STARTERS

FRIED OYSTER DEVILED EGGS

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

POINT JUDITH RHODE ISLAND CALAMARI

delicata squash, pickled cherry peppers, watercress, remoulade...16.99

AMERICAN FARMHOUSE CHEESE SAMPLER 0...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 (F)

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

NEW ENGLAND CLAM CHOWDER

celery, potatoes, bacon, cream...10.99

COCONUT-CURRY LENTIL SOUP / (9)

sweet potatoes, Tuscan kale...10.99

CLYDE'S CHILI @...9.99

cheddar/onions/sour cream...0.59 each

Executive Chef Joseph Allen

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

FAROE ISLAND SALMON*

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

TROUT PARMESAN

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

BELL & EVANS HALF CHICKEN (6F)

truffle-Parmesan polenta cake, sautéed spinach, mushroom fricassée, rainbow carrots, brown butter-truffle chicken jus...31.99

NEW ENGLAND SCALLOPS & BELUGA LENTILS*

beets two ways, chicories, pistachios, citronette...35.99

BACON-HORSERADISH GLAZED MEATLOAF

whipped Yukon gold potatoes, Swiss chard, cremini mushrooms, bordelaise...23.99

STEAK FRITES* @F

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

LINZ HERITAGE ANGUS RIBEYE* ®

16oz boneless steak, confit fingerling potatoes with fennel & onions, chili-garlic kale, chimichurri..55.99

LINZ HERITAGE ANGUS FILET MIGNON* ®

8oz beef tenderloin, potato pave, roasted broccolini, braised cippolini onion, Old Ebbitt steak sauce, garlic herb butter...52.99

LEIDY'S DUROC PORK CHOP* (F)

sweet potato purée, bacon-braised Brussels sprouts, charred scallion-caper vinaigrette...34.99

HOUSE-MADE PASTA

KALE & BURRATA CAMPANELLE /

garlic, shallots, Maitake mushrooms, kale pesto, pine nut gremolata, lemon...23.99

CHICKEN & BROCCOLINI ORECCHIETTE

housemade chicken sausage, lemon, Pecorino Romano...25.99

SPICY SAUSAGE GARGANELLI

sausage ragù, San Marzano tomatoes, Tuscan kale, Pecorino Romano...25.99

SHRIMP SPAGHETTINI

heirloom cherry tomatoes, sweet basil, white wine-lemon butter chili-garlic gremolata...27.99

GREENS & GRAINS

SPRING MARKET SALAD ® •

arcadian lettuce, carrots, sugar snap peas, radish, celery, scallions, mint, toasted almonds, honey-yogurt-poppyseed dressing...15.99

CAESAR SALAD

Grana Padano, croutons...15.99

MIXED GREENS SALAD

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

GRILLED CHICKEN & ANCIENT GRAIN SALAD

baby greens, goat cheese, dried blueberries, candied pecans, maple vinaigrette...23.99

FALAFEL BOWL

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

FAROE ISLAND SALMON NICOISE SALAD* ®

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

GRILLED STEAK SALAD* ®

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

FRIED CHICKEN RICE BOWL

honey-sriracha tossed chicken breast, hard-boiled egg, bacon, Honeycrisp apples, brussels sprouts, 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

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 aïoli, multigrain...18.99

LENTIL-QUINOA PATTY MELT *o* toasted seeded rye, bistro sauce,

toastea seeaea rye, bistro sauce, Swiss cheese, caramelized onions...19.99

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

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 RAW BAR PLATTERS

CHOOSE ONE TYPE or MIX & MATCH*

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

HARPSWELL FLAT* (F)

Ostrea edulis, Middle Bay, ME large size, very briny with a sweet finish

MAYFLOWER POINT* GF)

Crassostrea virginica Cape Cod Bay, MA medium size, slightly briny with a crisp and sweet finish

EBBITT OYSTER

HAPPY HOUR

Daily from 3pm-5pm

& 11pm-1am

OYSTERS ½ dozen...15.99 / dozen...27.99

MOONLIGHT BAY* (GF)

Crassostrea virginica Cape Cod Bay, MA medium size, briny with a sweet finish

PIRATE'S COVE* @F

Crassostrea virginica West Bay, MA medium size, briny with a sweet finish

OYSTERS ROYALE* (9F)

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

THE POSEIDON* ©F

Italian White Sturgeon caviar, jumbo lump crabmeat salad 24 oysters, 18 jumbo shrimp, 12 littleneck clams...269.99 Happy Hour...263.99

THE ORCA* ®

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

THE NEPTUNE* (§F)

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

THE WALRUS* (6F)

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

MORE FROM THE RAW BAR

LITTLE NECK CLAMS* @F

½ dozen...10.99 / dozen...19.99

JUMBO SHRIMP @F

4.59 each

JUMBO LUMP CRAB DIJONNAISE

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

The Oyster Eater's Bill of Rights

Served in a casual, convival 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 that pairs exceptionally

GOLD MEDAL WINNER

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

well with our oyster and raw bar.

WINE COMPETITION WINNER

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)

OYSTER ALES, LAGERS &

STOUTS ON DRAUGHT

Stella Artois9.59 Modelo Especial Pilsner-Style Lager.....8.99

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,

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

CONSERVAS

ANCHOVIES in garlic and olive oil

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 / 96

STUFFED SQUID

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

ADAMAS ITALIAN "WHITE STURGEON"

onyx beads, luscious mouthfeel, refined salinity, hints of green olive *Italy / 84*

crusty bread, whipped salted butter, pickled vegetables, piquillo peppers, Maldon sea salt, lemon

TINNED SEAFOOD

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

CAVIAR

sustainably harvested—30 grams

Route 11 potato chips-lightly salted

Olasagasti / Spain / 6.7 oz / 17

rice stuffed squid in tomato sauce

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



