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

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

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

CRAB & ARTICHOKE DIP
baguette, lemon • 18.99

BUFFALO CHICKEN WINGS (GF)
blue dressing, celery • 17.99
extra sauces • 0.59 each

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)
heirloom carrots, pearl onions, lacinato kale, whipped potatoes, sherry brown butter jus • 32.99

STEAK FRITES* (GF)
cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce • 36.99

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

FISH & CHIPS
steak fries, coleslaw, tartar sauce, lemon • 28.99

PORK SCHNITZEL
parsnip puree, apple & arugula salad, toasted walnuts, brown butter-lemon vinaigrette • 23.99

BACON-HORSERADISH GLAZED MEATLOAF
whipped yukon gold potatoes, swiss chard, cremini mushrooms, bordelaise • 25.99

NOVA SCOTIA HALIBUT* (GF)
saffron-fennel purée, confit fennel & orange salad, crispy pee wee potatoes, orange beurre blanc • 37.99

JUMBO LUMP CRAB CAKE
french fries, coleslaw, tartar sauce, lemon
SINGLE 30.99 • DOUBLE 54.99 • SANDWICH 30.99

HOUSE-MADE PASTAS

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

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

SCRATCH-MADE PASTAS PREPARED DAILY

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
NORTH CAROLINA BUTTER GARLIC SHRIMP (5) .. 14.99
SMOKEY BLUE CHEESE BUTTER 6.99
CABERNET ONION MARMALADE 6.99

SAUCES

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

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)

"BURNT" BROCCOLI (GF)
charbroiled, lemon, crushed red pepper, garlic herb butter

—$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5.99

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 • 28.99

GRILLED CHICKEN & FARRO SALAD
baby greens, goat cheese, dried blueberries, candied pecans, maple vinaigrette • 24.99

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

CLASSIC CHEESEBURGER*
american, swiss, blue, cheddar, pepper jack, or muenster • 19.99

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

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

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

CHICKEN #1
grilled chicken breast, bacon, muenster, sesame bun • 19.99

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

WALTER'S FAVORITE
hot pastrami, muenster, coleslaw, thousand island, pumpernickel • 22.99

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

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*

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
Jimmy Fund Golds* medium size, very briny with a crisp finish • BRUNSWICK, ME
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) 4.79/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

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, 2023 ..... 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, 2024 ..... 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, 2023 ..... 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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