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*
*& RAW BAR PLATTERS*

## STARTERS

**NEW ENGLAND CLAM CHOWDER**
celery, potatoes, bacon, cream • 10.99

**COCONUT CURRY LENTIL SOUP** GF
sweet potatoes, tuscan kale • 10.99

**CLYDE'S CHILI** GF **9.99**
cheddar/onions/sour cream • 0.99 each

**BAKED CAROLINA SHRIMP**
calabrian chili-herb butter, toasted oregano breadcrumbs, pecorino romano, lemon, baguette • 17.99

**VIDALIA ONION RINGS**
panko-crusted, chipotle-buttermilk • 10.99

**DAY BOAT NEW ENGLAND CALAMARI**
pickled cherry peppers, watercress, remoulade • 18.99

**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

**CHARRED SCALLION HUMMUS**
vegetable crudite, pita bread, charred scallion caper chimichurri, evoo, crispy spiced chickpeas • 16.99

**CRAB & ARTICHOKE DIP**
baguette, lemon • 20.99

**BUFFALO CHICKEN WINGS** GF
blue dressing, celery • 18.99
extra sauces • 0.59 each

## SIDES

**GRANOLA BOWL**
greek yogurt, mixed berries, honey • 10.99

**APPLEWOOD BACON** • 4.99

**PORK SAUSAGE PATTIES** • 6.99

**TURKEY SAUSAGE LINKS** • 6.99

**TWO EGGS YOUR WAY** • 7.99

**SEASONAL FRUIT** • 6.99

**CHEESE WHITE CORN GRITS** • 6.99

**"BURNT" BROCCOLI** GF
charbroiled, lemon, crushed red pepper, garlic herb butter • 10.99

**HOT HONEY GLAZED RAINBOW CARROTS** GF • 10.99

**FOUR-CHEESE MAC & CHEESE**
toasted panko breadcrumbs • 10.99

**BRUNCH POTATOES** GF
onions, peppers, smoked paprika, garlic herb butter • 7.99

**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*

## BRUNCH ENTRÉES

**CHICKEN & WAFFLES**
buttermilk fried chicken thighs, whipped butter, smoked maple syrup • 22.99

**STEAK & EGGS*** GF
cedar river farms 8-oz. ny strip steak, brunch potatoes, two eggs any style, béarnaise sauce • 37.99

**STEAK FRITES*** GF
cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce • 38.99

**NORTH CAROLINA SHRIMP & GRITS** GF
cheese grits, andouille sausage, crystal-tomato broth • 25.99

**BUTTERNUT SQUASH & GOAT CHEESE FRITTATA***
sage butter, lacinato kale, arugula, pecorino romano, grilled crostini • 19.99

**CHALLAH FRENCH TOAST**
apple compote, candied pecans, whipped butter, wv maple syrup, choice of bacon, pork sausage, or turkey sausage • 18.99

**ALL AMERICAN BREAKFAST**
eggs your way, choice of bacon, pork sausage, or turkey sausage, brunch potatoes, choice of toast • 20.99

**CORNED BEEF HASH***
poached eggs, toasted sourdough • 21.99

**FISH & CHIPS**
steak fries, coleslaw, tartar sauce, lemon • 26.99

**BUTTERNUT SQUASH CAMPANELLE**
crispy pumpkin seeds, sage, pecorino romano, gruyère, mascarpone • 24.99

**FAROE ISLANDS SALMON*** GF
french green lentils, sautéed spinach, cipollini onions, red wine mustard gastrique • 29.99

**JUMBO LUMP CRAB CAKE**
french fries, coleslaw, tartar sauce, lemon
SINGLE 30.99 • DOUBLE 56.99 • SANDWICH 30.99

### EGGS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN, BRUNCH POTATOES

**TRADITIONAL*** canadian bacon, hollandaise ..... *20.99*
**CHESAPEAKE*** crab cakes, old bay, hollandaise ..... *30.99*
**FLORENTINE*** sauteed spinach, chive hollandaise ..... *20.99*
**FRIED OYSTERS*** sauteed spinach, smoked paprika hollandaise ..... *24.99*
**SMOKED SALMON*** beefsteak tomatoes, dill hollandaise ..... *21.99*

## GREENS & GRAINS

**CAESAR SALAD**
romaine lettuce, grana padano, black pepper, croutons • 15.99

**HONEYCRISP APPLE SALAD** GF
arcadian lettuce, arugula, asian pears, jasper hill alpine cheese, candied walnuts, golden balsamic vinaigrette • 15.99

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

**GRILLED STEAK SALAD*** GF
6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smokey blue, buttermilk goddess dressing • 29.99

**GRILLED CHICKEN & FARRO SALAD**
baby greens, goat cheese, dried blueberries, candied pecans, maple vinaigrette • 25.99

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

**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

## 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, SAUTÉED MUSHROOMS +99¢ EACH

**BREAKFAST SANDWICH***
two eggs over medium, swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled sourdough • 19.99

**CLASSIC CHEESEBURGER***
american, swiss, blue, cheddar, pepper jack, or muenster • 20.99

**BACON CHEESEBURGER***
american, swiss, blue, cheddar, pepper jack, or muenster • 21.99

**FRIED CHICKEN SANDWICH**
carolina gold bbq, bread & butter pickle slaw, spicy mayonnaise, sesame bun • 20.99

**CHICKEN #1**
grilled chicken breast, bacon, muenster, sesame bun • 20.99

**REUBEN**
first-cut corned beef, sauerkraut, swiss, thousand island, toasted seeded rye • 25.99

**CRISPY FISH SANDWICH**
tartar sauce, dill pickles, pickled red onions, lemon, brioche bun • 19.99

**WALTER'S FAVORITE**
hot pastrami, muenster, coleslaw, thousand island, pumpernickel • 23.99

**ROAST TURKEY**
avocado, alfalfa sprouts, pickled red onions, provolone, calabrian chili aïoli, multigrain • 19.99

GENERAL MANAGER **KOLI ZEKA** ◦ EXECUTIVE CHEF **JOSEPH ALLEN**

# 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
**Pink Moon*** medium size, crisp & briny with a sweet finish • HUNTER RIVER, PEI
**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***

## 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.*

## FROM THE SEA

**LITTLE NECK CLAMS*** (GF)
½ DOZEN 10.99 • DOZEN 19.99

**SMOKED TROUT DIP**
crispy capers, chives, saltine crackers, lemon, tabasco • 15.99

**JUMBO SHRIMP** (GF) 4.99/EA

**LOBSTER COCKTAIL**
1# maine lobster cocktail, horseradish cream sauce • 34.99

**SEAFOOD COCKTAIL**
shrimp, scallops, squid, mussels, citrus vinaigrette, cilantro, lemon, tabasco, saltine crackers • 18.99

## 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

**SPICED APPLE SANGRIA** ..... 16.99
green river '1885' bourbon, cabernet sauvignon, apple cider, orange-cinnamon-clove

### Light & Bright

**HIGH SOCIETY SPRITZ** ..... 15.99
cocchi rosa americano, st. elder elderflower, simple, lemon, q hibiscus ginger beer, prosecco

**THE LONG GAME** ..... 14.99
absolut vodka, maggie's farm falernum, pear nectar, lime, fee brothers cardamom bitters, ginger beer

**ITALIAN JOB** ..... 15.99
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe, lime, q sparkling grapefruit

### Refreshing with a Kick

**WHITE NEGRONI** ..... 16.99
barr hill gin, casa carmen 'sun also rises' vermouth, luxardo bitter bianco, fee brothers grapefruit bitters

**NIGHT IN JALISCO** ..... 15.99
corazón blanco tequila, giffard crème de pamplemousse rose, cinnamon, cranberry, lime, cinnamon-sugar rim

**THE LAST RESORT** ..... 14.99
myers dark rum, carpano punt e mes, fernet branca, cinnamon, lime, prosecco

### Stirred & Boozy

**OLD MONEY** ..... 18.99
g4 reposado tequila, st. george spiced pear, five spice, bittermens 'xocolatl' mole bitters

**THE HAALAND** ..... 19.99
willett 4 year rye whiskey, linie aquavit, cardamom, peychaud's bitters

**TRIPLE CROWN** ..... 16.99
green river '1885' bourbon, maggie's farm pineapple rum, amaro dell'etna, vanilla, angostura aromatic bitters

**NECTAR OF THE GODS** ..... 23.99
old commonwealth 'oeg single barrel' kentucky nectar bourbon, varnelli amaro sibilla, spiced honey, fee brothers orange bitters

### Hot

**THE NIGHT WATCH** ..... 15.99
green river 'full proof' bourbon, five spice syrup, orange-cinnamon-clove, lemon

## 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, 2024 ..... 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, 2025 ..... 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

Figuière, 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 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13.99 | 47.00
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2024 ..... 17.99 | 63.00
Upwell Cabernet Sauvignon, California, 2024 ..... 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 Lassaigne Extra Brut Blanc de Blanc MONTGUEX • 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)

FITZGERALD'S · 1789 RESTAURANT & BAR · CORDELIA FISHBAR · The HAMILTON · Clyde's An American Bar · OLD EBBITT GRILL · EBBITT HOUSE · RYE STREET TAVERN · THE TOMBS

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