

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,
CONSERVAS & RAW BAR PLATTERS

STARTERS

ELOTE LOCO (GF) 🌿

sweet corn, chipotle-lime crema, scallions,
cilantro, cotija, tortilla chips • 11.99

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow,
remoulade • 17.99

ZUCCHINI CHIPS 🌿

chipotle-buttermilk dressing, parmesan • 11.99

DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers, watercress,
remoulade • 17.99

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

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21.99

CLASSIC HUMMUS 🌿

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

CRAB & ARTICHOKE DIP

baguette, lemon • 18.99

BUFFALO CHICKEN WINGS (GF)

blue dressing, celery • 17.99
extra sauces • 0.99 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10.99

CHICKEN POSOLE VERDE SOUP (GF)

tomatillos, white hominy, jalapeños, cilantro, lime,
cabbage slaw • 10.99

CLYDE'S CHILI (GF) 9.99

cheddar/onions/sour cream • 0.99 each

AMERICAN FARMHOUSE CHEESE SAMPLER

Asher Blue | GA (cow)
Cabra La Mancha | MD (goat)
Cabot Clothbound Cheddar | VT (cow)
with membrillo, pickled red onions,
honey walnuts, walnut-raisin bread 🌿 • 22.99

SIDES

PROPER WHIPPED POTATOES (GF) 🌿

FOUR-CHEESE MAC & CHEESE 🌿

toasted panko breadcrumbs

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) 🌿

GRILLED ASPARAGUS (GF) 🌿

lemon, pine nuts, pecorino romano

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5.99

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

ENTRÉES

WHOLE ROASTED TROUT

pee wee potatoes, blistered green beans, toasted almonds,
crispy capers, lemon, rosemary brown butter • 32.99

BELL & EVANS ROAST HALF CHICKEN (GF)

roasted fingerling potatoes, blistered green beans &
cherry tomatoes, brown butter chicken jus • 32.99

FAROE ISLANDS SALMON*

grilled summer squash, fregola, salsa rosa, fire-roasted
tomato relish • 29.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard,
cremini mushrooms, bordelaise • 25.99

FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28.99

JUMBO LUMP CRAB CAKE

SUMMER

corn & tomato chesapeake, kennebec potatoes, old bay

CLASSIC

french fries, coleslaw, tartar sauce, lemon

SINGLE 30.99 • DOUBLE 54.99

GEORGE'S BANK SCALLOPS*

lemon brown butter gnocchi, corn, squash,
oven-dried cherry tomatoes, onion soboise,
smoked paprika vinaigrette • 38.99

BABY BACK RIBS

potato salad, coleslaw, cornbread, bbq sauce

HALF RACK 24.99 • FULL RACK 39.99

STEAK FRITES* (GF)

cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 36.99

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 +\$1.99

FILET MIGNON* (GF) LINZ HERITAGE ANGUS 8oz 58.99

NEW YORK STRIP* (GF) CEDAR RIVER FARMS 14oz 56.99

BONELESS RIBEYE* (GF) LINZ HERITAGE ANGUS 16oz 59.99

PORK CHOP* (GF) LEIDY'S DUROC 16oz 38.99

ENHANCEMENTS

JUMBO LUMP CRAB CAKE 25.99

COLOSSAL SHRIMP (3) 13.99

1LB MAINE LOBSTER 31.99

GEORGES BANK SCALLOPS (3) 16.99

SAUCES

BEARNAISE (GF) • CHARRED SCALLION-CAPER CHIMICHURRI (GF) • EBBITT STEAK SAUCE (GF) • SHALLOT-DIJON CREAM (GF)

HOUSE-MADE PASTAS

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil,
white wine-lemon butter, chili-garlic gremolata • 28.99

BASIL PESTO BUCATINI 🌿

sweet corn, green beans, pine nuts,
pecorino romano • 23.99

CHICKEN PARMESAN

pomodoro sauce, mozzarella, grana padano,
spaghetti, basil • 25.99

SPICY SAUSAGE GARGANELLI

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



GREENS & GRAINS

CAESAR SALAD

grana padano, croutons • 15.99

BLACKBERRY & AVOCADO SALAD (GF) 🌿

goat cheese, almonds, radicchio, arcadian lettuce,
white balsamic vinaigrette • 15.99

MIXED GREENS SALAD 🌿

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

GRILLED CHICKEN SALAD (GF)

little gem lettuce, avocado, grilled corn, cherry
tomatoes, cucumbers, pickled red onions, cotija,
cilantro-lime dressing • 24.99

FALAFEL BOWL 🌿

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

BEEFSTEAK TOMATO SALAD (GF) 🌿

buffalo mozzarella, sweet basil, mosto olive oil,
aged balsamic • 16.99

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

GRILLED STEAK SALAD* (GF)

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

SANDWICHES

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

CLASSIC CHEESEBURGER*

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 jalapeños, pickled red onions, iceberg lettuce,
tomatoes • 22.99

FRIED CHICKEN SANDWICH

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

HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24.99

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19.99

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30.99

CLASSIC SUMMER BLT

virginia beefsteak tomatoes, red leaf lettuce,
applewood bacon, basil mayo, toasted country
white bread • 17.99

CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions,
lemon, brioche bun • 18.99

LENTIL-QUINOA PATTY MELT 🌿

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

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,
pumpnickel • 22.99

REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island,
toasted seeded rye • 24.99

ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions,
provolone, calabrian chili aioli, multigrain • 19.99

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

RAW BAR



RAW BAR PLATTERS

THE WALRUS* (GF) 72⁹⁹
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 62⁹⁹

OYSTERS ROYALE* (GF) 117⁹⁹
12 oysters with italian white sturgeon caviar
HAPPY HOUR • 99⁹⁹

THE NEPTUNE* (GF) 143⁹⁹
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124⁹⁹

THE ORCA* (GF) 187⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 162⁹⁹

THE POSEIDON* (GF) 269⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
italian white sturgeon caviar, 24 oysters,
12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 243⁹⁹

OYSTERS ON THE HALF SHELL (GF) EACH 3⁹⁹ • ½ DOZEN 23⁹⁹ • DOZEN 43⁹⁹
CHOOSE ONE TYPE OR MIX & MATCH*

- Duxbury Select* medium size, briny with a crisp finish • DUXBURY BAY, MA
- Fiddler's Cove* medium size, plump in the shell, briny with a crisp finish • FALMOUTH, MA
- Point Prim* medium size, briny with a crisp finish • MALPEQUE BAY, PEI
- Smokey Bay* medium size, slightly briny with a sweet finish • BAYNES SOUND, BC
- 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 15⁹⁹ • DOZEN 28⁹⁹

LITTLE NECK CLAMS* (GF)
½ DOZEN 10⁹⁹ • DOZEN 19⁹⁹

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines • 26⁹⁹

JUMBO SHRIMP (GF) 4.79/EA

LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 31⁹⁹

CONSERVAS

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

ANCHOVIES
in garlic and olive oil • OLASAGASTI • SPAIN 6.7oz 17

SARDINES
grilled tails in olive oil • GUEYU MAR • SPAIN 5.3oz 25

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 • 11⁹⁹

BLOODY MARYLAND
old ebbitt grill classic
bloody mary, absolut peppar,
old bay seasoning rim topped
with a jumbo shrimp • 13⁹⁹

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.

SEASONAL COCKTAILS

To celebrate 250 years of America, we are offering a unique single barrel selection from our friends at Rare Character

FOUNDER'S RESERVE 24⁹⁹
rare character 6 year 'clyde's - 250th anniversary' single barrel bourbon,
rainwater madeira, maple, spiced apple bitters

SANGRIA

BOURBON PEACH SANGRIA 16⁹⁹
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

STRAWBERRY FIELDS 16⁹⁹
absolut vodka, musaragno 'babbo' prosecco, strawberry basil,
lemon, q soda

EMERALD CITY 15⁹⁹
tito's vodka, cucumber, mint, midori melon liqueur, lime, q soda

KISS FROM A ROSE 14⁹⁹
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

REFRESHING WITH A KICK

THE ITALIAN JOB 14⁹⁹
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe,
lemon, grapefruit soda

CRY MY EYES VIOLET 16⁹⁹
corazón blanco tequila, st. george spiced pear, lavender, lime

MONKEY BUSINESS 15⁹⁹
diplomatico 'mantuano' rum, smith + cross jamaican rum, giffard bresil du
banane, kahlua coffee liqueur, lustau 'peninsula' palo cortado sherry

WILDWOOD SOUR 15⁹⁹
sagamore 'small batch' rye whiskey, alpe genepy, maple, lime, egg white,
lime zest

STIRRED & BOOZY

ON THE BRIGHT SIDE 17⁹⁹
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

TRIPLE CROWN 16⁹⁹
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell'etna,
vanilla, angostura aromatic bitters

ONE FOR THE MONEY 18⁹⁹
corazón 'OEG' reposado tequila, 400 conejos mezcal, earl grey, fernet branca,
bittermen's 'elemakule' tiki bitters

THE SHOREBIRD 21⁹⁹
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 13⁹⁹ | 47⁰⁰
Langlois Cremant de Loire, Loire Valley, France, NV 17⁹⁹ | 65⁰⁰
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 18⁹⁹ | 67⁰⁰
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION 28⁹⁹ | 120⁰⁰

WHITE

Inazio Urruzola Txakoli, (Hondarrabi Zuri) Basque, Spain, 2024
2025 OYSTER RIOT 2ND RUNNER UP 14⁹⁹ | 51⁰⁰
Dipinti Pinot Grigio, Trentino, Italy, 2024 13⁹⁹ | 47⁰⁰
Thomas Labille Chablis, Burgundy, France, 2024 17⁹⁹ | 63⁰⁰
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2024 15⁹⁹ | 51⁰⁰
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 14⁹⁹ | 51⁰⁰
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13⁹⁹ | 47⁰⁰
Jordan Chardonnay, Sonoma, CA, 2022 21⁹⁹ | 76⁰⁰
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY... 14⁹⁹ | 51⁰⁰
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) 13⁹⁹ | 47⁰⁰

ROSÉ

Figüiere, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2024... 13⁹⁹ | 47⁰⁰

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2023 15⁹⁹ | 55⁰⁰
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 23⁹⁹ | 85⁰⁰
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)
S. Rhone, France, 2024 13⁴⁹ | 47⁰⁰
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 19⁹⁹ | 71⁰⁰
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 13⁹⁹ | 47⁰⁰
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 17⁹⁹ | 63⁰⁰
Upwell Cabernet Sauvignon, California, 2023 14⁹⁹ | 51⁰⁰
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 24⁹⁹ | 91⁰⁰

OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

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

NV Taittinger Brut la Française REIMS • 90⁰⁰ (REG. 115⁰⁰)
NV Jacques Lassaigue Extra Brut Blanc de Blanc MONTGUEUX • 95⁰⁰ (REG. 120⁰⁰)
NV Mandois Brut Origine PIERRY • 99⁰⁰ (REG. 130⁰⁰)
NV Guy Larmandier Brut Rosé VERTUS • 99⁰⁰ (REG. 120⁰⁰)

