

675 15TH ST NW
WASHINGTON, DC 20005



(202) 347-4800
WWW.EBBITT.COM

STARTERS

POINT JUDITH RHODE ISLAND CALAMARI

*pickled cherry peppers,
crispy delicata squash, watercress,
remoulade,lemon...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 ^{GF}

*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 ^{GF}

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

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...9.99

 Vegetarian ^{GF} Gluten-Friendly

ENTRÉES

JUMBO LUMP CRAB CAKE

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

FAROE ISLAND SALMON*^{GF}

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

TROUT PARMESAN

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

KEYSTONE FARMS ROAST ½ CHICKEN ^{GF}

*sweet potatoes, Brussels sprouts, toasted
pecans, chicken jus...30.99*

STEAK FRITES* ^{GF}

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

DUROC PORK CHOP*^{GF}

*roasted sweet potato, bacon-braised
Brussels sprouts, caramelized apples,
apple-mustard glaze...34.99*

FALAFEL BOWL

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

LINZ HERITAGE ANGUS FILET MIGNON*^{GF}

*whipped Yukon potatoes, broccolini,
bordelaise...49.99*

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*

GREENS & GRAINS

add: Long Island strip steak...13.99 | salmon...13.99 | chicken...10.99

MARKET SALAD ^{GF}

*red oak leaf lettuce, arugula, Asian pears,
Honeycrisp apples, candied walnuts,
Jasper Hill Farm cheese, white balsamic 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*

ANCIENT GRAIN SALAD

*ancient grains, Tuscan kale, arugula,
dried blueberries, goat cheese, candied pecans,
maple vinaigrette...15.99*

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*

SOUTHERN FRIED CHICKEN

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

LENTIL-QUINOA BURGER

*caramelized onions, cremini
mushrooms, Swiss, power lettuce blend,
multigrain kaiser roll...19.99*

CHICKEN #1

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

ROAST TURKEY

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

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*

JUMBO LUMP CRAB CAKE

*coleslaw, tartar sauce,
potato roll...26.99*

Executive Chef
Joseph Allen

General Manager
Jeremy Mancuso

wifi code: today's date using
this format: oegMMDDYY

*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.*

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 DE JOUR* (GF)

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

JACK'S POINT* (GF)

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

PEMAQUID* (GF)

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

STANDISH SHORE* (GF)

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

THATCH ISLAND* (GF)

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

WELLFLEET* (GF)

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

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.

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* (GF)

½ dozen...10.99 / dozen...19.99

LOBSTER COCKTAIL

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

JUMBO SHRIMP (GF)

4.59 each

JUMBO LUMP CRABMEAT SALAD

Old Bay dressing, Westminster
Crackers...20.99

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 Montgux’
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