

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<sup>99</sup>

### FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow, remoulade • 17<sup>99</sup>

### ZUCCHINI CHIPS 🍴

chipotle-buttermilk dressing, parmesan • 11<sup>99</sup>

### DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers, watercress, remoulade • 17<sup>99</sup>

### FRIED OYSTER DEVILED EGGS

bread & butter pickle relish, celery hearts, lots of herbs, smoked paprika • 14<sup>99</sup>

### OYSTERS ROCKEFELLER (GF) 🍴

spinach, watercress, garlic-herb butter, parmesan • 17<sup>99</sup>

### MEATBALLS

creamy polenta, pomodoro, pecorino romano, crostini • 16<sup>99</sup>

### HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs, crushed red pepper, rustico crostini • 21<sup>99</sup>

### CLASSIC HUMMUS 🍴

cucumbers, olive oil, aleppo pepper, warm pita • 16<sup>99</sup>

### CRAB & ARTICHOKE DIP

baguette, lemon • 18<sup>99</sup>

### BUFFALO CHICKEN WINGS (GF) 🍴

blue dressing, celery • 17<sup>99</sup>  
extra sauces • 0<sup>50</sup> each

### NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10<sup>99</sup>

### CHICKEN POSOLE VERDE SOUP (GF) 🍴

tomatillos, white hominy, jalapeños, cilantro, lime, cabbage slaw • 10<sup>99</sup>

### CLYDE'S CHILI (GF) 9<sup>99</sup>

cheddar/onions/sour cream • 0<sup>99</sup> 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<sup>99</sup>

## 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<sup>99</sup>

**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

## BRUNCH ENTRÉES

### EGGS BENEDICT\*

two poached eggs, english muffin, brunch potatoes

### TRADITIONAL

canadian bacon, hollandaise • 20<sup>99</sup>

### CHESAPEAKE

crab cakes, old bay, hollandaise • 30<sup>99</sup>

### CHICKEN & WAFFLES

buttermilk fried chicken thighs, whipped butter, smoked maple syrup • 22<sup>99</sup>

### STEAK & EGGS\* (GF)

cedar river farms 8-oz. ny strip steak, brunch potatoes, two eggs any style, béarnaise sauce • 35<sup>99</sup>

### STEAK FRITES\* (GF)

cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce • 36<sup>99</sup>

### CORNED BEEF HASH\*

poached eggs, toasted sourdough • 21<sup>99</sup>

### FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28<sup>99</sup>

### SHRIMP & GRITS (GF)

cheese grits, andouille sausage, crystal-tomato broth • 24<sup>99</sup>

### ZUCCHINI & BASIL FRITTATA 🍴

vidalia onions, tomato & arugula salad, pecorino romano, lemon vinaigrette, crostini • 19<sup>99</sup>

### CHALLAH FRENCH TOAST 🍴

peaches, whipped butter, maple syrup, choice of bacon, pork sausage, or turkey sausage • 18<sup>99</sup>

### BASIL PESTO BUCATINI 🍴

sweet corn, green beans, pine nuts, pecorino romano • 23<sup>99</sup>

### FAROE ISLANDS SALMON\*

grilled summer squash, fregola, salsa rosa, fire-roasted tomato relish...29<sup>99</sup>

### JUMBO LUMP CRAB CAKE

#### SUMMER

corn & tomato chesapeake, kennebec potatoes, old bay

#### CLASSIC

french fries, coleslaw, tartar sauce, lemon

SINGLE 30<sup>99</sup> • DOUBLE 54<sup>99</sup>

## 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<sup>99</sup>

FILET MIGNON\*(GF) LINZ HERITAGE ANGUS ..... 8oz 58<sup>99</sup>

NEW YORK STRIP\*(GF) CEDAR RIVER FARMS ..... 14oz 56<sup>99</sup>

BONELESS RIBEYE\*(GF) LINZ HERITAGE ANGUS..... 16oz 59<sup>99</sup>

PORK CHOP\*(GF) LEIDY'S DUROC..... 16oz 38<sup>99</sup>

### ENHANCEMENTS

JUMBO LUMP CRAB CAKE.....25<sup>99</sup>

COLOSSAL SHRIMP (3) ..... 13<sup>99</sup>

1LB MAINE LOBSTER..... 31<sup>99</sup>

GEORGES BANK SCALLOPS (3)..... 16<sup>99</sup>

### SAUCES

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

## GREENS & GRAINS

### CAESAR SALAD

grana padano, croutons • 15<sup>99</sup>

### BLACKBERRY & AVOCADO SALAD (GF) 🍴

goat cheese, almonds, radicchio, arcadian lettuce, white balsamic vinaigrette • 15<sup>99</sup>

### MIXED GREENS SALAD 🍴

arcadian blend lettuce, carrots, cucumbers, cherry tomatoes, sunflower seeds, croutons, lemon-basil vinaigrette • 12<sup>99</sup>

### GRILLED CHICKEN SALAD (GF)

little gem lettuce, avocado, grilled corn, cherry tomatoes, cucumbers, pickled red onions, cotija, cilantro-lime dressing • 24<sup>99</sup>

### FALAFEL BOWL 🍴

hummus, quinoa tabbouleh, tahini sauce, pickled red onions, fattoush salad, lemon-sumac vinaigrette • 23<sup>99</sup>

### BEEFSTEAK TOMATO SALAD (GF) 🍴

buffalo mozzarella, sweet basil, mosto olive oil, aged balsamic • 16<sup>99</sup>

### FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions, buttermilk goddess dressing • 24<sup>99</sup>

### FAROE ISLANDS SALMON NIÇOISE SALAD\* (GF)

potatoes, haricot vert, soft-boiled egg, baby greens, oven-dried cherry tomatoes, olives, dijon vinaigrette • 27<sup>99</sup>

### GRILLED STEAK SALAD\* (GF)

6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue, buttermilk goddess dressing • 28<sup>99</sup>

## SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.  
GLUTEN-FREE BREAD AVAILABLE +\$1<sup>99</sup> CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

### BREAKFAST SANDWICH\*

two eggs over medium, swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled sourdough...18<sup>99</sup>

### CLASSIC CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack, or muenster • 19<sup>99</sup>

### BACON CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack, or muenster • 20<sup>99</sup>

### BACON PIMENTO BURGER\*

pickled jalapeños, pickled red onions, iceberg lettuce, tomatoes • 22<sup>99</sup>

### FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw, spicy mayonnaise, sesame bun • 19<sup>99</sup>

### HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère, horseradish mayonnaise, toasted sub roll • 24<sup>99</sup>

### CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19<sup>99</sup>

### JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30<sup>99</sup>

### CLASSIC SUMMER BLT

virginia beefsteak tomatoes, red leaf lettuce, applewood bacon, basil mayo, toasted country white bread • 17<sup>99</sup>

### CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions, lemon, brioche bun • 18<sup>99</sup>

### LENTIL-QUINOA PATTY MELT 🍴

caramelized onions, swiss cheese, bistro sauce, toasted seeded rye • 19<sup>99</sup>

### WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island, pumpernickel • 22<sup>99</sup>

### REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island, toasted seeded rye • 24<sup>99</sup>

### ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aioli, multigrain • 19<sup>99</sup>

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

# RAW BAR



## RAW BAR PLATTERS

**THE WALRUS\*** (GF) ..... 72<sup>99</sup>  
12 oysters, 6 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 62<sup>99</sup>**

**OYSTERS ROYALE\*** (GF) ..... 117<sup>99</sup>  
12 oysters with italian white sturgeon caviar  
**HAPPY HOUR • 99<sup>99</sup>**

**THE NEPTUNE\*** (GF) ..... 143<sup>99</sup>  
24 oysters, 12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 124<sup>99</sup>**

**THE ORCA\*** (GF) ..... 187<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 162<sup>99</sup>**

**THE POSEIDON\*** (GF) ..... 269<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
italian white sturgeon caviar, 24 oysters,  
12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 243<sup>99</sup>**

**OYSTERS ON THE HALF SHELL** (GF) ..... EACH 3<sup>99</sup> • ½ DOZEN 23<sup>99</sup> • DOZEN 43<sup>99</sup>  
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 15<sup>99</sup> • DOZEN 28<sup>99</sup>**

**LITTLE NECK CLAMS\*** (GF)  
½ DOZEN 10<sup>99</sup> • DOZEN 19<sup>99</sup>

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad", westminster saltines • 26<sup>99</sup>

**JUMBO SHRIMP** (GF) 4.79/EA

**LOBSTER COCKTAIL**  
1# maine lobster cocktail,  
horseradish cream sauce • 31<sup>99</sup>

## 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 • 11<sup>99</sup>

**BLOODY MARYLAND**  
old ebbitt grill classic  
bloody mary, absolut peppar,  
old bay seasoning rim topped  
with a jumbo shrimp • 13<sup>99</sup>

## 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** ..... 24<sup>99</sup>  
rare character 6 year 'clyde's - 250th anniversary' single barrel bourbon,  
rainwater madeira, maple, spiced apple bitters

### SANGRIA

**BOURBON PEACH SANGRIA** ..... 16<sup>99</sup>  
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

### LIGHT & BRIGHT

**STRAWBERRY FIELDS** ..... 16<sup>99</sup>  
absolut vodka, musaragno 'babbo' prosecco, strawberry basil,  
lemon, q soda

**EMERALD CITY** ..... 15<sup>99</sup>  
tito's vodka, cucumber, mint, midori melon liqueur, lime, q soda

**KISS FROM A ROSE** ..... 14<sup>99</sup>  
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

### REFRESHING WITH A KICK

**THE ITALIAN JOB** ..... 14<sup>99</sup>  
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe,  
lemon, grapefruit soda

**CRY MY EYES VIOLET** ..... 16<sup>99</sup>  
corazón blanco tequila, st. george spiced pear, lavender, lime

**MONKEY BUSINESS** ..... 15<sup>99</sup>  
diplomatico 'mantuano' rum, smith + cross jamaican rum, giffard bresil du  
banane, kahlua coffee liqueur, lustau 'peninsula' palo cortado sherry

**WILDWOOD SOUR** ..... 15<sup>99</sup>  
sagamore 'small batch' rye whiskey, alpe genepy, maple, lime, egg white,  
lime zest

### STIRRED & BOOZY

**ON THE BRIGHT SIDE** ..... 17<sup>99</sup>  
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

**TRIPLE CROWN** ..... 16<sup>99</sup>  
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell'etna,  
vanilla, angostura aromatic bitters

**ONE FOR THE MONEY** ..... 18<sup>99</sup>  
corazón 'OEG' reposado tequila, 400 conejos mezcal, earl grey, fernet branca,  
bittermen's 'elemakule' tiki bitters

**THE SHOREBIRD** ..... 21<sup>99</sup>  
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<sup>99</sup> | 47<sup>00</sup>  
Langlois Cremant de Loire, Loire Valley, France, NV ..... 17<sup>99</sup> | 65<sup>00</sup>  
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 ..... 18<sup>99</sup> | 67<sup>00</sup>  
Philipponnat Brut 'Réserve Perpétuelle',  
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION ..... 28<sup>99</sup> | 120<sup>00</sup>

### WHITE

Inazio Urruzola Txakoli, (Hondarrabi Zuri) Basque, Spain, 2024  
2025 OYSTER RIOT 2<sup>ND</sup> RUNNER UP ..... 14<sup>99</sup> | 51<sup>00</sup>  
Dipinti Pinot Grigio, Trentino, Italy, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Thomas Labille Chablis, Burgundy, France, 2024 ..... 17<sup>99</sup> | 63<sup>00</sup>  
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2024 ..... 15<sup>99</sup> | 51<sup>00</sup>  
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 ..... 14<sup>99</sup> | 51<sup>00</sup>  
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Jordan Chardonnay, Sonoma, CA, 2022 ..... 21<sup>99</sup> | 76<sup>00</sup>  
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY...14<sup>99</sup> | 51<sup>00</sup>  
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) ..... 13<sup>99</sup> | 47<sup>00</sup>

### ROSÉ

Figuière, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2024...13<sup>99</sup> | 47<sup>00</sup>

### RED

Cloudline Pinot Noir, Willamette Valley, OR, 2023 ..... 15<sup>99</sup> | 55<sup>00</sup>  
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 ..... 23<sup>99</sup> | 85<sup>00</sup>  
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)  
S. Rhone, France, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 ..... 19<sup>99</sup> | 71<sup>00</sup>  
Lamadrid 'Agreló' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 ..... 17<sup>99</sup> | 63<sup>00</sup>  
Upwell Cabernet Sauvignon, California, 2023 ..... 14<sup>99</sup> | 51<sup>00</sup>  
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 ..... 24<sup>99</sup> | 91<sup>00</sup>

## OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

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

NV Taittinger Brut la Française REIMS • 90<sup>00</sup> (REG. 115<sup>00</sup>)

NV Jacques Lassaigne Extra Brut Blanc de Blanc MONTGUEUX • 95<sup>00</sup> (REG. 120<sup>00</sup>)

NV Mandois Brut Origine PIERRY • 99<sup>00</sup> (REG. 130<sup>00</sup>)

NV Guy Larmandier Brut Rosé VERTUS • 99<sup>00</sup> (REG. 120<sup>00</sup>)

