

BRUNCH

STARTERS

FRIED OYSTER DEVILED EGGS

bread & butter pickle relish,
celery hearts, lots of herbs,
smoked paprika...12.99

POINT JUDITH

RHODE ISLAND CALAMARI

pickled cherry peppers, watercress,
remoulade...16.99

AMERICAN FARMHOUSE

CHEESE SAMPLER 🌱...22.99

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

BAY BLUE

Point Reyes Farmstead | Point Reyes Station, CA
firm cow's milk cheese

GRAYSON

Meadow Creek Dairy | Galax, VA
semi-soft, cow's milk cheese

MARGIE CLOTHBOUND CHEDDAR

Redhead Creamery | Brooten, MN
crumbly cow's milk cheese

MEATBALLS

creamy polenta, pomodoro,
Pecorino Romano, crostini...16.99

OYSTERS ROCKEFELLER 🍷

spinach, watercress,
garlic-herb butter, Parmesan...17.99

HOLLANDER MAINE MUSSELS

sauvignon blanc, Dijon,
crushed red pepper, lemon, herbs,
rustico crostini...20.99

CLASSIC HUMMUS 🌱

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

CRAB & ARTICHOKE DIP

baguette, lemon...18.99

BUFFALO CHICKEN WINGS 🍷

blue cheese dressing, celery...16.99
extra sauces...0.59 each

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

CHICKEN POSOLE VERDE SOUP 🍷

tomatillos, white hominy, jalapeños,
cilantro, lime, cabbage slaw...10.99

CLYDE'S CHILI 🍷...9.99

cheddar/onions/sour cream...0.59 each

General Manager
Yousef Khatib

Executive Chef
Joseph Allen

🌱 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

EGGS BENEDICT*

two poached eggs, English muffin,
brunch potatoes

TRADITIONAL

Canadian bacon,
hollandaise...19.99

CHESAPEAKE

crab cakes, Old Bay,
hollandaise...27.99

SHRIMP & GRITS 🍷

cheese grits, ndouille sausage,
crystal-tomato broth...24.99

CORNED BEEF HASH*

three poached eggs,
country white toast...19.99

ASPARAGUS FRITTATA 🌱

scallion, arugula, Pecorino Romano,
lemon vinaigrette...19.99

STEAK & EGGS* 🍷

Cedar River Farms 8-oz. NY strip steak,
brunch potatoes, two eggs any style,
Béarnaise sauce...32.99

BRIOCHE FRENCH TOAST

cinnamon & sugar, candied pecans,
maple syrup, choice of bacon, pork
sausage, or turkey sausage...18.99

JUMBO LUMP CRAB CAKE

single...27.99 double...47.99
french fries, coleslaw, tartar sauce, lemon
*also available as a sandwich...27.99

SPRING FETTUCCINE 🌱

spinach, Maitake mushrooms,
whipped lemon ricotta, poached egg,
toasted garlic breadcrumbs,
Grana Padano...23.99

STEAK FRITES* 🍷

Cedar River Farms 8-oz. NY strip steak,
french fries, watercress, shallot-Dijon
cream sauce...33.99

CHICKEN & WAFFLES

buttermilk fried chicken thighs,
whipped butter, smoked maple syrup...20.99

FAROE ISLAND SALMON*

carrot-ginger puree, French lentil ragout,
gem lettuce & shaved carrots,
pistachio dukkah...29.99

ALASKAN HALIBUT 🍷

Yukon gold potatoes, Vidalia onions,
asparagus, spring herb beurre
blanc...34.99

GREENS & GRAINS

SPRING MARKET SALAD 🍷 🌱

power 4 lettuce blend carrots, sugar snap peas, radish,
celery, scallions, mint, toasted almonds,
honey-yogurt-poppseed dressing...15.99

MIXED GREENS SALAD 🌱

power 4 lettuce blend, cherry tomatoes, carrots,
cucumbers, roasted sunflower seeds, croutons,
lemon-basil vinaigrette...11.99

GRILLED CHICKEN & ANCIENT GRAIN SALAD

baby gem lettuce, watercress, asparagus, sugar snap peas,
ancient grains, carrots, white balsamic vinaigrette,
toasted pistachios, Pecorino Romano...23.99

FALAFEL BOWL 🌱

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

CAESAR SALAD

Grana Padano, croutons...15.99

FAROE ISLAND SALMON NIÇOISE SALAD* 🍷 🌱

potatoes, haricot vert, soft-boiled egg,
baby greens, oven-dried cherry tomatoes,
olives, Dijon vinaigrette...27.99

GRILLED STEAK SALAD* 🍷

6-oz. Sirloin Steak, little gem lettuce, bacon,
cherry tomatoes, pickled red onions, smoky blue cheese,
buttermilk goddess dressing...27.99

FRIED CHICKEN RICE BOWL

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

BURGERS & SANDWICHES

Served with your choice of french fries, fruit, mixed greens salad, or 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* ...18.99

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

BACON CHEESEBURGER*

American, Swiss, blue, cheddar,
pepper Jack, or Muenster...20.99

OYSTER RIOT BURGER*

7-oz burger patty, fried oysters,
bistro sauce, iceberg, tomato, pickled red
onions, horseradish, sesame bun...21.99

LENTIL-QUINOA PATTY MELT 🌱

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

BREAKFAST SANDWICH*

two eggs over medium, swiss, bacon,
lettuce, tomato, avocado, mayonnaise,
griddled brioche...18.99

CHICKEN #1

grilled chicken breast, bacon,
Muenster, sesame seed bun...19.99

FRIED CHICKEN SANDWICH

Carolina gold bbq, bread & butter
pickle slaw, spicy mayonnaise,
sesame bun...19.99

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...18.99

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

FORTUNE* (GF)

Crassostrea virginica,
Wine Harbor, Nova Scotia
small size, briny with a crisp finish

KATAMA BAY* (GF)

Crassostrea virginica
Katama Bay, MA
large size, slightly briny
with a sweet finish

PINK MOON* (GF)

Crassostrea virginica
Hunter River, PEI
medium size, crisp and briny
with a sweet finish

SAVAGE BLONDE* (GF)

Crassostrea virginica
Savage Harbor, PEI
medium size, sweet with a briny 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 very 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* (GF)

½ dozen...10.99 / dozen...19.99

JUMBO SHRIMP (GF)

4.59 each

RAW BAR PLATTERS

OYSTERS ROYALE* (GF)

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

THE POSEIDON* (GF)

Italian White Sturgeon caviar,
jumbo lump crabmeat salad
24 oysters, 18 jumbo shrimp,
12 littleneck clams...269.99
Happy Hour...243.99

THE ORCA* (GF)

jumbo lump crabmeat salad,
24 oysters, 18 jumbo shrimp,
6 littleneck clams...181.99
Happy Hour...164.99

THE NEPTUNE* (GF)

24 oysters, 12 jumbo Shrimp,
12 littleneck clams...136.99
Happy Hour...124.99

THE WALRUS* (GF)

12 oysters, 6 jumbo Shrimp,
6 littleneck 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.

2024 OYSTER RIOT WINE COMPETITION WINNER

Wine that pairs exceptionally
well with our oyster and raw bar.

GOLD MEDAL WINNER

Ferrari Brut,
Trento, Italy NV
glass...19.99 / bottle...71

CHAMPAGNE SPECIALS

DAILY FROM 3PM–5PM & 11PM–1AM



NV Andre Clouet Brut 'Nature' (Bouzy)...90.00 (Regularly 115.00)

NV Pierre Paillard Grand Cru 'Les Parcelles' (Bouzy)...95.00 (Regularly 120.00)

NV Louis Roederer Collection 245 (Reims)...99.00 (Regularly 130.00)

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

OYSTER DRINKS

OYSTER SHOOTER*

11.99

Absolut Peppar, horseradish, cock-
tail 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 Artois9.59

Modelo Especial Pilsner-Style Lager.....8.99

Guinness Stout.....9.59

JUMBO LUMP CRAB DIJONNAISE

chilled crab "salad",
Westminster saltines...21.99

TINNED SEAFOOD



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

CAVIAR

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

CALVISIUS 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 / 96

CALVISIUS ITALIAN "WHITE STURGEON"

onyx beads, luscious mouthfeel,
refined salinity, hints of
green olive
Italy / 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

wifi code: oeg1856

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