

675 15TH ST NW
WASHINGTON, DC 20005



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WWW.EBBITT.COM

STARTERS

BEETS & BURRATA

red beet puree, roasted golden beets, pickled Chioggia beets, balsamico, pistachio gremolata, micro arugula...16.99

POINT JUDITH RHODE ISLAND CALAMARI

zucchini, pickled cherry peppers, watercress, remoulade...16.99

AMERICAN FARMHOUSE CHEESE SAMPLER* ...20.99

membrillo, pickled red onions, honey walnuts, walnut-raisin bread

Cottonwood River Reserve Cheddar

Jason Wiebe Dairy | Durham, KS
raw cow's milk cheese

Glacier Blue

Cascadia Creamery | Trout Lake, WA
raw cow's milk cheese

Wagon Wheel

Cowgirl Creamery | Petaluma, CA
organic cow's milk cheese

MEATBALLS

creamy polenta, marinara, Pecorino Romano, crostini...15.99

OYSTERS ROCKEFELLER

spinach, watercress, garlic-herb butter, Parmesan...16.99

HOLLANDER MAINE MUSSELS

white wine, cherry tomatoes, parsley, basil, garlic, chili flakes, house bread...19.99

CLASSIC HUMMUS

marinated chickpeas, cucumbers, olive oil, warm pita...15.99

CRAB & ARTICHOKE DIP

baguette, lemon...17.99

BUFFALO CHICKEN WINGS

blue cheese dressing, celery...15.99
extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...9.99

CHICKEN POZOLE VERDE

chicken thigh, tomatillos, white hominy, jalapeños, cilantro, lime...9.99

CLYDE'S CHILI ...9.99

cheddar/onions/sour cream...0.59 ea

Executive Chef
Joseph Allen

General Manager
Jeremy Mancuso

 Vegetarian  Gluten-Friendly

Consuming raw or undercooked items may cause foodborne illness. Menu items marked with an * may contain raw or undercooked ingredients. Regarding the safety of these items, written material is available upon request.

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. Before placing your order, please inform your server if you have a food allergy or dietary need.

ENTRÉES

JUMBO LUMP CRAB CAKE

single...26.99 double...45.99
french fries, coleslaw, tartar sauce, lemon

FAROE ISLAND SALMON*

French green lentils, braised cipollini onion, sautéed spinach, red wine-mustard gastrique...28.99

TROUT PARMESAN

flash-fried, Parmesan crusted, roasted potatoes, sautéed green beans, hollandaise...26.99

BELL & EVANS ROAST ½ CHICKEN

lemon-rosemary butter stuffed chicken, whipped Yukon potatoes, Vidalia onions, Maitake mushrooms, sugar snap peas, rainbow baby carrots, sherry chicken jus...30.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped Yukon gold potatoes, Swiss chard, cremini mushrooms, bordelaise...22.99

STEAK FRITES*

8oz NY strip steak, french fries, watercress, shallot-Dijon cream...31.99

MEDITERRANEAN BRANZINO

fingerling potatoes, seared chicory, lemon-brown butter, za'atar...32.99

DUROC PORK CHOP*

whipped sweet potatoes, bacon-braised Brussels sprouts, charred scallion-caper vinaigrette...34.99

CHARRED CAULIFLOWER

cauliflower puree, farro, riced colorful cauliflower, charred radicchio, golden raisins, pine nuts, Pecorino Romano...20.99

LINZ HERITAGE ANGUS RIBEYE*

16oz boneless steak, bordelaise, roasted fingerling potatoes, charred asparagus, bearnaise butter...53.99

LINZ HERITAGE ANGUS FILET MIGNON*

grilled 8oz beef tenderloin, potato pave, roasted broccolini, braised cipollini onion, Old Ebbitt steak sauce, garlic herb butter...49.99

GEORGES BANK SCALLOPS

farro, shiitake mushrooms, baby spinach, vanilla butter sauce, lemon relish...34.99

HOUSE-MADE PASTA

CHICKEN FETTUCCINE

shiitake-cremini mushrooms, Marsala cream, parsley, Pecorino Romano...24.99

SPICY SAUSAGE GARGANELLI

sausage ragù, San Marzano tomatoes, Tuscan kale, Pecorino Romano...24.99

SHRIMP SPAGHETTINI

cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter...26.99

CALAMARI FRA DIAVOLO

Point Judith Rhode Island squid, spicy pomodoro, linguini, toasted garlic breadcrumbs...26.99

BURRATA & BROCCOLINI ORECCHIETTE

fingerling potatoes, garlic Parmesan broth, lemon...22.99

GREENS & GRAINS

SPRING MARKET SALAD

Arcadian lettuces, arugula, asparagus, fava beans, sugar snap peas, radish, spiced cashews, goat cheese, lemon vinaigrette...15.99

CAESAR SALAD

Grana Padano, croutons...15.99

MIXED GREENS SALAD

baby greens, cherry tomatoes, carrots, cucumbers, croutons, roasted sunflower seeds, lemon-basil vinaigrette...11.99

GRILLED CHICKEN SALAD

carrot-ginger puree, baby gem lettuce, watercress, farro, asparagus, English peas, carrots, almonds, scallions, lemon basil vinaigrette...23.99

FALAFEL BOWL

hummus, quinoa tabbouleh, tahini sauce, pickled red onions, Fattoush salad, lemon-sumac vinaigrette...21.99

FAROE ISLAND SALMON SALAD*

red & green cabbage, finger peppers, radish, chickpeas, cucumbers, sweet peppers, parsley, buckwheat, carrots, herb-yogurt dressing, feta, pomegranate molasses...26.99

GRILLED STEAK SALAD*

Long Island 6oz strip steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smoky blue cheese, buttermilk goddess dressing...26.99

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled egg, crispy bacon, Honeycrisp apples, watercress, ginger-pickled cucumbers, scallions...23.99

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* ...17.99

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

BACON CHEESEBURGER*

American, Swiss, blue, cheddar, pepper Jack, or Muenster...19.99

BACON, JALAPEÑO, & PIMENTO CHEESEBURGER*

house-made pimento cheese, pickled jalapeños, pickled red onions, lettuce, tomato, brioche bun...19.99

OYSTER RIOT BURGER*

7-oz burger patty, fried oysters, bistro sauce, iceberg, tomato, pickled red onions, horseradish, sesame bun...20.99

JUMBO LUMP CRAB CAKE

coleslaw, tartar sauce, potato roll...26.99

LENTIL & QUINOA PATTY MELT

toasted Jewish rye, bistro sauce, Swiss cheese, caramelized onions...19.99

CHICKEN #1

grilled chicken breast, bacon, Muenster, sesame seed bun...18.99

SOUTHERN FRIED CHICKEN

Nashville-spiced crispy chicken breast, bread & butter pickle slaw, Alabama white BBQ, potato roll...18.99

FRENCH DIP

shaved roast beef, caramelized onions, Gruyere, horseradish mayo, au jus...21.99

WALTER'S FAVORITE

hot pastrami, Muenster, coleslaw, Thousand Island, pumpernickel...21.99

REUBEN

first-cut corned beef, sauerkraut, Swiss, Thousand Island, toasted seeded rye...22.99

ROAST TURKEY

avocado, alfalfa sprouts, pickled red onions, provolone, Calabrian chili aioli, multigrain...17.99

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.

TODAY'S OYSTERS

CHOOSE ONE TYPE OR MIX & MATCH*

each...3.99, ½ dozen...22.99, dozen...41.99
served with cocktail sauce & classic mignonette

BELLE DU JOUR*

Crassostrea virginica
Boutouche Bay, New Brunswick, Canada
medium size, briny
with a sweet finish

OYSTER POND SELECTS*

Crassostrea virginica,
Oyster Pond Creek, NY
medium size, crisp brine with
a subtle finish

PEMAQUID*

Crassostrea virginica
Damariscotta River, ME
medium size, plump in the shell,
briny with a crisp finish

STANDISH SHORE*

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

THATCH ISLAND*

Crassostrea virginica
Barnstable Harbor, MA
medium size, plump in the shell
with a briny finish

WELLFLEET*

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

EBBITT OYSTER HAPPY HOUR

Daily from 3pm–5pm
& 11pm–1am

OYSTERS

½ dozen...15.99 / dozen...27.99

MORE FROM THE RAW BAR

LITTLE NECK CLAMS*

½ dozen...10.99 / dozen...19.99

LOBSTER COCKTAIL

1# Maine lobster cocktail,
horseradish cream sauce...27.99

RAW BAR PLATTERS

OYSTERS ROYALE

12 oysters accompanied
with Sterling Pacific White
Sturgeon caviar...117.99
Happy Hour...99.99

THE POSEIDON

1# Maine Lobster, Jumbo Lump Crabmeat
Salad, Sterling Pacific White Sturgeon
Caviar, 24 Oysters, 12 Jumbo Shrimp,
12 Little Neck Clams...269.99
Happy Hour...243.99

THE ORCA

1# Maine Lobster, Jumbo Lump Crabmeat
Salad, 24 Oysters, 12 Jumbo Shrimp,
6 Little Neck Clams...181.99
Happy Hour...164.99

THE NEPTUNE

24 Oysters, 12 Jumbo Shrimp,
12 Little Neck Clams...136.99
Happy Hour...124.99

THE WALRUS

12 Oysters, 6 Jumbo Shrimp,
6 Little Neck Clams...66.99
Happy Hour...55.99

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.

2023 OYSTER RIOT WINE COMPETITION WINNER

Wines that pair exceptionally well with our oyster and raw bar.

GRAND CHAMPION

Crémant de Loire La Garenne, Loire Valley, France, NV
glass...14.99 / bottle...49

CHAMPAGNE SPECIALS DAILY FROM 3PM–5PM & 11PM–1AM



NV Andre Clouet Brut ‘Grande Reserve’ (Bouzy)...90.00 (Regularly 115.00)

NV Jacques Lassaigne Extra Brut ‘Vignes de Montgueux’
Blanc des Blancs (Montgueux)...95.00 (Regularly 120.00)

NV Louis Roederer Collection 243 (Reims)...99.00 (Regularly 130.00)

NV Guy Larmandier Brut Rose (Vertus)...99.00 (Regularly 120.00)

NV Mouzon-Leroux Extra Brut ‘L’Atavique’ (Verzy)...105.00 (Regularly 130.00)

OYSTER DRINKS

OYSTER SHOOTER

11.99

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

BLOODY MARYLAND

13.99

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

OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

Stella Artois8.99

DC Brau “The Public” Pale Ale..8.99

Bell’s Amber Ale8.59

Modelo Especial Pilsner-Style Lager..8.59

Guinness Stout.....9.59

TINNED SEAFOOD



\$5 off Conservas & \$10 off Caviar during Ebbitt Oyster Happy Hour

CAVIAR

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

ADAMAS ITALIAN “SIBERIAN STURGEON”

hints of umami and sea salt,
with a buttery finish that goes “pop”
when pressed to the roof of your mouth
Italy / 95

STERLING PACIFIC WHITE STURGEON

buttery creaminess,
light nutty flavor,
hints of crisp seawater
California / 84

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

STUFFED SQUID

rice stuffed squid in tomato sauce
Lucas / Portugal / 4 oz / 18

SARDINES

grilled tails in olive oil
Gueyu Mar / Spain / 5.3 oz / 25

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

MACKEREL

spiced in olive oil
Pinhais / Portugal / 4.2 oz / 18

TUNA

yellowfin ventresca tuna belly
Olasagasti / Spain / 4.2 oz / 25

olive oil & capers
Tenorio / Portugal / 4.2 oz / 20

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

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