



# STARTERS

**OYSTERS ROCKEFELLER** <sup>GF</sup>

spinach, watercress,  
garlic-herb butter, Parmesan...15.99

**MAINE BLUE MUSSELS**

white wine, cherry tomatoes,  
parsley, basil, garlic, chili flakes,  
house bread...16.99

**FRIED CALAMARI**

pickled cherry peppers, lemon  
vinaigrette, remoulade...15.99

**CLASSIC HUMMUS** <sup>V</sup>

marinated chickpeas, cucumbers,  
olive oil, warm pita...12.99

**CRAB & ARTICHOKE DIP**

baguette, lemon...15.99

**BUFFALO CHICKEN WINGS** <sup>GF</sup>

blue cheese dressing, celery...14.99

**MARYLAND CRAB SOUP** <sup>GF</sup>...8.99

**NEW ENGLAND CLAM CHOWDER**

celery, potatoes, bacon, cream...8.99

**CLYDE'S CHILI** <sup>GF</sup>...7.99

cheddar/onions/sour cream...0.59 ea

# LATE NIGHT ENTRÉES

**JUMBO LUMP CRAB CAKE**

french fries, coleslaw,  
tartar sauce, lemon  
single... 25.99 double...46.99

**FRIED CHICKEN RICE BOWL**

honey-Sriracha tossed chicken breast,  
hard-boiled egg, bacon, Honeycrisp  
apples, watercress, ginger pickled  
cucumbers, scallions...18.99

**PAN-SEARED ATLANTIC SALMON\*** <sup>GF</sup>

whipped potatoes, broccolini...23.99

**DUROC PORK CHOP** <sup>GF</sup>

braised collard greens, roasted sweet  
potato, caramelized apples,  
apple-mustard glaze...27.99

**SPICED CAULIFLOWER** <sup>V</sup>

farro, garlic spinach, peperonata,  
aged balsamic...18.99

**TROUT PARMESAN**

roasted potatoes, sautéed green beans,  
hollandaise...23.99

**CRISPY ROASTED HALF-CHICKEN**

Parmesan polenta,  
sautéed garlic spinach, maitake  
mushrooms, chicken jus...19.99

**BACON-HORSERADISH  
GLAZED MEATLOAF**

whipped potatoes, Swiss chard,  
cremini mushrooms, bordelaise...18.99

**STEAK FRITES\*** <sup>GF</sup>

8-oz. NY strip steak, french fries,  
watercress, shallot-Dijon cream...27.99

**CEDAR RIVER FARMS®  
FILET MIGNON\*** <sup>GF</sup>

8-oz. beef tenderloin, whipped potatoes,  
broccolini, bordelaise...40.99

**HOUSE-MADE  
PASTAS**

**CANNELONI DI CASA**

pork mortadella, spinach,  
ricotta-stuffed pasta, cream sauce...19.99

**SPICY SAUSAGE GARGANELLI**

sausage ragù, San Marzano tomatoes,  
Tuscan kale, Pecorino Romano...19.99

**SHRIMP SPAGHETTINI**

cherry tomatoes, basil, garlic, chili flakes,  
white wine-lemon butter...22.99

# GREENS

add: flat iron steak...11,  
salmon...11, chicken...9,  
jumbo lump crab cake...22.99

**AUTUMN MARKET SALAD** <sup>GF</sup> <sup>V</sup>

red oak leaf lettuce, arugula, Asian  
pears, Honeycrisp apples, candied  
walnuts, Jasper Hills Farm cheese,  
white balsamic vinaigrette...10.99

**CAESAR SALAD**

Grana Padano, croutons...10.99

**MIXED GREENS SALAD** <sup>V</sup>

baby greens, cherry tomatoes,  
carrots, cucumbers, croutons,  
roasted sunflower seeds,  
lemon-basil vinaigrette...9.99

# BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or small Caesar salad. Burgers are served on sesame seed bun.  
Top your burger with caramelized onions, sautéed mushrooms or chili, additional 0.59 each.  
Gluten-free bread available, additional 1.99.

**OEG CLASSIC BURGER\*** ...16.99

American, Swiss, blue, cheddar,  
pepper Jack, or Muenster...17.99

**BACON CHEESEBURGER\***

American, Swiss, blue, cheddar,  
pepper Jack, or Muenster...18.99

**LENTIL-QUINOA BURGER** <sup>V</sup>

caramelized onions, cremini  
mushrooms, Swiss, power lettuce blend,  
multigrain kaiser roll...17.99

**WALTER'S FAVORITE**

hot pastrami, Muenster, coleslaw,  
Thousand Island, pumpernickel...17.99

**BACON PIMENTO  
CHEESEBURGER\***

house-made pimento cheese, lettuce,  
tomato, potato bun...18.99

**JALAPEÑO  
CHEESEBURGER\***

cheddar cheese, pickled red onion,  
pickled jalapeño, hot pepper mayo,  
lettuce, tomato, potato bun...18.99

**CHICKEN #1**

grilled chicken breast, bacon,  
Muenster, sesame seed bun...16.99

**JUMBO LUMP CRAB CAKE**

coleslaw, tartar sauce, potato roll...25.99

**BUFFALO CHICKEN**

spicy slaw, hot pepper mayo, blue  
cheese crumbles, potato roll...16.99

**REUBEN**

first-cut corned beef, sauerkraut,  
Swiss, Thousand Island,  
toasted seeded rye...17.99

**FRENCH DIP**

shaved roast beef, gruyere cheese,  
baguette, au jus...18.99

# COCKTAILS

**GINGER BEE** 15.99

Barr Hill Tom Cat Gin, Domaine de Canton  
French Ginger Liqueur, Ginger Simple Syrup,  
Lemon Juice, Raw Sugar Rim

**FRENCH HAVANA** 15.99

Bacardi Rare Gold Rum Reserva Ocho 8-Year  
Old, Grand Marnier Liqueur,  
Amarena Cherry Syrup, Fee Brothers Orange  
Bitters, Brûléed Orange Peel

**HOT & BOTHERED** 14.99

Sagamore Spirit Straight Rye Whiskey, Warm  
Pennsylvania "Boilo" (Ginger Ale, Honey,  
Orange, Apple, Raisin, Cinnamon and Cloves)

**CRANBERRY-APPLE MULE** 14.99

Cranberry Infused Tito's Vodka, Sparkling  
Apple Cider, Goslings Ginger Beer,  
Sugar/Cinnamon Rim

**GEORGE & AMAL** 16.99

Casamigos Blanco Tequila, Illegal Mezcal Joven,  
Grand Marnier Liqueur, Habanero-Honey  
Simple Syrup, Lime Juice,  
Aleppo Pepper/Sugar/Sea Salt Rim

**BLOOD ORANGE NEGRONI** 16.99

Barr Hill Gin, Solerno Blood Orange Liqueur,  
Dolin Vermouth de Chambéry Rouge, Campari

**PRICKLY PALOMA** 15.99

Patrón Silver Tequila, Prickly Pear Simple  
Syrup, Grapefruit Juice, Sprite

**CALIFORNIA JANE** 15.99

Woodford Reserve Kentucky Straight Bourbon  
Whiskey, Cynar, Amarena Cherry Juice,  
Amarena Cherry, Peychaud's Aromatic  
Cocktail Bitters

**PEAR SANGRIA** 15.99

Grey Goose "La Poire" Pear Vodka, Domaine  
de Canton Ginger Liqueur, Old Ebbitt Grill  
Chardonnay, Blue Ridge Bucha Ginger  
Kombucha, Pear Simple Syrup,  
Diced Asian Pears

**IRISH OLD FASHIONED** 15.99

Jameson Select Reserve Black Barrel Irish  
Whiskey, Bénédictine Liqueur, Angostura  
Bitters, Fee Brothers Orange Bitters

**WHAT TO DRINK WHEN  
YOU'RE NOT DRINKING**

Lyre's - Lovingly Crafted Alcohol-Free  
Classic Spirits

**ESPRESSO "NOTINI"** 11.99

Lyre's Coffee Originale, Lyre's White Cane  
Spirit, Cold Brew Coffee, Simple Syrup

**NO-KEY SOUR** 11.99

Lyre's American Malt, Lyre's Orange Sec,  
Orange Juice, Sour Mix

**NO-KICK KENTUCKY MULE** 11.99

Lyre's American Malt, Goslings Ginger Beer,  
Ginger Simple Syrup, Lime Juice

**NON-ALCOHOLIC BEERS**

**HEINEKEN PREMIUM LAGER O.O**  
(Amsterdam, The Netherlands)..... 6.59

**ATHLETIC BREWING RUN WILD IPA**  
(Stratford, CT) ..... 6.59

**BROOKLYN SPECIAL EFFECTS HOPPY  
AMBER** (Brooklyn, NY)..... 6.59

**SAM ADAMS JUST THE HAZE "HAZY JUICY  
IPA"** (Boston, MA) ..... 6.59

# DESSERT

**CREME BRULEE**

caramelized sugar...7.99

**KEY LIME PIE**

whipped cream, lime zest...8.99

**PEANUT BUTTER PIE**

peanut-chocolate chip crust,  
peanut butter mousse, chocolate  
sauce, whipped cream...8.99

**APPLE CRUMBLE**

brown butter baked apples, cinnamon  
oat streusel, vanilla ice cream...8.99

**HOT FUDGE BROWNIE SUNDAE**

vanilla ice cream, whipped  
cream, almonds...8.99

**SALTED CARAMEL BREAD PUDDING**

vanilla bread pudding, vanilla ice cream,  
salted caramel sauce...7.99

**HÄAGEN-DAZS ICE CREAM & SORBET**

one scoop 3.99 / two scoops 6.99

A gratuity of 20% will be added to all parties of 6 or more.  
This gratuity is at the discretion of the guest and can be removed upon request.

<sup>V</sup> Vegetarian <sup>GF</sup> Gluten-Friendly

# TODAY'S OYSTERS

## CHOOSE ONE TYPE OR MIX & MATCH\*

each...3.59, ½ dozen...18.99, dozen...37.99  
served with cocktail sauce & classic mignonette

### DUXBURY SELECT\* <sup>GF</sup>

*Crassostrea virginica*  
Duxbury Bay, MA  
medium size, briny  
with a crisp finish

### KUSSHI\* <sup>GF</sup>

*Crassostrea gigas*  
Stellar Bay, BC  
small size, slightly briny  
with a sweet finish

### OSTERVILLE\* <sup>GF</sup>

*Crassostrea virginica*  
West Bay, MA  
medium size, plump in the shell,  
slightly briny with a sweet finish

### SHIPWRECK\* <sup>GF</sup>

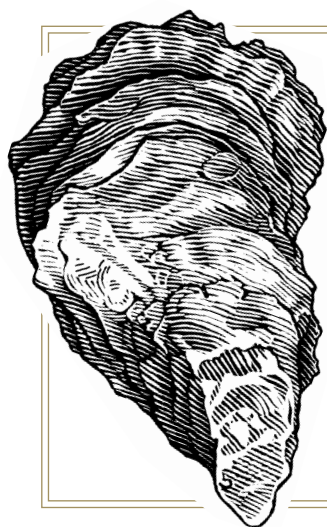
*Crassostrea virginica*  
Conway Narrows, PEI  
medium size, crisp and briny  
with a sweet finish

### SUMMERSIDE\* <sup>GF</sup>

*Crassostrea virginica*  
Conway Narrows, PEI  
medium size, slightly briny  
with a sweet finish

### WELLFLEET\* <sup>GF</sup>

*Crassostrea virginica*  
Wellfleet Harbor, MA  
medium size, plump in the shell  
with a very briny finish



## EBBITT OYSTER HAPPY HOUR

Daily

3pm-5pm and 11pm-1am

### OYSTERS

½ dozen...12.00 / dozen...24.00

### DISCOUNTS ON RAW BAR PLATTERS

## RAW BAR PLATTERS

### THE POSEIDON

1# Maine Lobster, Jumbo Lump  
Crabmeat Salad, Sterling Pacific  
White Sturgeon Caviar,  
24 Oysters, 12 Jumbo Shrimp,  
12 Little Neck Clams...259.99  
Happy Hour 239.99

### THE ORCA

1# Maine Lobster, Jumbo Lump  
Crabmeat Salad, 24 Oysters,  
12 Jumbo Shrimp, 6 Little  
Neck Clams...179.99  
Happy Hour 159.99

### THE NEPTUNE

24 Oysters, 12 Jumbo Shrimp,  
12 Little Neck Clams...124.99  
Happy Hour 114.99

### THE WALRUS

12 Oysters, 6 Jumbo Shrimp,  
6 Little Neck Clams...62.99  
Happy Hour 52.99

## MORE FROM THE RAW BAR

### LITTLE NECK CLAMS\* <sup>GF</sup>

½ dozen...9.99 / dozen...18.99

### JUMBO SHRIMP <sup>GF</sup>

4.29 each

### 1# MAINE LOBSTER COCKTAIL

horseradish cream sauce...25.99

### JUMBO LUMP CRABMEAT SALAD

Old Bay dressing, Westminster  
Crackers...19.99

## The Oyster Eater's Bill of Rights

Served in a casual,  
convivial atmosphere by a  
knowledgeable staff.

Expertly shucked  
and presented traditionally  
on an iced platter  
within five minutes of opening.

Presented with a selection  
of oyster-friendly wines and ales.

Harvested in their season  
from certified clean waters.

Laboratory tested.

Named on the menu by species  
and growing location.

Received directly from  
farms that are interstate-certified  
shellfish shippers.

Documented by tags  
indicating harvest location  
and date (available by request).

Valued as an important  
part of the history and culture  
of this saloon.

## OYSTER DRINKS

### OYSTER SHOOTER

11.99

Absolut Peppar,  
horseradish, cocktail sauce,  
your choice of oyster

### BLOODY MARYLAND

13.29

Old Ebbitt Grill Classic Bloody Mary,  
Absolut Peppar, garnished with Old Bay  
seasoning, topped with a jumbo shrimp

## OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

Pacifico Clara ..... 7.49  
Stella Artois ..... 7.49  
RAR Bucktown Brown Ale..... 7.49  
DC Brau "The Public" Pale Ale..... 7.59  
Heavy Seas Loose Cannon IPA..... 7.59  
Guinness Stout..... 7.99

## TINNED SEAFOOD

### CAVIAR

sustainably harvested—30 grams  
Route 11 potato chips—lightly salted

### STERLING PACIFIC WHITE STURGEON

buttery creaminess, light nutty flavor,  
hints of crisp seawater  
California / 74

### SASANIAN "RUSSIAN OSETRA"

robust and buttery, with a distinct flavor  
of the sea and a delightful finish  
Poland / 70

### CONSERVAS

crusty bread, whipped salted butter, pickled vegetables, piquillo peppers, Maldon sea salt, lemon

### ANCHOVIES

in garlic and olive oil  
Olasagasti / Spain / 6.7 oz / 17

### CLAMS

razor clams, grilled in olive oil  
Güeyu Mar / Spain / 5.3 oz / 38

### MUSSELS

grilled in fennel tomato sauce  
Scout / Prince Edward Island /  
3.5 oz / 16

### in pickled sauce

Bon Appetit / Spain / 4.5 oz / 14

### OCTOPUS

grilled whole in olive oil  
Güeyu Mar / Spain / 5.3 oz / 36

### SQUID

stuffed in Mediterranean sauce  
Lucas / Portugal / 4 oz / 18

### SARDINES

grilled tails in olive oil  
Güeyu Mar / Spain / 5.3 oz / 28

### spiced in olive oil

Nuri / Portugal / 4.4 oz / 18

### in lemon sauce

Santos / Portugal / 4.2 oz / 18

### MACKEREL

spiced in olive oil  
Pinhais / Portugal / 4.4 oz / 18

### in mustard sauce

Santos / Portugal / 4.2 oz / 20

### TUNA

yellowfin ventresca tuna belly  
Olasagasti / Spain / 4.2 oz / 32

in olive oil with chickpeas  
Briosa / Portugal / 4.2 oz / 20

### escabeche sauce

Tenorio / Portugal / 4.2 oz / 20

### olive oil & capers

Tenorio / Portugal / 4.2 oz / 20

Azorean lemon & chili peppers  
Tenorio / Portugal / 4.2 oz / 20