



STARTERS

AMERICAN FARMHOUSE CHEESE SAMPLER ...16.99

membrillo, pickled red onions, honey
walnuts, walnut-raisin bread

Grayson | Galax, VA
wash rind cow's milk

Big Woods Blue | Nerstrand, MN
sheep's milk blue

Cabot Clothbound Cheddar
Greensboro, VT
cave-aged cow's milk cheese

OYSTERS ROCKEFELLER

spinach, watercress,
garlic-herb butter, Parmesan...15.99

MAINE BLUE MUSSELS

white wine, cherry tomatoes,
parsley, basil, garlic, chili flakes,
house bread...16.99

FRIED CALAMARI

pickled cherry peppers, lemon
vinaigrette, remoulade...15.99

CLASSIC HUMMUS

marinated chickpeas, cucumbers,
olive oil, warm pita...12.99

CRAB & ARTICHOKE DIP

baguette, lemon...15.99

BUFFALO CHICKEN WINGS

blue cheese dressing, celery...14.99

MARYLAND CRAB SOUP ...8.99

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...8.99

CLYDE'S CHILI ...7.99

cheddar/onions/sour cream...0.59 ea

Executive Chef
Salvatore Ferro

General Manager
Jeremy Mancuso

 Vegetarian  Gluten-Friendly

*Consuming raw or undercooked products
may cause foodborne illness. Regarding the
safety to 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.

ENTRÉES

JUMBO LUMP CRAB CAKE

french fries, coleslaw,
tartar sauce, lemon
single... 25.99 double...46.99

PAN-SEARED SWORDFISH

cannellini beans, seared escarole,
peperonata...25.99

FRIED CHICKEN RICE BOWL

honey-Sriracha tossed chicken breast,
hard-boiled egg, bacon, Honeycrisp
apples, watercress, ginger pickled
cucumbers, scallions...18.99

PAN-SEARED ATLANTIC SALMON*

ancient grains, green beans,
baby beets, frisée, sherry gastrique,
cracked pistachios...23.99

FRIED OYSTER PLATTER

flash-fried, cornmeal-crust, french
fries, coleslaw, cocktail sauce...22.99

SPICED CAULIFLOWER

farro, garlic spinach, peperonata,
aged balsamic...18.99

DUROC PORK CHOP

braised collard greens, roasted sweet
potato, caramelized apples,
apple-mustard glaze...27.99

TROUT PARMESAN

roasted potatoes, sautéed green beans,
hollandaise...23.99

CRISPY ROASTED HALF-CHICKEN

Parmesan polenta,
sautéed garlic spinach, maitake
mushrooms, chicken jus...19.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped potatoes, Swiss chard,
cremini mushrooms, bordelaise...18.99

STEAK FRITES*

8-oz. NY strip steak, french fries,
watercress, shallot-Dijon cream...27.99

CEDAR RIVER FARMS® FILET MIGNON*

8-oz. beef tenderloin, whipped potatoes,
broccolini, bordelaise...40.99

HOUSE-MADE PASTAS

CANNELONI DI CASA

pork mortadella, spinach, ricotta-stuffed
pasta, cream sauce...19.99

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, pecorino
romano, gruyere, mascarpone...18.99

CHICKEN FETTUCCINE

shiitake-cremini mushroom sauté,
Marsala cream, parsley, Pecorino
Romano...19.99

SPICY SAUSAGE GARGANELLI

sausage ragu, San Marzano tomatoes,
Tuscan kale, Pecorino Romano...19.99

SHRIMP SPAGHETTINI

cherry tomatoes, basil, garlic, chili flakes,
white wine-lemon butter...22.99

GREENS

AUTUMN MARKET SALAD

red oak leaf lettuce, arugula, Asian pears,
Honeycrisp apples, candied walnuts, Jasper Hills
Farm cheese, white balsamic vinaigrette...10.99

CAESAR SALAD

Grana Padano, croutons...10.99

MIXED GREENS SALAD

baby greens, cherry tomatoes, carrots, cucumbers,
croutons, roasted sunflower seeds,
lemon-basil vinaigrette...9.99

GRILLED CHICKEN SALAD

baby arugula, lacinato kale, farro, dried cherries,
toasted pecans, goat cheese, white balsamic vinaigrette...19.99

GRILLED SALMON SALAD*

cauliflower, radicchio, Brussels sprouts, shaved lacinato
kale, golden raisins, sunflower seeds, pecorino romano,
lemon vinaigrette...21.99

GRILLED STEAK SALAD*

6-oz. flat iron steak, gem lettuce wedge, bacon, cherry
tomatoes, pickled red onions, smoky blue cheese,
buttermilk goddess dressing...21.99

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed
bun. Top your burger with caramelized onions, sautéed mushrooms or chili, additional 0.59 each.

Gluten-free bread available, additional 1.99.

OEG CLASSIC BURGER* ...16.99

American, Swiss, blue, cheddar,
pepper Jack, or Muenster...17.99

BACON CHEESEBURGER*

American, Swiss, blue, cheddar,
pepper Jack, or Muenster...18.99

LENTIL-QUINOA BURGER

caramelized onions, cremini
mushrooms, Swiss, power lettuce blend,
multigrain kaiser roll...17.99

WALTER'S FAVORITE

hot pastrami, Muenster, coleslaw,
Thousand Island, pumpnickel...17.99

BACON PIMENTO CHEESEBURGER*

house-made pimento cheese, lettuce,
tomato, potato bun...18.99

JALAPEÑO CHEESEBURGER*

cheddar cheese, pickled red onion,
pickled jalapeño, hot pepper mayo,
lettuce, tomato, potato bun...18.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce,
potato roll...25.99

CHICKEN #1

grilled chicken breast, bacon,
Muenster, sesame seed bun...16.99

BUFFALO CHICKEN

spicy slaw, hot pepper mayo, blue
cheese crumbles, potato roll...16.99

REUBEN

first-cut corned beef, sauerkraut,
Swiss, Thousand Island,
toasted seeded rye...17.99

FRENCH DIP

shaved roast beef, gruyere cheese,
baguette, au jus...18.99

ROAST TURKEY

avocado, alfalfa sprouts, pickled red
onions, provolone, Calabrian chili
aioli, multigrain...16.99

TODAY'S OYSTERS

CHOOSE ONE TYPE OR MIX & MATCH*

each...3.59, ½ dozen...18.99, dozen...37.99
served with cocktail sauce & classic mignonette

DUXBURY SELECT* (GF)

Crassostrea virginica
Duxbury Bay, MA
medium size, briny
with a crisp finish

KUSSHI* (GF)

Crassostrea gigas
Stellar Bay, BC
small size, slightly briny
with a sweet finish

OSTERVILLE* (GF)

Crassostrea virginica
West Bay, MA
medium size, plump in the shell,
slightly briny with a sweet finish

SHIPWRECK* (GF)

Crassostrea virginica
Conway Narrows, PEI
medium size, crisp and briny
with a sweet finish

SUMMERSIDE* (GF)

Crassostrea virginica
Conway Narrows, PEI
medium size, slightly briny
with a sweet finish

WELLFLEET* (GF)

Crassostrea virginica
Wellfleet Harbor, MA
medium size, plump in the shell
with a very briny finish



EBBITT OYSTER HAPPY HOUR

Daily

3pm-5pm and 11pm-1am

OYSTERS

½ dozen...12.00 / dozen...24.00

DISCOUNTS ON RAW BAR PLATTERS

RAW BAR PLATTERS

THE POSEIDON

1# Maine Lobster, Jumbo Lump
Crabmeat Salad, Sterling Pacific
White Sturgeon Caviar,
24 Oysters, 12 Jumbo Shrimp,
12 Little Neck Clams...259.99
Happy Hour 239.99

THE ORCA

1# Maine Lobster, Jumbo Lump
Crabmeat Salad, 24 Oysters,
12 Jumbo Shrimp, 6 Little
Neck Clams...179.99
Happy Hour 159.99

THE NEPTUNE

24 Oysters, 12 Jumbo Shrimp,
12 Little Neck Clams...124.99
Happy Hour 114.99

THE WALRUS

12 Oysters, 6 Jumbo Shrimp,
6 Little Neck Clams...62.99
Happy Hour 52.99

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* (GF)

½ dozen...9.99 / dozen...18.99

JUMBO SHRIMP (GF)

4.29 each

1# MAINE LOBSTER COCKTAIL

horseradish cream sauce...25.99

JUMBO LUMP CRABMEAT SALAD

Old Bay dressing, Westminster
Crackers...19.99

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

11.99

Absolut Peppar,
horseradish, cocktail sauce,
your choice of oyster

BLOODY MARYLAND

13.29

Old Ebbitt Grill Classic Bloody Mary,
Absolut Peppar, garnished with Old Bay
seasoning, topped with a jumbo shrimp

OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

Pacifico Clara 7.49
Stella Artois 7.49
RAR Bucktown Brown Ale..... 7.49
DC Brau "The Public" Pale Ale..... 7.59
Heavy Seas Loose Cannon IPA..... 7.59
Guinness Stout..... 7.99

TINNED SEAFOOD

CAVIAR

sustainably harvested—30 grams
Route 11 potato chips—lightly salted

STERLING PACIFIC WHITE STURGEON

buttery creaminess, light nutty flavor,
hints of crisp seawater
California / 74

SASANIAN "RUSSIAN OSETRA"

robust and buttery, with a distinct flavor
of the sea and a delightful finish
Poland / 70

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

SQUID

stuffed in Mediterranean sauce
Lucas / Portugal / 4 oz / 18

TUNA

yellowfin ventresca tuna belly
Olasagasti / Spain / 4.2 oz / 32

CLAMS

razor clams, grilled in olive oil
Güeyu Mar / Spain / 5.3 oz / 38

SARDINES

grilled tails in olive oil
Güeyu Mar / Spain / 5.3 oz / 28

escabeche sauce

Tenorio / Portugal / 4.2 oz / 20

MUSSELS

grilled in fennel tomato sauce
Scout / Prince Edward Island /
3.5 oz / 16

spiced in olive oil

Nuri / Portugal / 4.4 oz / 18

in lemon sauce

Santos / Portugal / 4.2 oz / 18

olive oil & capers

Tenorio / Portugal / 4.2 oz / 20

in pickled sauce

Bon Appetit / Spain / 4.5 oz / 14

MACKEREL

spiced in olive oil

Pinhais / Portugal / 4.4 oz / 18

in mustard sauce

Santos / Portugal / 4.2 oz / 20