

EST. 1856

D.C.'S FAVORITE SALOON
SINCE BEFORE LINCOLN
GREW THE BEARD



OLD EBBITT GRILL

PRIDE COCKTAIL

EMERALD CITY • 14.99
tito's vodka, cucumber, mint,
midori melon liqueur, lime, q soda

STARTERS

ZUCCHINI CHIPS

chipotle-buttermilk dressing, parmesan • 11.99

WILD PACIFIC CALAMARI

pickled cherry peppers, watercress,
remoulade • 17.99

FRIED OYSTER DEVEILED EGGS

bread & butter pickle relish, celery hearts, lots of
herbs, smoked paprika • 14.99

OYSTERS ROCKEFELLER

spinach, watercress,
garlic-herb butter, parmesan • 17.99

WARM SOFT PRETZEL

house mustard & cheese sauce • 15.99

MEATBALLS

creamy polenta, pomodoro,
pecorino romano, crostini • 16.99

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21.99

CLASSIC HUMMUS

cucumbers, olive oil, aleppo pepper,
warm pita • 16.99

CRAB & ARTICHOKE DIP

baguette, lemon • 18.99

BUFFALO CHICKEN WINGS

blue dressing, celery • 17.99
extra sauces • 0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10.99

CHICKEN POSOLE VERDE SOUP

tomatillos, white hominy, jalapeños, cilantro, lime,
cabbage slaw • 10.99

CLYDE'S CHILI

cheddar/onions/sour cream • 0.99 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 • 22.99

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

—\$0.99—

SUB A SIGNATURE SIDE TO ANOTHER DISH FOR 5.99

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

ENTRÉES

TROUT PARMESAN

flash-fried, parmesan crusted, roasted potatoes,
sautéed green beans, hollandaise • 26.99

LEMON-HERB BRICK CHICKEN

whipped potatoes, sugar snap peas, asparagus,
heirloom carrots, sherry-brown butter sauce • 32.99

FAROE ISLANDS SALMON

french green lentils, sauteed spinach, cipollini onions,
red wine-mustard gastrique • 29.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped yukon gold potatoes, swiss chard,
cremini mushrooms, bordelaise • 25.99

BABY BACK RIBS

potato salad, coleslaw, cornbread, bbq sauce
HALF RACK 24.99 • FULL RACK 34.99

GEORGE'S BANK SCALLOPS

carolina gold rice grits, colorful cauliflower,
lemon-parsley-caper sauce • 38.99

STEAK FRITES

cedar river farms 8-oz. ny strip steak, french fries,
watercress, shallot-dijon cream sauce • 34.99

JUMBO LUMP CRAB CAKE

french fries, coleslaw, tartar sauce, lemon
SINGLE 30.99 • DOUBLE 52.99

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* LINZ HERITAGE ANGUS 8oz 54.99

NEW YORK STRIP* CEDAR RIVER FARMS 14oz 52.99

BONELESS RIBEYE* LINZ HERITAGE ANGUS 16oz 57.99

PORK CHOP* LEIDY'S DUROC 16oz 37.99

ENHANCEMENTS

JUMBO LUMP CRAB CAKE 24.99

COLOSSAL SHRIMP (3) 13.99

1LB MAINE LOBSTER 27.99

GEORGES BANK SCALLOPS (3) 14.99

SAUCES

BEARNAISE • CHARRED SCALLION-CAPER CHIMICHURRI • EBBITT STEAK SAUCE • SHALLOT-DIJON CREAM

HOUSE-MADE PASTAS

SHRIMP SPAGHETTINI

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

SPRING VEGETABLE CAMPANELLE

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



GREENS & GRAINS

CAESAR SALAD

grana padano, croutons • 15.99

MARKET SALAD

strawberries, candied pecans, goat cheese,
arcadian blend lettuce, arugula,
white balsamic vinaigrette • 15.99

MIXED GREENS SALAD

arcadian blend lettuce, carrots, cucumbers,
cherry tomatoes, sunflower seeds, croutons,
lemon-basil vinaigrette • 12.99

GRILLED CHICKEN & GRAIN SALAD

baby greens, goat cheese, dried blueberries,
candied pecans, maple vinaigrette • 24.99

ROASTED BEETS & CITRUS SALAD

goat cheese espuma, orange suprêmes, fennel,
watercress, pistachios • 17.99

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

potatoes, haricot vert, soft-boiled egg, baby greens,
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27.99

GRILLED STEAK SALAD

6-oz. sirloin steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smokey blue,
buttermilk goddess dressing • 28.99

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red
onions, fattoush salad, lemon-sumac vinaigrette • 23.99

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

BACON PIMENTO BURGER*

pickled jalapeños, pickled red onions, iceberg lettuce,
tomatoes • 22.99

FRIED CHICKEN SANDWICH

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

CHICKEN #1

grilled chicken breast, bacon, muenster, sesame bun • 19.99

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30.99

HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24.99

LENTIL-QUINOA PATTY MELT

caramelized onions, swiss cheese, bistro sauce,
toasted seeded rye • 19.99

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,
pumpernickel • 22.99

REUBEN

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

ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions,
provolone, calabrian chili aioli, multigrain • 19.99

GENERAL MANAGER KOLI ZEKA • EXECUTIVE CHEF JOSEPH ALLEN

RAW BAR



RAW BAR PLATTERS

THE WALRUS* (GF) 66⁹⁹
12 oysters, 6 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 55⁹⁹

OYSTERS ROYALE* (GF) 117⁹⁹
12 oysters with italian white sturgeon caviar
HAPPY HOUR • 99⁹⁹

THE NEPTUNE* (GF) 136⁹⁹
24 oysters, 12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 124⁹⁹

THE ORCA* (GF) 181⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 164⁹⁹

THE POSEIDON* (GF) 269⁹⁹
1# maine lobster, jumbo lump crabmeat salad,
italian white sturgeon caviar, 24 oysters,
12 jumbo shrimp, 12 littleneck clams
HAPPY HOUR • 243⁹⁹

OYSTERS ON THE HALF SHELL (GF) EACH 3⁹⁹ • 1/2 DOZEN 22⁹⁹ • DOZEN 41⁹⁹
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 1/2 DOZEN 15⁹⁹ • DOZEN 27⁹⁹

LITTLE NECK CLAMS* (GF)
1/2 DOZEN 10⁹⁹ • DOZEN 19⁹⁹

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines • 24⁹⁹

JUMBO SHRIMP (GF) 4.79/EA

LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 28⁹⁹

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 • 11⁹⁹

BLOODY MARYLAND
old ebbitt grill classic
bloody mary, absolut peppar,
old bay seasoning rim topped
with a jumbo shrimp • 13⁹⁹

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 15⁹⁹
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

STRAWBERRY FIELDS 15⁹⁹
absolut vodka, musaragno 'babbo' prosecco, strawberry basil,
lemon, q soda

EMERALD CITY 14⁹⁹
tito's vodka, cucumber, mint, midori melon liqueur, lime, q soda

KISS FROM A ROSE 14⁹⁹
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

REFRESHING WITH A KICK

THE ITALIAN JOB 14⁹⁹
lucano limoncello, chacho jalapeno aguardiente, mt. defiance absinthe,
lemon, grapefruit soda

CRY MY EYES VIOLET 15⁹⁹
corazón blanco tequila, st. george spiced pear, lavender, lime

MONKEY BUSINESS 15⁹⁹
diplomatico 'mantuano' rum, smith + cross jamaican rum, giffard bresil du
banane, kahlua coffee liqueur, lustau 'peninsula' palo cortado sherry

WILDWOOD SOUR 15⁹⁹
sagamore 'small batch' rye whiskey, alpe genepy, maple, lime, egg white,
lime zest

STIRRED & BOOZY

ON THE BRIGHT SIDE 17⁹⁹
barr hill gin, casa carmen 'sun also rises' vermouth, fee brothers orange bitters

TRIPLE CROWN 15⁹⁹
green river 1885 bourbon, maggie's farm pineapple rum, amaro dell'etna,
vanilla, angostura aromatic bitters

ONE FOR THE MONEY 18⁹⁹
corazón 'OEG' reposado tequila, 400 conejos mezcal, earl grey, fernet branca,
bittermen's 'elemakule' tiki bitters

THE SHOREBIRD 21⁹⁹
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

Avissi Prosecco, Veneto, Italy, NV 13⁹⁹ | 47⁰⁰
Langlois Cremant de Loire, Loire Valley, France, NV 17⁹⁹ | 65⁰⁰
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 17⁹⁹ | 65⁰⁰
Philipponnat Brut 'Réserve Perpétuelle',
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION 28⁹⁹ | 120⁰⁰

WHITE

Inazio Urruzola Txakoli, (Hondarrabi Zuri) Basque, Spain, 2024
2025 OYSTER RIOT 2ND RUNNER UP 14⁹⁹ | 49⁰⁰
Dipinti Pinot Grigio, Trentino, Italy, 2024 13⁹⁹ | 47⁰⁰
Thomas Labille Chablis, Burgundy, France, 2024 17⁹⁹ | 63⁰⁰
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2024 15⁹⁹ | 51⁰⁰
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 14⁹⁹ | 49⁰⁰
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 13⁹⁹ | 47⁰⁰
Jordan Chardonnay, Sonoma, CA, 2022 21⁹⁹ | 76⁰⁰
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2023 OFF-DRY... 14⁹⁹ | 51⁰⁰
Fio Fabelhaft Riesling, Germany, NV (sweet, non-alcoholic) 13⁹⁹ | 47⁰⁰

ROSÉ

Figüiere, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2024... 13⁹⁹ | 47⁰⁰

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2023 15⁹⁹ | 55⁰⁰
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2022 23⁹⁹ | 85⁰⁰
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)
S. Rhone, France, 2024 13⁴⁹ | 47⁰⁰
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2023 19⁹⁹ | 71⁰⁰
Lamadrid 'Agrello' Malbec Reserve, Mendoza, Argentina, 2024 13⁴⁹ | 45⁰⁰
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 17⁹⁹ | 63⁰⁰
Upwell Cabernet Sauvignon, California, 2023 14⁹⁹ | 51⁰⁰
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2021 24⁹⁹ | 91⁰⁰

OYSTER HAPPY HOUR CHAMPAGNE SPECIALS

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

NV Taittinger Brut la Française REIMS • 90⁰⁰ (REG. 115⁰⁰)
NV Jacques Lassaigue Extra Brut Blanc de Blanc MONTGUEUX • 95⁰⁰ (REG. 120⁰⁰)
NV Mandois Brut Origine PIERRY • 99⁰⁰ (REG. 130⁰⁰)
NV Guy Larmandier Brut Rosé VERTUS • 99⁰⁰ (REG. 120⁰⁰)

