

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

POINT JUDITH

RHODE ISLAND CALAMARI
pickled cherry peppers, watercress,
remoulade • 17⁹⁹

CRISPY BRUSSELS SPROUTS & BURRATA

honeycrisp apples, butternut squash jam, sage,
pepitas, grilled sourdough • 18⁹⁹

FRIED OYSTER DEVEILED EGGS

bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14⁹⁹

OYSTERS ROCKEFELLER

spinach, watercress,
garlic-herb butter, parmesan • 17⁹⁹

WARM SOFT PRETZEL

house mustard & cheese sauce • 15⁹⁹

MEATBALLS

creamy polenta, pomodoro,
pecorino romano, crostini • 16⁹⁹

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21⁹⁹

CLASSIC HUMMUS

cucumbers, olive oil, aleppo pepper,
warm pita • 16⁹⁹

CRAB & ARTICHOKE DIP

baguette, lemon • 18⁹⁹

BUFFALO CHICKEN WINGS

blue dressing, celery • 17⁹⁹
extra sauces • 0⁹⁹ each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10⁹⁹

COCONUT CURRY LENTIL SOUP

sweet potatoes, tuscan kale • 10⁹⁹

CLYDE'S CHILI

cheddar/onions/sour cream • 0⁹⁹ 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 • 22⁹⁹

SIDES

PROPER WHIPPED POTATOES

FOUR-CHEESE MAC & CHEESE

toasted panko breadcrumb

POTATOES AU GRATIN

garlic-parmesan cream, chives

THICK-CUT STEAK FRIES

garlic herb butter, parsley

CLASSIC CREAMED SPINACH

garlic cream, pecorino romano

HOT HONEY GLAZED RAINBOW CARROTS

CHARRED BROCCOLINI

garlic herb butter, sea salt

—\$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

ENTRÉES

TROUT PARMESAN

flash-fried, parmesan crusted, roasted potatoes,
sautéed green beans, hollandaise • 26⁹⁹

BELL & EVANS HALF CHICKEN

truffle-parmesan polenta cake, mushroom fricassée,
sautéed spinach, baby carrots, brown butter chicken jus • 32⁹⁹

SHORT RIB BOURGUIGNON

parsnip purée, pee wee potatoes, carrots,
cipollini onion, mushroom fricassée, short rib jus,
gremolata • 38⁹⁹

FAROE ISLANDS SALMON

french green lentils, sauteed spinach, cipollini onions,
red wine-mustard gastrique • 29⁹⁹

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard,
cremini mushrooms, bordelaise • 25⁹⁹

GEORGE'S BANK SCALLOPS

carolina gold rice grits, colorful cauliflower,
lemon-parsley-caper sauce • 38⁹⁹

STEAK FRITES

cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 34⁹⁹

JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon
SINGLE 30⁹⁹ • DOUBLE 52⁹⁹

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 54⁹⁹

NEW YORK STRIP * GF CEDAR RIVER FARMS 14oz 52⁹⁹

BONELESS RIBEYE * GF LINZ HERITAGE ANGUS 16oz 57⁹⁹

PORK CHOP * GF LEIDY'S DUROC 16oz 37⁹⁹

ENHANCEMENTS

JUMBO LUMP CRAB CAKE 24⁹⁹

COLOSSAL SHRIMP (3) 13⁹⁹

1LB MAINE LOBSTER 27⁹⁹

GEORGES BANK SCALLOPS (3) 14⁹⁹

SAUCES

BÉARNAISE GF • CHIMICHURRI GF • EBBITT STEAK SAUCE GF • SHALLOT-DIJON CREAM SAUCE GF

HOUSE-MADE PASTAS

DAY BOAT CALAMARI FRA DIAVOLO

point judith rhode island squid, spicy pomodoro,
linguini, toasted garlic, breadcrumb • 27⁹⁹

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil,
white wine-lemon butter, chili-garlic gremolata • 28⁹⁹

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, gruyère,
pecorino romano, mascarpone • 23⁹⁹

SPICY SAUSAGE GARGANELLI

sausage ragù, san marzano tomatoes,
tuscan kale, pecorino romano • 25⁹⁹



GREENS & GRAINS

CAESAR SALAD

grana padano, croutons • 15⁹⁹

MARKET SALAD

arcadian lettuce, arugula, asian pears, honeycrisp apples,
candied walnuts, jasper hill farm chef shred,
white balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD

arcadian lettuce, carrots, cucumbers, cherry tomatoes,
sunflower seeds, croutons, lemon-basil vinaigrette • 12⁹⁹

GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries, candied
pecans, maple vinaigrette • 24⁹⁹

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red
onions, fattoush salad, lemon-sumac vinaigrette • 23⁹⁹

ROASTED BEETS & CITRUS SALAD

goat cheese espuma, orange suprêmes, fennel,
watercress, pistachios • 17⁹⁹

FAROE ISLANDS SALMON NIÇOISE SALAD

potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27⁹⁹

GRILLED STEAK SALAD

6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28⁹⁹

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs,
bacon, honeycrisp apples, watercress, ginger-pickled
cucumbers, scallions, buttermilk goddess dressing • 24⁹⁹

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

BACON PIMENTO BURGER*

pickled jalapeños, pickled red onions, iceberg lettuce,
tomatoes • 22⁹⁹

FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw,
spicy mayonnaise, sesame bun • 19⁹⁹

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19⁹⁹

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30⁹⁹

HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24⁹⁹

LENTIL-QUINOA PATTY MELT

caramelized onions, swiss cheese, bistro sauce,
toasted seeded rye • 19⁹⁹

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,
provone, calabrian chili aioli, multigrain • 19⁹⁹

EXECUTIVE CHEF JOSEPH ALLEN

RAW BAR



RAW BAR PLATTERS

THE WALRUS* (GF) 66⁹⁹
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 55⁹⁹

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

THE NEPTUNE* (GF) 136⁹⁹
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124⁹⁹

THE ORCA* (GF) 181⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 164⁹⁹

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 22⁹⁹ • DOZEN 41⁹⁹
CHOOSE ONE TYPE OR MIX & MATCH*

Break Water* medium size, plump in the shell with a slightly briny finish • ISLAND PARK COVE, RI

Katama Bay* large size, slightly briny with a sweet finish • KATAMA BAY, MA

Spindrift* medium size, slightly briny with a sweet finish • BUZZARDS BAY, MA

Standish Shore* medium size, briny with a crisp finish • DUXBURY BAY, MA

Village Bay* medium size, slightly briny with a crisp finish • BEDEC BAY, NB, CANADA

Wellfleet* medium size, plump in the shell with a very briny finish • WELLFLEET HARBOR, MA

HAPPY HOUR ½ DOZEN 15⁹⁹ • DOZEN 27⁹⁹

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

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines • 24⁹⁹

JUMBO SHRIMP (GF) 4⁷⁹/EA

LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 28⁹⁹

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
yellowfin ventresca tuna belly • OLASAGASTI • SPAIN 4.2oz 25
azorean lemon & chili peppers • 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

SANGRIA

APPLE SPICED SANGRIA 15⁹⁹
green river 1885 bourbon, cabernet sauvignon, apple cider,
orange-cinnamon-clove

LIGHT & BRIGHT

ORCHARD FIZZ 15⁹⁹
absolut vodka, st. george spiced pear, musaragno 'babbo' prosecco, lemon,
q ginger beer

BEST IN SHOW 15⁹⁹
tito's vodka, maggie's farm falernum, peach, mint, lime, q ginger beer

REFRESHING WITH A KICK

PERSEPHONE'S WINTER 14⁹⁹
chacho jalapeño aguardiente, pelotón de la muerte mezcal,
mathilde crème de cassis, simple, lime, q hibiscus ginger beer

WINTER'S EMBER 14⁹⁹
smith + cross jamaican rum, heirloom pineapple amaro, pierre ferrand
dry curacao, giffard orgeat, lime, bittermens 'elemakule' tiki bitters

GARDEN AT MIDNIGHT 15⁹⁹
corazón blanco tequila, sorel hibiscus liqueur, rosemary agave, lime, blood orange

STIRRED & BOOZY

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

TRIPLE CROWN 15⁹⁹
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell' etna,
vanilla, angostura aromatic bitters

OLD MONEY 18⁹⁹
corazón 'OEG' single barrel añejo tequila (finished in sazerac 17 year barrels),
st. george spiced pear, 5 spice, bittermens 'xococatl' mole bitters

BARE NECESSITIES 19⁹⁹
green river 'full proof' bourbon, giffard brésil du banana, fee brothers black
walnut bitters, fee brothers aztec chocolate bitters, laphraoig 10 year scotch rinse

LONGSHOREMAN 23⁹⁹
willett 4 year rye whiskey, carpano punt e mes, varnelli punch amaro,
fee brothers orange bitters

HOT

WINTER WARMER 14⁹⁹
green river 1885 bourbon, laird's bottled in bond apple brandy, maple,
apple cider, lemon, angostura aromatic bitters

WINE BY THE GLASS

SPARKLING

Poema Cava, Penedes, Spain, NV 13⁴⁹ | 45⁰⁰
Ferrari Brut, Trento, Italy, NV 19⁹⁹ | 71⁰⁰
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 17⁹⁹ | 65⁰⁰
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION 28⁹⁹ | 120⁰⁰

WHITE

Inazio Urruzola Txakolina, Spain, 2024, 2025 OYSTER RIOT 2ND RUNNER UP 14⁹⁹ | 49⁰⁰
Zenato San Benedetto Lugana DOC, Italy, 2024, 2025 OYSTER RIOT 1ST RUNNER UP 14⁹⁹ | 49⁰⁰
Domaine Alain et Adrien Gautherin Chablis, Burgundy, France, 2023 CHARDONNAY 17⁹⁹ | 63⁰⁰
Koha Sauvignon Blanc, Marlborough, New Zealand, 2024,
2025 OYSTER RIOT BEST NZ SAUVIGNON BLANC 15⁹⁹ | 55⁰⁰
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 14⁹⁹ | 49⁰⁰
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13⁹⁹ | 47⁰⁰
Resonance Chardonnay, Willamette Valley, OR 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

Bieler 'Sabine' Rosé, Coteaux d'Aix-en-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
Domaine La Solitude Cotes du Rhone (Grenache/Syrah), N. Rhone, France, 2023 13⁴⁹ | 45⁰⁰
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 19⁹⁹ | 71⁰⁰
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 13⁴⁹ | 45⁰⁰
Cabernet Franc Barboursville Reserve, Charlottesville, VA, 2023 17⁹⁹ | 63⁰⁰
Barter & Trade Cabernet Sauvignon, Columbia Valley, WA, 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 Lassaigne 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)

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