

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

### POINT JUDITH

**RHODE ISLAND CALAMARI**  
pickled cherry peppers, watercress,  
remoulade • 17<sup>99</sup>

### CRISPY BRUSSELS SPROUTS & BURRATA

honeycrisp apples, butternut squash jam, sage,  
pepitas, grilled sourdough • 18<sup>99</sup>

### FRIED OYSTER DEVEILED EGGS

bread & butter pickle relish, celery hearts, lots of  
herbs, smoked paprika • 14<sup>99</sup>

### OYSTERS ROCKEFELLER

spinach, watercress,  
garlic-herb butter, parmesan • 17<sup>99</sup>

### WARM SOFT PRETZEL

house mustard & cheese sauce • 15<sup>99</sup>

### MEATBALLS

creamy polenta, pomodoro,  
pecorino romano, crostini • 16<sup>99</sup>

### HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,  
crushed red pepper, rustico crostini • 21<sup>99</sup>

### CLASSIC HUMMUS

cucumbers, olive oil, aleppo pepper,  
warm pita • 16<sup>99</sup>

### CRAB & ARTICHOKE DIP

baguette, lemon • 18<sup>99</sup>

### BUFFALO CHICKEN WINGS

blue dressing, celery • 17<sup>99</sup>  
extra sauces • 0<sup>99</sup> each

### NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10<sup>99</sup>

### COCONUT CURRY LENTIL SOUP

sweet potatoes, tuscan kale • 10<sup>99</sup>

### CLYDE'S CHILI

cheddar/onions/sour cream • 0<sup>99</sup> 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 • 22<sup>99</sup>

## SIDES

### PROPER WHIPPED POTATOES

### FOUR-CHEESE MAC & CHEESE

toasted panko breadcrumb

### 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

### CHARRED BROCCOLINI

garlic herb butter, sea salt

—\$9.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5<sup>99</sup>

**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

## ENTRÉES

### SHEPHERD'S PIE

lamb, onions, carrots, peas, parmesan  
whipped potatoes • 23<sup>99</sup>

### TROUT PARMESAN

flash-fried, parmesan crusted, roasted potatoes,  
sautéed green beans, hollandaise • 26<sup>99</sup>

### BELL & EVANS HALF CHICKEN

truffle-parmesan polenta cake, mushroom fricassée,  
sautéed spinach, baby carrots, brown butter chicken jus • 32<sup>99</sup>

### FAROE ISLANDS SALMON

french green lentils, sauteed spinach, cipollini onions,  
red wine-mustard gastrique • 29<sup>99</sup>

### JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon  
SINGLE 30<sup>99</sup> • DOUBLE 52<sup>99</sup>

### CORNED BEEF & CABBAGE

red bliss potatoes, carrots, horseradish cream  
sauce • 27<sup>99</sup>

### GEORGE'S BANK SCALLOPS

carolina gold rice grits, colorful cauliflower,  
lemon-parsley-caper sauce • 38<sup>99</sup>

### STEAK FRITES

cedar river farms 8-oz. ny strip steak, french fries,  
watercress, shallot-dijon cream sauce • 34<sup>99</sup>

### BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard,  
cremini mushrooms, bordelaise • 25<sup>99</sup>

## 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<sup>99</sup>

**FILET MIGNON\*** LINZ HERITAGE ANGUS ..... 8oz 54<sup>99</sup>

**NEW YORK STRIP\*** CEDAR RIVER FARMS ..... 14oz 52<sup>99</sup>

**BONELESS RIBEYE\*** LINZ HERITAGE ANGUS ..... 16oz 57<sup>99</sup>

**PORK CHOP\*** LEIDY'S DUROC ..... 16oz 37<sup>99</sup>

### ENHANCEMENTS

JUMBO LUMP CRAB CAKE ..... 24<sup>99</sup>

COLOSSAL SHRIMP (3) ..... 13<sup>99</sup>

1LB MAINE LOBSTER ..... 27<sup>99</sup>

GEORGES BANK SCALLOPS (3) ..... 14<sup>99</sup>

### SAUCES

BÉARNAISE • CHIMICHURRI • EBBITT STEAK SAUCE • SHALLOT-DIJON CREAM SAUCE

## HOUSE-MADE PASTAS

### DAY BOAT CALAMARI FRA DIAVOLO

point judith rhode island squid, spicy pomodoro,  
linguini, toasted garlic, breadcrumbs • 27<sup>99</sup>

### SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil,  
white wine-lemon butter, chili-garlic gremolata • 28<sup>99</sup>

### BUTTERNUT SQUASH CAMPANELLE

crispy pumpkin seeds, sage, gruyère,  
pecorino romano, mascarpone • 23<sup>99</sup>

### SPICY SAUSAGE GARGANELLI

sausage ragù, san marzano tomatoes,  
tuscan kale, pecorino romano • 25<sup>99</sup>



## GREENS & GRAINS

### CAESAR SALAD

grana padano, croutons • 15<sup>99</sup>

### MARKET SALAD

baby green & red leaf lettuce, arugula, asian pears,  
honeycrisp apples, candied walnuts, jasper hill farm chef  
shred, white balsamic vinaigrette • 15<sup>99</sup>

### MIXED GREENS SALAD

baby green & red leaf lettuce, carrots, cucumbers,  
cherry tomatoes, sunflower seeds, croutons, lemon-basil  
vinaigrette • 12<sup>99</sup>

### GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries, candied  
pecans, maple vinaigrette • 24<sup>99</sup>

### FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red  
onions, fattoush salad, lemon-sumac vinaigrette • 23<sup>99</sup>

### ROASTED BEETS & CITRUS SALAD

goat cheese espuma, orange suprêmes, fennel,  
watercress, pistachios • 17<sup>99</sup>

### FAROE ISLANDS SALMON NIÇOISE SALAD

potatoes, haricot vert, soft-boiled egg, baby greens,  
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27<sup>99</sup>

### GRILLED STEAK SALAD

6-oz. sirloin steak, little gem lettuce, bacon,  
cherry tomatoes, pickled red onions, smokey blue,  
buttermilk goddess dressing • 28<sup>99</sup>

### FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled eggs,  
bacon, honeycrisp apples, watercress, ginger-pickled  
cucumbers, scallions, buttermilk goddess dressing • 24<sup>99</sup>

## SANDWICHES

CHOICE OF FRENCH FRIES, FRUIT, MIXED GREENS SALAD, OR CAESAR SALAD. BURGERS ARE SERVED ON SESAME BUN.  
GLUTEN-FREE BREAD AVAILABLE +\$1<sup>99</sup> CARAMELIZED ONIONS, SAUTÉED MUSHROOMS +99¢ EACH

### CLASSIC CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack,  
or muenster • 19<sup>99</sup>

### BACON CHEESEBURGER\*

american, swiss, blue, cheddar, pepper jack,  
or muenster • 20<sup>99</sup>

### BACON PIMENTO BURGER\*

pickled jalapeños, pickled red onions, iceberg lettuce,  
tomatoes • 22<sup>99</sup>

### FRIED CHICKEN SANDWICH

carolina gold bbq, bread & butter pickle slaw,  
spicy mayonnaise, sesame bun • 19<sup>99</sup>

### CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19<sup>99</sup>

### JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30<sup>99</sup>

### CORNED BEEF SANDWICH

first-cut corned beef, spicy brown mustard,  
seeded rye • 24<sup>99</sup>

### HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,  
horseradish mayonnaise, toasted sub roll • 24<sup>99</sup>

### LENTIL-QUINOA PATTY MELT

caramelized onions, swiss cheese, bistro sauce,  
toasted seeded rye • 19<sup>99</sup>

### WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,  
pumpernickel • 22<sup>99</sup>

### REUBEN

first-cut corned beef, sauerkraut, swiss, thousand island,  
toasted seeded rye • 24<sup>99</sup>

### ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions,  
provone, calabrian chili aioli, multigrain • 19<sup>99</sup>

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

# RAW BAR



## RAW BAR PLATTERS

**THE WALRUS\*** (GF) ..... 66<sup>99</sup>  
12 oysters, 6 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 55<sup>99</sup>**

**OYSTERS ROYALE\*** (GF) ..... 117<sup>99</sup>  
12 oysters with italian white sturgeon caviar  
**HAPPY HOUR • 99<sup>99</sup>**

**THE NEPTUNE\*** (GF) ..... 136<sup>99</sup>  
24 oysters, 12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 124<sup>99</sup>**

**THE ORCA\*** (GF) ..... 181<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 164<sup>99</sup>**

**THE POSEIDON\*** (GF) ..... 269<sup>99</sup>  
1# maine lobster, jumbo lump crabmeat salad,  
italian white sturgeon caviar, 24 oysters,  
12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 243<sup>99</sup>**

**OYSTERS ON THE HALF SHELL** (GF) ..... EACH 3<sup>99</sup> • ½ DOZEN 22<sup>99</sup> • DOZEN 41<sup>99</sup>  
CHOOSE ONE TYPE OR MIX & MATCH\*

**Breakwater\*** medium size, plump in the shell with a slightly briny finish • ISLAND PARK COVE, RI

**Fortune\*** small size, briny with a crisp finish • WINE HARBOR, NOVA SCOTIA

**Katama Bay\*** large size, slightly briny with a sweet finish • KATAMA BAY, MA

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

**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<sup>99</sup> • DOZEN 27<sup>99</sup>**

**LITTLE NECK CLAMS\*** (GF)  
½ DOZEN 10<sup>99</sup> • DOZEN 19<sup>99</sup>

**JUMBO LUMP CRAB DIJONNAISE**  
chilled crab "salad", westminster saltines • 24<sup>99</sup>

**JUMBO SHRIMP** (GF) 4<sup>79</sup>/EA

**LOBSTER COCKTAIL**  
1# maine lobster cocktail,  
horseradish cream sauce • 28<sup>99</sup>

## 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**  
yellowfin ventresca tuna belly • OLASAGASTI • SPAIN ..... 4.2oz 25  
azorean lemon & chili peppers • 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<sup>99</sup>

**BLOODY MARYLAND**  
old ebbitt grill classic  
bloody mary, absolut peppar,  
old bay seasoning rim topped  
with a jumbo shrimp • 13<sup>99</sup>

## 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

**APPLE SPICED SANGRIA** ..... 15<sup>99</sup>  
green river 1885 bourbon, cabernet sauvignon, apple cider,  
orange-cinnamon-clove

### LIGHT & BRIGHT

**ORCHARD FIZZ** ..... 15<sup>99</sup>  
absolut vodka, st. george spiced pear, musaragno 'babbo' prosecco, lemon,  
q ginger beer

**BEST IN SHOW** ..... 15<sup>99</sup>  
tito's vodka, maggie's farm falernum, peach, mint, lime, q ginger beer

### REFRESHING WITH A KICK

**PERSEPHONE'S WINTER** ..... 14<sup>99</sup>  
chacho jalapeño aguardiente, pelotón de la muerte mezcal,  
mathilde crème de cassis, simple, lime, q hibiscus ginger beer

**WINTER'S EMBER** ..... 14<sup>99</sup>  
smith + cross jamaican rum, heirloom pineapple amaro, pierre ferrand  
dry curacao, giffard orgeat, lime, bittermens 'elemakule' tiki bitters

**GARDEN AT MIDNIGHT** ..... 15<sup>99</sup>  
corazón blanco tequila, sorel hibiscus liqueur, rosemary agave, lime, blood orange

### STIRRED & BOOZY

**ON THE BRIGHT SIDE** ..... 17<sup>99</sup>  
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

**TRIPLE CROWN** ..... 15<sup>99</sup>  
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell' etna,  
vanilla, angostura aromatic bitters

**OLD MONEY** ..... 18<sup>99</sup>  
corazón 'OEG' single barrel añejo tequila (finished in sazerac 17 year barrels),  
st. george spiced pear, 5 spice, bittermens 'xococatl' mole bitters

**BARE NECESSITIES** ..... 19<sup>99</sup>  
green river 'full proof' bourbon, giffard brésil du banana, fee brothers black  
walnut bitters, fee brothers aztec chocolate bitters, laphraoig 10 year scotch rinse

**LONGSHOREMAN** ..... 23<sup>99</sup>  
willett 4 year rye whiskey, carpano punt e mes, varnelli punch amaro,  
fee brothers orange bitters

### HOT

**WINTER WARMER** ..... 14<sup>99</sup>  
green river 1885 bourbon, laird's bottled in bond apple brandy, maple,  
apple cider, lemon, angostura aromatic bitters

## WINE BY THE GLASS

### SPARKLING

Poema Cava, Penedes, Spain, NV ..... 13<sup>49</sup> | 45<sup>00</sup>  
Ferrari Brut, Trento, Italy, NV ..... 19<sup>99</sup> | 71<sup>00</sup>  
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 ..... 17<sup>99</sup> | 65<sup>00</sup>  
Philipponnat Brut 'Réserve Perpétuelle',  
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION ..... 28<sup>99</sup> | 120<sup>00</sup>

### WHITE

Inazio Urruzola Txakolina, Spain, 2024, 2025 OYSTER RIOT 2<sup>ND</sup> RUNNER UP ..... 14<sup>99</sup> | 49<sup>00</sup>  
Zenato San Benedetto Lugana DOC, Italy, 2024, 2025 OYSTER RIOT 1ST RUNNER UP ..... 14<sup>99</sup> | 49<sup>00</sup>  
Domaine Alain et Adrien Gautherin Chablis, Burgundy, France, 2023 CHARDONNAY ..... 17<sup>99</sup> | 63<sup>00</sup>  
Koha Sauvignon Blanc, Marlborough, New Zealand, 2024,  
2025 OYSTER RIOT BEST NZ SAUVIGNON BLANC ..... 15<sup>99</sup> | 55<sup>00</sup>  
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 ..... 14<sup>99</sup> | 49<sup>00</sup>  
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>  
Resonance Chardonnay, Willamette Valley, OR 2022 ..... 21<sup>99</sup> | 76<sup>00</sup>  
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY ..14<sup>99</sup> | 51<sup>00</sup>  
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) ..... 13<sup>99</sup> | 47<sup>00</sup>

### ROSÉ

Bieler 'Sabine' Rosé, Coteaux d'Aix-en-Provence, France 2024 ..... 13<sup>99</sup> | 47<sup>00</sup>

### RED

Cloudline Pinot Noir | Willamette Valley, OR, 2023 ..... 15<sup>99</sup> | 55<sup>00</sup>  
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 ..... 23<sup>99</sup> | 85<sup>00</sup>  
Domaine La Solitude Cotes du Rhone (Grenache/Syrah), N. Rhone, France, 2023 ..... 13<sup>49</sup> | 45<sup>00</sup>  
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 ..... 19<sup>99</sup> | 71<sup>00</sup>  
Lamadrid 'Agreló' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13<sup>49</sup> | 45<sup>00</sup>  
Cabernet Franc Barboursville Reserve, Charlottesville, VA, 2023 ..... 17<sup>99</sup> | 63<sup>00</sup>  
Barter & Trade Cabernet Sauvignon, Columbia Valley, WA, 2023 ..... 14<sup>99</sup> | 51<sup>00</sup>  
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 ..... 24<sup>99</sup> | 91<sup>00</sup>

## OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

DAILY DURING OYSTER HAPPY HOUR | 3PM-5PM & 11PM-1AM

NV Taittinger Brut la Française REIMS • 90<sup>00</sup> (REG. 115<sup>00</sup>)

NV Jacques Lassaingne Extra Brut Blanc de Blanc MONTGUEUX • 95<sup>00</sup> (REG. 120<sup>00</sup>)

NV Mandois Brut Origine PIERRY • 99<sup>00</sup> (REG. 130<sup>00</sup>)

NV Guy Larmandier Brut Rosé VERTUS • 99<sup>00</sup> (REG. 120<sup>00</sup>)

HUNGRY FOR MORE?  
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