

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>

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

**OYSTERS ROCKEFELLER** (GF)  
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** (V)  
cucumbers, olive oil, aleppo pepper,  
warm pita • 16<sup>99</sup>

**CRAB & ARTICHOKE DIP**  
baguette, lemon • 18<sup>99</sup>

**BUFFALO CHICKEN WINGS** (GF)  
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** (V) (GF)  
sweet potatoes, tuscan kale • 10<sup>99</sup>

**CLYDE'S CHILI** (GF) 9<sup>99</sup>  
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 (V) • 22<sup>99</sup>

## SIDES

**PROPER WHIPPED POTATOES** (GF) (V)

**FOUR-CHEESE MAC & CHEESE** (V)  
toasted panko breadcrumbs

**POTATOES AU GRATIN** (GF) (V)  
garlic-parmesan cream, chives

**THICK-CUT STEAK FRIES** (GF) (V)  
garlic herb butter, parsley

**CLASSIC CREAMED SPINACH** (GF) (V)  
garlic cream, pecorino romano

**HOT HONEY GLAZED  
RAINBOW CARROTS** (GF) (V)

**CHARRED BROCCOLINI** (GF) (V)  
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.

(V) Vegetarian (GF) Gluten-Friendly

## ENTRÉES

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

**BELL & EVANS HALF CHICKEN** (GF)  
truffle-parmesan polenta cake, mushroom fricassée,  
sautéed spinach, baby carrots, brown butter chicken jus • 32<sup>99</sup>

**FAROE ISLANDS SALMON** (GF)  
french green lentils, sauteed spinach, cipollini onions,  
red wine-mustard gastrique • 29<sup>99</sup>

**BACON-HORSERADISH GLAZED MEATLOAF**  
whipped yukon gold potatoes, swiss chard,  
cremini mushrooms, bordelaise • 25<sup>99</sup>

**GEORGE'S BANK SCALLOPS** (GF)  
carolina gold rice grits, colorful cauliflower,  
lemon-parsley-caper sauce • 38<sup>99</sup>

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

**JUMBO LUMP CRAB CAKE**  
french fries, coleslaw, tartar sauce, lemon  
SINGLE 30<sup>99</sup> • DOUBLE 52<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** (GF) (GF) LINZ HERITAGE ANGUS ..... 8oz 54<sup>99</sup>

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

**BONELESS RIBEYE** (GF) (GF) LINZ HERITAGE ANGUS ..... 16oz 57<sup>99</sup>

**PORK CHOP** (GF) (GF) 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 (GF) • CHIMICHURRI (GF) • EBBITT STEAK SAUCE (GF) • SHALLOT-DIJON CREAM SAUCE (GF)

## 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>

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

**MIXED GREENS SALAD** (V)  
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** (V)  
hummus, quinoa tabbouleh, tahini sauce, pickled red  
onions, fattoush salad, lemon-sumac vinaigrette • 23<sup>99</sup>

**ROASTED BEETS & CITRUS SALAD** (GF) (V)  
goat cheese espuma, orange suprêmes, fennel,  
watercress, pistachios • 17<sup>99</sup>

**FAROE ISLANDS SALMON NIÇOISE SALAD** (GF) (V)  
potatoes, haricot vert, soft-boiled egg, baby greens,  
oven-dried cherry tomatoes, olives, dijon vinaigrette • 27<sup>99</sup>

**GRILLED STEAK SALAD** (GF) (V)  
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** (GF)  
american, swiss, blue, cheddar, pepper jack,  
or muenster • 19<sup>99</sup>

**BACON CHEESEBURGER** (GF)  
american, swiss, blue, cheddar, pepper jack,  
or muenster • 20<sup>99</sup>

**BACON PIMENTO BURGER** (GF)  
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>

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

**LENTIL-QUINOA PATTY MELT** (V)  
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

**KISS FROM A ROSE** ..... 14<sup>99</sup>  
barr hill gin, cocchi rosa americano, strawberry basil, lime juice

**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 Lassaigne 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?  
Try our other locations →

FITZGERALD'S

1789  
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& BAR

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The HAMILTON

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HOUSE

RYE STREET  
Tavern

THE TOMBS

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