

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

### NEW ENGLAND CLAM CHOWDER

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

### CHICKEN POSOLE VERDE SOUP <sup>GF</sup>

tomatillos, white hominy, jalapeños, cilantro, lime,  
cabbage slaw • 10<sup>99</sup>

### CLYDE'S CHILI <sup>GF</sup> 9<sup>99</sup>

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

### FRIED GREEN TOMATOES

black pepper shrimp, corn chow chow,  
remoulade • 17<sup>99</sup>

### ZUCCHINI CHIPS <sup>GF</sup>

chipotle-buttermilk dressing, parmesan • 11<sup>99</sup>

### DAY BOAT NEW ENGLAND CALAMARI

pickled cherry peppers, watercress,  
remoulade • 17<sup>99</sup>

### FRIED OYSTER DEVEILED EGGS

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

### OYSTERS ROCKEFELLER <sup>GF</sup>

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

### MEATBALLS

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

### CHARRED SCALLION HUMMUS <sup>GF</sup>

vegetable crudite, pita bread, fire roasted tomato  
relish, evoo, crispy spiced chickpeas • 16<sup>99</sup>

### CRAB & ARTICHOKE DIP

baguette, lemon • 18<sup>99</sup>

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

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

### CHICKEN & WAFFLES

buttermilk fried chicken thighs, whipped butter,  
smoked maple syrup • 22<sup>99</sup>

### STEAK & EGGS\* <sup>GF</sup>

cedar river farms 8-oz. ny strip steak, brunch potatoes,  
two eggs any style, béarnaise sauce • 35<sup>99</sup>

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

cedar river farms 8-oz. ny strip steak, french fries,  
watercress, shallot-dijon cream sauce • 36<sup>99</sup>

### SHRIMP & GRITS <sup>GF</sup>

cheese grits, andouille sausage, crystal-tomato broth • 24<sup>99</sup>

### ZUCCHINI & BASIL FRITTATA <sup>GF</sup>

vidalia onions, tomato & arugula salad, pecorino romano,  
lemon vinaigrette, crostini • 19<sup>99</sup>

### CHALLAH FRENCH TOAST <sup>GF</sup>

peaches, whipped butter, maple syrup, choice of bacon,  
pork sausage, or turkey sausage • 18<sup>99</sup>

### ALL AMERICAN BREAKFAST

eggs your way, choice of bacon, pork sausage, or turkey  
sausage, brunch potatoes, choice of toast • 20<sup>99</sup>

### CORNED BEEF HASH\*

poached eggs, toasted sourdough • 21<sup>99</sup>

### FISH & CHIPS

steak fries, coleslaw, tartar sauce, lemon • 28<sup>99</sup>

### BASIL PESTO BUCATINI <sup>GF</sup>

sweet corn, green beans, pine nuts,  
pecorino romano • 23<sup>99</sup>

### FAROE ISLANDS SALMON\*

grilled summer squash, fregola, salsa rosa, fire-roasted  
tomato relish...29<sup>99</sup>

### JUMBO LUMP CRAB CAKE

| SUMMER                     | CLASSIC                        |
|----------------------------|--------------------------------|
| corn & tomato chesapeake,  | french fries, coleslaw, tartar |
| kennebec potatoes, old bay | sauce, lemon                   |

SINGLE 30<sup>99</sup> • DOUBLE 54<sup>99</sup> • SANDWICH 30<sup>99</sup>

## EGGS BENEDICT

TWO POACHED EGGS, ENGLISH MUFFIN, BRUNCH POTATOES

TRADITIONAL\* canadian bacon, hollandaise.....20<sup>99</sup>

CHESAPEAKE\* crab cakes, old bay, hollandaise .....30<sup>99</sup>

FLORENTINE\* sauteed spinach, chive hollandaise .....20<sup>99</sup>

FRIED OYSTERS\* sauteed spinach, smoked paprika hollandaise.....23<sup>99</sup>

SMOKED SALMON\* beefsteak tomatoes, dill hollandaise.....20<sup>99</sup>

## SIDES

### GRANOLA BOWL <sup>GF</sup>

greek yogurt, mixed berries, honey • 9<sup>99</sup>

### APPLEWOOD BACON • 3<sup>99</sup>

### PORK SAUSAGE PATTIES • 6<sup>99</sup>

### TURKEY SAUSAGE LINKS • 6<sup>99</sup>

### TWO EGGS YOUR WAY • 6<sup>99</sup>

### SEASONAL FRUIT • 5<sup>99</sup>

### CHEESE WHITE CORN GRITS • 6<sup>99</sup>

### "BURNT" BROCCOLI <sup>GF</sup>

charbroiled, lemon, crushed red pepper,  
garlic herb butter • 9<sup>99</sup>

### HOT HONEY GLAZED RAINBOW CARROTS <sup>GF</sup> <sup>GF</sup> • 9<sup>99</sup>

### FOUR-CHEESE MAC & CHEESE <sup>GF</sup>

toasted panko breadcrumbs • 9<sup>99</sup>

### BRUNCH POTATOES <sup>GF</sup>

onions, peppers, smoked paprika,  
garlic herb butter • 6<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.

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

## GREENS & GRAINS

### CAESAR SALAD

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

### HONEYCRISP APPLE SALAD <sup>GF</sup>

arcadian lettuce, arugula, asian pears, jasper hill alpine  
cheese, candied walnuts, golden balsamic vinaigrette • 15<sup>99</sup>

### MIXED GREENS SALAD <sup>GF</sup>

arcadian blend lettuce, carrots, cucumbers,  
cherry tomatoes, sunflower seeds, croutons,  
lemon-basil vinaigrette • 12<sup>99</sup>

### GRILLED CHICKEN SALAD <sup>GF</sup>

little gem lettuce, avocado, grilled corn, cherry  
tomatoes, cucumbers, pickled red onions, cotija,  
cilantro-lime dressing • 24<sup>99</sup>

### FALAFEL BOWL <sup>GF</sup>

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

### FAROE ISLANDS SALMON NIÇOISE SALAD\* <sup>GF</sup>

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

### GRILLED STEAK SALAD\* <sup>GF</sup>

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

### BREAKFAST SANDWICH\*

two eggs over medium, swiss, bacon, lettuce, tomato,  
avocado, mayonnaise, griddled sourdough...18<sup>99</sup>

### 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>

### FRIED CHICKEN SANDWICH

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

### REUBEN

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

### WARM MAINE LOBSTER ROLL

split-top roll, lemon-herb mayo, coleslaw • 38<sup>99</sup>

### CHICKEN #1

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

### CRISPY FISH SANDWICH

tartar sauce, dill pickles, pickled red onions,  
lemon, brioche bun • 18<sup>99</sup>

### WALTER'S FAVORITE

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

### ROAST TURKEY

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

RAW BAR



RAW BAR PLATTERS

**THE WALRUS\* (GF)** ..... 72<sup>.99</sup>  
12 oysters, 6 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 62<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)** ..... 143<sup>.99</sup>  
24 oysters, 12 jumbo shrimp, 12 littleneck clams  
**HAPPY HOUR • 124<sup>.99</sup>**

**THE ORCA\* (GF)** ..... 187<sup>.99</sup>  
1# maine lobster, seafood cocktail, 24 oysters,  
12 jumbo shrimp, 6 littleneck clams  
**HAPPY HOUR • 162<sup>.99</sup>**

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

FROM THE SEA

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

**SMOKED TROUT DIP**  
crispy capers, chives, saltine crackers, lemon, tabasco • 15<sup>.99</sup>

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

**LOBSTER COCKTAIL**  
1# maine lobster cocktail, horseradish cream sauce • 34<sup>.99</sup>

**SEAFOOD COCKTAIL**  
shrimp, scallops, squid, mussels, citrus vinaigrette,  
cilantro, lemon, tabasco, saltine crackers • 18<sup>.99</sup>

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 • 15<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

 **SPICED APPLE SANGRIA** ..... 16<sup>.99</sup>  
green river '1885' bourbon, cabernet sauvignon, apple cider,  
orange-cinnamon-clove

LIGHT & BRIGHT

 **HIGH SOCIETY SPRITZ** ..... 15<sup>.99</sup>  
cocchi rosa americano, st. elder elderflower, simple, lemon,  
q hibiscus ginger beer, prosecco

 **THE LONG GAME** ..... 14<sup>.99</sup>  
absolut vodka, maggie's farm falernum, pear nectar, lime,  
fee brothers cardamom bitters, ginger beer

 **ITALIAN JOB** ..... 15<sup>.99</sup>  
lucano limoncello, chacho jalapeno aguardiente,  
mt. defiance absinthe, lime, q sparkling grapefruit

REFRESHING WITH A KICK

 **WHITE NEGRONI** ..... 16<sup>.99</sup>  
barr hill gin, casa carmen 'sun also rises' vermouth,  
luxardo bitter bianco, fee brothers grapefruit bitters

 **NIGHT IN JALISCO** ..... 15<sup>.99</sup>  
corazón blanco tequila, giffard crème de pamplemousse rose,  
cinnamon, cranberry, lime, cinnamon-sugar rim

 **THE LAST RESORT** ..... 14<sup>.99</sup>  
myers dark rum, carpano punt e mes, fernet branca,  
cinnamon, lime, prosecco

STIRRED & BOOZY

 **OLD MONEY** ..... 18<sup>.99</sup>  
g4 reposado tequila, st. george spiced pear, five spice,  
bittermens 'xocolatl' mole bitters

 **THE HAALAND** ..... 19<sup>.99</sup>  
willett 4 year rye whiskey, linie aquavit, cardamom, peychaud's bitters

 **TRIPLE CROWN** ..... 16<sup>.99</sup>  
green river '1885' bourbon, maggie's farm pineapple rum,  
amaro dell'etna, vanilla, angostura aromatic bitters

 **NECTAR OF THE GODS** ..... 23<sup>.99</sup>  
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<sup>.99</sup> | 47<sup>.00</sup>  
Langlois Cremant de Loire, Loire Valley, France, NV ..... 17<sup>.99</sup> | 65<sup>.00</sup>  
Raventos i Blanc 'de Nit' Brut Rosé, Sant' Sadurni d'Anoia, Spain, 2023 ..... 18<sup>.99</sup> | 67<sup>.00</sup>  
Philipponnat Brut 'Réserve Perpétuelle',  
Champagne, France, NV, 2025 OYSTER RIOT CHAMPION ..... 28<sup>.99</sup> | 120<sup>.00</sup>

WHITE

Dipinti Pinot Grigio, Trentino, Italy, 2025 ..... 13<sup>.99</sup> | 47<sup>.00</sup>  
Thomas Labille Chablis, Burgundy, France, 2024 ..... 17<sup>.99</sup> | 63<sup>.00</sup>  
Invivo X SJP Sauvignon Blanc, Marlborough, New Zealand, 2025 ..... 15<sup>.99</sup> | 51<sup>.00</sup>  
Steininger 'Classic' Grüner Veltliner, Kamptal, Austria, 2025 ..... 14<sup>.99</sup> | 51<sup>.00</sup>  
Fess Parker Chardonnay, Santa Barbara County, CA, 2024 ..... 13<sup>.99</sup> | 47<sup>.00</sup>  
Jordan Chardonnay, Sonoma, CA, 2023 ..... 21<sup>.99</sup> | 76<sup>.00</sup>  
Karp-Schreiber Brauneburger Juffer Kabinet Riesling, Mosel, Germany, 2025 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

Figuière, Famille Combard Magali Signature Rose, Côtes de Provence, France, 2025.... 13<sup>.99</sup> | 47<sup>.00</sup>

RED

Cloudline Pinot Noir, Willamette Valley, OR, 2024 ..... 15<sup>.99</sup> | 55<sup>.00</sup>  
Numa Cornut Bourgogne Rouge (Pinot Noir), Burgundy, France, 2023 ..... 23<sup>.99</sup> | 85<sup>.00</sup>  
A. Berthet Rayne, Cotes du Rhone (Grenache/Syrah/Mourvedre)  
S. Rhone, France, 2025 ..... 13<sup>.49</sup> | 47<sup>.00</sup>  
Sottimano Langhe (Nebbiolo), Langhe, Italy, 2024 ..... 19<sup>.99</sup> | 71<sup>.00</sup>  
Lamadrid 'Agrelo' Malbec Reserve, Mendoza, Argentina, 2024 ..... 13<sup>.99</sup> | 47<sup>.00</sup>  
Barboursville Reserve Cabernet Franc, Charlottesville, VA, 2023 ..... 17<sup>.99</sup> | 63<sup>.00</sup>  
Upwell Cabernet Sauvignon, California, 2023 ..... 14<sup>.99</sup> | 51<sup>.00</sup>  
Far Mountain 'Fission' Cabernet Sauvignon, Sonoma Valley, CA, 2022 ..... 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 Lassaigue 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>)

