

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

ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan • 11⁹⁹

WILD PACIFIC CALAMARI

pickled cherry peppers, watercress,
remoulade • 17⁹⁹

FRIED OYSTER DEVILED 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

CHICKEN POSOLE VERDE SOUP

tomatillos, white hominy, jalapeños, cilantro, lime,
cabbage slaw • 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 breadcrumbs

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

GRILLED ASPARAGUS

lemon, pine nuts, pecorino romano

—\$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

BRUNCH ENTRÉES

EGGS BENEDICT*

two poached eggs, english muffin, brunch potatoes

TRADITIONAL

canadian bacon, hollandaise • 20⁹⁹

CHESAPEAKE

crab cakes, old bay, hollandaise • 30⁹⁹

CHICKEN & WAFFLES

buttermilk fried chicken thighs, whipped butter,
smoked maple syrup • 22⁹⁹

STEAK & EGGS*

cedar river farms 8-oz. ny strip steak, brunch potatoes,
two eggs any style, béarnaise sauce • 33⁹⁹

BRIOCHE FRENCH TOAST

north carolina strawberries, whipped cream,
candied pecans, maple syrup, choice of bacon,
pork sausage, or turkey sausage • 18⁹⁹

CORNED BEEF HASH*

poached eggs, toasted sourdough • 21⁹⁹

SPRING VEGETABLE CAMPANELLE

asparagus, peas, swiss chard, whipped lemon ricotta,
pecorino romano, smokey breadcrumbs • 23⁹⁹

ASPARAGUS FRITTATA

scallions, grana padano, petite arugula salad,
lemon vinaigrette, crispy kennebec potatoes • 19⁹⁹

JUMBO LUMP CRAB CAKE

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

SHRIMP & GRITS

cheese grits, andouille sausage, crystal-tomato broth • 24⁹⁹

FAROE ISLANDS SALMON*

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

STEAK FRITES*

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

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} • CHARRED SCALLION-CAPER CHIMICHURRI ^{GF} • EBBITT STEAK SAUCE ^{GF} • SHALLOT-DIJON CREAM ^{GF}

GREENS & GRAINS

CAESAR SALAD

grana padano, croutons • 15⁹⁹

SPRING MARKET SALAD

north carolina strawberries, candied pecans,
goat cheese, baby red & green leaf lettuce, arugula,
white balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD

baby green & red leaf 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

FRIED CHICKEN RICE BOWL

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

GODFREY'S FARM ASPARAGUS

pee wee potatoes, radish, scallion, applewood bacon,
hard-boiled egg, goat cheese, garlic breadcrumbs,
honey-dijon vinaigrette • 16⁹⁹

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

FALAFEL BOWL

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

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

BREAKFAST SANDWICH*

two eggs over medium, swiss, bacon, lettuce, tomato,
avocado, mayonnaise, griddled sourdough...18⁹⁹

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,
provolone, calabrian chili aioli, multigrain • 19⁹⁹

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

RAW BAR



RAW BAR PLATTERS

THE WALRUS* (GF) 66.⁹⁹
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 55.⁹⁹

OYSTERS ROYALE* (GF) 117.⁹⁹
12 oysters with italian white sturgeon caviar
HAPPY HOUR • 99.⁹⁹

THE NEPTUNE* (GF) 136.⁹⁹
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124.⁹⁹

THE ORCA* (GF) 181.⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 164.⁹⁹

THE POSEIDON* (GF) 269.⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
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 22.⁹⁹ • DOZEN 41.⁹⁹
CHOOSE ONE TYPE OR MIX & MATCH*

- Duxbury Select* medium size, briny with a crisp finish • DUXBURY BAY, MA
- Fiddlers 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 15.⁹⁹ • DOZEN 27.⁹⁹

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

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines • 24.⁹⁹

JUMBO SHRIMP (GF) 4.⁷⁹/EA

LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 28.⁹⁹

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 • 11.⁹⁹

BLOODY MARYLAND
old ebbitt grill classic
bloody mary, absolut peppar,
old bay seasoning rim topped
with a jumbo shrimp • 13.⁹⁹

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.

SEASONAL COCKTAILS

SANGRIA

BOURBON PEACH SANGRIA 15.⁹⁹
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

STRAWBERRY FIELDS 15.⁹⁹
absolut vodka, musaragno 'babbo' prosecco, strawberry basil,
lemon, q soda

EMERALD CITY 14.⁹⁹
absolut vodka, cucumber, mint, midori melon liqueur, lime, q soda

KISS FROM A ROSE 14.⁹⁹
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

REFRESHING WITH A KICK

THE ITALIAN JOB 14.⁹⁹
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe,
lemon, grapefruit soda

CRY MY EYES VIOLET 15.⁹⁹
corazón blanco tequila, st. george spiced pear, lavender, lime

MONKEY BUSINESS 15.⁹⁹
diplomatico 'mantuano' rum, smith + cross jamaican rum, giffard bresil du
banane, kahlua coffee liqueur, lustau 'peninsula' palo cortado sherry

WILDWOOD SOUR 15.⁹⁹
sagamore 'small batch' rye whiskey, alpe genepy, maple, lime, egg white,
lime zest

STIRRED & BOOZY

ON THE BRIGHT SIDE 17.⁹⁹
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

TRIPLE CROWN 15.⁹⁹
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell'etna,
vanilla, angostura aromatic bitters

ONE FOR THE MONEY 18.⁹⁹
corazón 'OEG' reposado tequila, 400 conejos mezcal, earl grey, fernet branca,
bittermen's 'elemakule' tiki bitters

THE SHOREBIRD 21.⁹⁹
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 13.⁹⁹ | 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 17.⁹⁹ | 65.⁰⁰
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION 28.⁹⁹ | 120.⁰⁰

WHITE

Inazio Urruzola Txakoli, (Hondarrabi Zuri) Basque, Spain, 2024
2025 OYSTER RIOT 2ND RUNNER UP 14.⁹⁹ | 49.⁰⁰
Zenato San Benedetto Lugana, (Turbiana) Veneto Italy, 2024
2025 OYSTER RIOT 1ST RUNNER UP 14.⁹⁹ | 49.⁰⁰
Thomas Labille Chablis, Burgundy, France, 2024 17.⁹⁹ | 63.⁰⁰
Koha Sauvignon Blanc, Marlborough, New Zealand, 2024
2025 OYSTER RIOT BEST NZ SAUVIGNON BLANC 15.⁹⁹ | 55.⁰⁰
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 14.⁹⁹ | 49.⁰⁰
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13.⁹⁹ | 47.⁰⁰
Jordan Chardonnay, Sonoma, CA, 2022 21.⁹⁹ | 76.⁰⁰
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 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, 2024 .. 13.⁹⁹ | 47.⁰⁰

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2023 15.⁹⁹ | 55.⁰⁰
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 23.⁹⁹ | 85.⁰⁰
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)
S. Rhone, France, 2024 13.⁴⁹ | 47.⁰⁰
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 19.⁹⁹ | 71.⁰⁰
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 13.⁴⁹ | 45.⁰⁰
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 17.⁹⁹ | 63.⁰⁰
Upwell Cabernet Sauvignon, California, 2023 14.⁹⁹ | 51.⁰⁰
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 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)

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THE TOMBS

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