  
tenorio / portugal / 4.2 oz / 20

# RAW BAR PLATTERS

**THE WALRUS\*** <sup>GF</sup>  
12 oysters, 6 jumbo shrimp,  
6 littleneck clams...66.99  
happy hour...55.99

**OYSTERS ROYALE\*** <sup>GF</sup>  
12 oysters accompanied  
with italian white  
sturgeon caviar...117.99  
happy hour...99.99

**THE POSEIDON\*** <sup>GF</sup>  
1.25# 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\*** <sup>GF</sup>  
1.25# maine lobster,  
jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp,  
6 littleneck clams...181.99  
happy hour...164.99

**THE NEPTUNE\*** <sup>GF</sup>  
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, convivial  
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.

# OYSTER DRINKS

**OYSTER SHOOTER\***  
absolut pepper, horseradish,  
cocktail sauce, your choice of oyster  
11.99

**BLOODY MARYLAND\***  
old ebbitt grill classic bloody mary,  
absolut pepper, 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)

