

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 • 10⁹⁹

COCONUT CURRY LENTIL SOUP ^{GF}

sweet potatoes, tuscan kale • 10⁹⁹

CLYDE'S CHILI ^{GF} 9⁹⁹

cheddar/onions/sour cream • 0⁹⁹ each

FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow,
remoulade • 17⁹⁹

ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan • 11⁹⁹

DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers, watercress,
remoulade • 17⁹⁹

FRIED OYSTER DEVEILED EGGS

bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14⁹⁹

OYSTERS ROCKEFELLER ^{GF}

spinach, watercress,
garlic-herb butter, parmesan • 17⁹⁹

MEATBALLS

creamy polenta, pomodoro,
pecorino romano, crostini • 16⁹⁹

CHARRED SCALLION HUMMUS

vegetable crudite, pita bread, charred scallion caper
chimichurri, evoo, crispy spiced chickpeas • 16⁹⁹

CRAB & ARTICHOKE DIP

baguette, lemon • 18⁹⁹

BUFFALO CHICKEN WINGS ^{GF}

blue dressing, celery • 17⁹⁹
extra sauces • 0⁹⁹ each

WHOLE ROASTED TROUT

pee wee potatoes, blistered green beans, toasted almonds,
crispy capers, lemon, rosemary brown butter • 32⁹⁹

BELL & EVANS ROAST HALF CHICKEN ^{GF}

heirloom carrots, pearl onions, lacinato kale, whipped
potatoes, sherry brown butter jus • 32⁹⁹

STEAK FRITES* ^{GF}

cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 36⁹⁹

FAROE ISLANDS SALMON* ^{GF}

french green lentils, sautéed spinach, cipollini onions,
red wine mustard gastrique • 29⁹⁹

FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28⁹⁹

PORK SCHNITZEL

parsnip puree, apple & arugula salad, toasted walnuts,
brown butter-lemon vinaigrette • 23⁹⁹

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard,
cremini mushrooms, bordelaise • 25⁹⁹

NOVA SCOTIA HALIBUT* ^{GF}

saffron-fennel purée, confit fennel & orange salad,
crispy pee wee potatoes, orange beurre blanc • 37⁹⁹

JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon
SINGLE 30⁹⁹ • DOUBLE 54⁹⁹ • SANDWICH 30⁹⁹

HOUSE-MADE PASTAS

NORTH CAROLINA SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil,
white wine-lemon butter, chili-garlic gremolata • 28⁹⁹

BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, pecorino romano,
gruyère, mascarpone • 23⁹⁹

CHICKEN PARMESAN

pomodoro sauce, mozzarella, grana padano,
spaghetti, basil • 25⁹⁹

SPICY SAUSAGE GARGANELLI

sausage ragù, san marzano tomatoes,
tuscan kale, pecorino romano • 25⁹⁹



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 58⁹⁹

NEW YORK STRIP*^{GF} CEDAR RIVER FARMS 14oz 56⁹⁹

BONELESS RIBEYE*^{GF} LINZ HERITAGE ANGUS..... 16oz 59⁹⁹

PORK CHOP*^{GF} LEIDY'S DUROC..... 16oz 38⁹⁹

ENHANCEMENTS

JUMBO LUMP CRAB CAKE.....25⁹⁹

NORTH CAROLINA BUTTER GARLIC SHRIMP (5)..14⁹⁹

SMOKEY BLUE CHEESE BUTTER.....6⁹⁹

CABERNET ONION MARMALADE.....6⁹⁹

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 breader crumbs

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 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

GREENS & GRAINS

CAESAR SALAD

romaine lettuce, grana padano, black pepper,
croutons • 15⁹⁹

HONEYCRISP APPLE SALAD ^{GF}

arcadian lettuce, arugula, asian pears, jasper hill alpine
cheese, candied walnuts, golden balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD

arcadian blend lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette • 12⁹⁹

GRILLED STEAK SALAD* ^{GF}

6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28⁹⁹

GRILLED CHICKEN & FARRO SALAD

baby greens, goat cheese, dried blueberries,
candied pecans, maple vinaigrette • 24⁹⁹

FALAFEL BOWL

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

FRIED CHICKEN RICE BOWL

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

FAROE ISLANDS SALMON NIÇOISE SALAD* ^{GF}

potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27⁹⁹

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

CLASSIC CHEESEBURGER*

american, swiss, blue, cheddar, pepper jack,
or muenster • 19⁹⁹

BACON CHEESEBURGER*

american, swiss, blue, cheddar, pepper jack,
or muenster • 20⁹⁹

FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw,
spicy mayonnaise, sesame bun • 19⁹⁹

REUBEN

first-cut corned beef, sauerkraut, swiss,
thousand island, toasted seeded rye • 24⁹⁹

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19⁹⁹

CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions,
lemon, brioche bun • 18⁹⁹

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,
pumpnickel • 22⁹⁹

ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions,
provolone, calabrian chili aioli, multigrain • 19⁹⁹

RAW BAR



RAW BAR PLATTERS

THE WALRUS* 72.99
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 62.99

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

THE NEPTUNE* 143.99
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124.99

THE ORCA* 187.99
1# maine lobster, seafood cocktail, 24 oysters,
12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 162.99

THE POSEIDON* 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 EACH 3.99 • 1/2 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 1/2 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* 1/2 DOZEN 10.99 • DOZEN 19.99
SMOKED TROUT DIP
crispy capers, chives, saltine crackers, lemon, tabasco • 15.99

JUMBO SHRIMP 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”
hints of umami and sea salt, with a buttery finish • 98

CALVISIUS ITALIAN "WHITE STURGEON"
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 'Agreglo' 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 Lassaigue Extra Brut Blanc de Blanc MONTGUEUX • 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)

