

EST. 1856

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

STARTERS

ELOTE LOCO ^{GF}

sweet corn, chipotle-lime crema, scallions,
cilantro, cotija, tortilla chips • 11⁹⁹

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

HOLLANDER MAINE MUSSELS

sauvignon blanc, dijon, lemon, herbs,
crushed red pepper, rustico crostini • 21⁹⁹

CHARRED SCALLION HUMMUS

vegetable crudite, pita bread, fire roasted tomato
relish, evoo, crispy spiced chickpeas • 16⁹⁹

CRAB & ARTICHOKE DIP

baguette, lemon • 18⁹⁹

BUFFALO CHICKEN WINGS ^{GF}

blue dressing, celery • 17⁹⁹
extra sauces • 0⁵⁹ each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream • 10⁹⁹

CHICKEN POSOLE VERDE SOUP ^{GF}

tomatillos, white hominy, jalapeños, cilantro, lime,
cabbage slaw • 10⁹⁹

CLYDE'S CHILI ^{GF} 9⁹⁹

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 ^{GF}

FOUR-CHEESE MAC & CHEESE

toasted panko breaderumbs

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}

GRILLED ASPARAGUS ^{GF}

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



OLD EBBITT GRILL®

OYSTER HAPPY HOUR

DAILY → 3-5PM
LATE NIGHT → 11PM-1AM

*SPECIAL OFFERS ON →
CHAMPAGNE, OYSTERS, CAVIAR,
CONSERVAS & RAW BAR PLATTERS*

ENTRÉES

WHOLE ROASTED TROUT

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

BELL & EVANS ROAST HALF CHICKEN ^{GF}

roasted fingerling potatoes, blistered green beans &
cherry tomatoes, brown butter chicken jus • 32⁹⁹

FAROE ISLANDS SALMON*

grilled summer squash, fregola, salsa rosa, fire-roasted
tomato relish • 29⁹⁹

BACON-HORSERADISH GLAZED MEATLOAF

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

FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28⁹⁹

JUMBO LUMP CRAB CAKE

SUMMER

corn & tomato chesapeake, kennebec potatoes, old bay

CLASSIC

french fries, coleslaw, tartar sauce, lemon

SINGLE 30⁹⁹ • DOUBLE 54⁹⁹

GEORGE'S BANK SCALLOPS*

lemon brown butter gnocchi, corn, squash,
oven-dried cherry tomatoes, onion soubise,
smoked paprika vinaigrette • 38⁹⁹

BABY BACK RIBS

potato salad, coleslaw, cornbread, bbq sauce

HALF RACK 24⁹⁹ • FULL RACK 39⁹⁹

STEAK FRITES* ^{GF}

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

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

COLOSSAL SHRIMP (3) 13⁹⁹

1LB MAINE LOBSTER 31⁹⁹

GEORGES BANK SCALLOPS (3) 16⁹⁹

SAUCES

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

HOUSE-MADE PASTAS

SHRIMP SPAGHETTINI

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

BASIL PESTO BUCATINI

sweet corn, green beans, pine nuts,
pecorino romano • 23⁹⁹

CHICKEN PARMESAN

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

SPICY SAUSAGE GARGANELLI

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



GREENS & GRAINS

CAESAR SALAD

grana padano, croutons • 15⁹⁹

BLACKBERRY & AVOCADO SALAD ^{GF}

goat cheese, almonds, radicchio, arcadian lettuce,
white balsamic vinaigrette • 15⁹⁹

MIXED GREENS SALAD

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

GRILLED CHICKEN SALAD ^{GF}

little gem lettuce, avocado, grilled corn, cherry
tomatoes, cucumbers, pickled red onions, cotija,
cilantro-lime dressing • 24⁹⁹

FALAFEL BOWL

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

BEEFSTEAK TOMATO SALAD ^{GF}

buffalo mozzarella, sweet basil, mosto olive oil,
aged balsamic • 16⁹⁹

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

GRILLED STEAK SALAD* ^{GF}

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

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

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

HOT ROAST BEEF

caramelized onions, cherry pepper relish, gruyère,
horseradish mayonnaise, toasted sub roll • 24⁹⁹

CHICKEN #1

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

JUMBO LUMP CRAB CAKE SANDWICH

coleslaw, tartar sauce, challah bun • 30⁹⁹

CLASSIC SUMMER BLT

virginia beefsteak tomatoes, red leaf lettuce,
applewood bacon, basil mayo, toasted country
white bread • 17⁹⁹

CRISPY FISH SANDWICH

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

LENTIL-QUINOA PATTY MELT

caramelized onions, swiss cheese, bistro sauce,
toasted seeded rye • 19⁹⁹

WALTER'S FAVORITE

hot pastrami, muenster, coleslaw, thousand island,
pumpnickel • 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* 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, jumbo lump crabmeat salad,
24 oysters, 12 jumbo shrimp, 6 littleneck clams
HAPPY HOUR • 162.99

THE POSEIDON* 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 EACH 3.99 • 1/2 DOZEN 23.99 • DOZEN 43.99
CHOOSE ONE TYPE OR MIX & MATCH*

- Duxbury Select* medium size, briny with a crisp finish • DUXBURY BAY, MA
- Fiddler's 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 briney 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 15.99 • DOZEN 28.99

LITTLE NECK CLAMS* 1/2 DOZEN 10.99 • DOZEN 19.99

JUMBO LUMP CRAB DIJONNAISE
chilled crab "salad", westminster saltines • 26.99

JUMBO SHRIMP 4.79/EA

LOBSTER COCKTAIL
1# maine lobster cocktail,
horseradish cream sauce • 31.99

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.

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" 98
hints of umami and sea salt, with a buttery finish

CALVISIUS ITALIAN "WHITE STURGEON" 89
onyx beads, luscious mouthfeel, refined salinity, hints of green olive

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

SEASONAL COCKTAILS

To celebrate 250 years of America, we are offering a unique single barrel selection from our friends at Rare Character

FOUNDER'S RESERVE 24.99
rare character 6 year 'clyde's – 250th anniversary' single barrel bourbon, rainwater madeira, maple, spiced apple bitters

SANGRIA

BOURBON PEACH SANGRIA 16.99
green river '1885' bourbon, peach brandy, chardonnay, peach, q ginger beer

LIGHT & BRIGHT

STRAWBERRY FIELDS 16.99
absolut vodka, musaragno 'babbo' prosecco, strawberry basil, lemon, q soda

EMERALD CITY 15.99
tito's 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 16.99
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 16.99
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 18.99 | 67.00
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 | 51.00
Dipinti Pinot Grigio, Trentino, Italy, 2024 13.99 | 47.00
Thomas Labille Chablis, Burgundy, France, 2024 17.99 | 63.00
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2024 15.99 | 51.00
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2024 14.99 | 51.00
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

Figüière, 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 13.99 | 47.00
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 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)

