

FEATURED COCKTAIL

BEST IN SHOW

tito's vodka, maggie's farm falernum, peach, lime, mint, q ginger beer  
15.99

Tito's will donate \$1 to the Humane Rescue Alliance for every cocktail sold.

To further support local rescue efforts, we've included Maggie's Farm Falernum — crafted by a Pittsburgh distillery that has donated \$1 per bottle to pet charities since 2018.

# STARTERS

**FRIED OYSTER DEVEILED EGGS**  
bread & butter pickle relish, celery hearts, lots of herbs, smoked paprika...12.99

**FRIED GREEN TOMATOES**  
black pepper shrimp, corn chowchow, remoulade...17.99

**ELOTE LOCO** <sup>GF</sup>   
sweet corn, chipotle crema, scallions, cilantro, cotija cheese, lime...11.99

**ZUCCHINI CHIPS**   
chipotle-buttermilk dressing, parmesan...11.99

**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

**ASHER BLUE**  
sweet grass dairy, thomasville, ga, salty, sweet & fudgy, raw cow's milk cheese

**CABRA LA MANCHA**  
fire fly farms, garrett county, md, tangy, semi-soft, wash-rind goat's milk cheese

**GRAFTON CLOTHBOUND CHEDDAR**  
grafton village cheese company, grafton,vt, sweet & creamy, cow's milk cheese

**MEATBALLS**  
creamy polenta, pomodoro, pecorino romano, crostini...16.99

**OYSTERS ROCKEFELLER** <sup>GF</sup>  
spinach, watercress, garlic-herb butter, parmesan...17.99

**HOLLANDER MAINE MUSSELS**  
sauvignon blanc, dijon, lemon, herbs, crushed red pepper, 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** <sup>GF</sup>  
blue dressing, celery...16.99  
extra sauces...0.59 each

**NEW ENGLAND CLAM CHOWDER**  
celery, potatoes, bacon, cream...10.99

**CHICKEN POSOLE VERDE SOUP** <sup>GF</sup>  
tomatillos, white hominy, jalapeños, cilantro, lime, cabbage slaw...10.99

**CLYDE'S CHILI** <sup>GF</sup>...9.99  
cheddar/onions/sour cream...0.59 each

# ENTRÉES

**EGGS BENEDICT\***  
two poached eggs, english muffin, brunch potatoes

**TRADITIONAL**  
canadian bacon, hollandaise...19.99

**CHESAPEAKE**  
crab cakes, old bay, hollandaise...27.99

**STEAK & EGGS\*** <sup>GF</sup>  
cedar river farms 8-oz. ny strip steak, brunch potatoes, two eggs any style, béarnaise sauce...32.99

**ZUCCHINI & BASIL FRITTATA**   
vidalia onions, tomato & arugula salad, pecorino romano, lemon vinaigrette, crostini...19.99

**SHRIMP & GRITS** <sup>GF</sup>  
cheese grits, andouille sausage, crystal-tomato broth...24.99

**CORNE D BEEF HASH\***  
three poached eggs, country white toast...19.99

**CHICKEN & WAFFLES**  
buttermilk fried chicken thighs, whipped butter, smoked maple syrup...20.99

**BRIOCHE FRENCH TOAST**   
peaches, maple syrup, whipped butter, choice of bacon, pork sausage, or turkey sausage...18.99

**STEAK FRITES\*** <sup>GF</sup>  
cedar river farms 8-oz. ny strip steak, french fries, watercress, shallot-dijon cream sauce...33.99

**JUMBO LUMP CRAB CAKE**  
single...27.99 double...47.99

**SUMMER**  
corn & tomato chesapeake, old bay kennebec potatoes

**CLASSIC**  
french fries, coleslaw, tartar sauce, lemon

**BASIL PESTO BUCATINI**   
sweet corn, green beans, pine nuts, pecorino romano...23.99

**BABY BACK RIBS**  
half-rack...24.99 full-rack...39.99  
potato salad, coleslaw, cornbread, bbq sauce

**FAROE ISLAND SALMON**  
roasted red pepper sofrito, garlic orzo, lime zested yogurt, charred corn salsa...29.99

# GREENS & GRAINS

**SUMMER MARKET SALAD** <sup>GF</sup>   
blackberries, avocado, goat cheese, almonds, radicchio, power 4 lettuce blend, white balsamic vinaigrette...15.99

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

**GRILLED CHICKEN & FARRO SALAD**  
zucchini & summer squash, pole beans, cherries, heirloom cherry tomatoes, power 4 lettuce blend, white balsamic vinaigrette, grana padano...23.99

**FRIED CHICKEN RICE BOWL**  
honey-sriracha tossed chicken breast, hard-boiled eggs, bacon, honeycrisp apples, watercress, ginger-pickled cucumbers, scallions, buttermilk goddess dressing...23.99

**BEEFSTEAK TOMATO SALAD** <sup>GF</sup>   
buffalo mozzarella, sweet basil, mosto olive oil, aged balsamic...16.99

**CAESAR SALAD**  
grana padano, croutons...15.99

**FAROE ISLAND SALMON NIÇOISE SALAD\*** <sup>GF</sup>  
potatoes, haricot vert, soft-boiled egg, baby greens, oven-dried cherry tomatoes, olives, dijon vinaigrette...27.99

**GRILLED STEAK SALAD\*** <sup>GF</sup>  
6-oz. sirloin steak, little gem lettuce, bacon, cherry tomatoes, pickled red onions, smoky blue, buttermilk goddess dressing...27.99

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

# BURGERS & SANDWICHES

choice of french fries, fruit, mixed greens salad, or caesar salad. burgers are served on sesame seed bun.  
gluten-free bread available, additional 1.99.

ADD CARAMELIZED ONIONS, SAUTÉED MUSHROOMS OR CHILI, ADDITIONAL 0.59 EACH.

**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

**JUMBO LUMP CRAB CAKE SANDWICH**  
coleslaw, tartar sauce, cornmeal bun...27.99

**CLASSIC SUMMER BLT**  
virginia beefsteak tomatoes, red leaf lettuce, applewood bacon, basil mayo, toasted country white bread...17.99

**BREAKFAST SANDWICH\***  
two eggs over medium, swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled sourdough...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

**LENTIL-QUINOA PATTY MELT**   
caramelized onions, swiss cheese, bistro sauce, toasted seeded rye...19.99

**General Manager**  
Yousef Khatib

**Executive Chef**  
Joseph Allen

Vegetarian      <sup>GF</sup> 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.

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

**KATAMA BAY\*** <sup>GF</sup>  
crassostrea virginica  
katama bay, ma  
large size, slightly briny  
with a sweet finish

**PINK MOON\*** <sup>GF</sup>  
crassostrea virginica  
hunter river, pei  
medium size, crisp and briny  
with a sweet finish

**SPINNEY CREEK\*** <sup>GF</sup>  
crassostrea virginica,  
eliot, me  
large size, plump in the shell  
with a briny finish

**WELLFLEET\*** <sup>GF</sup>  
crassostrea virginica  
wellfleet harbor, ma  
medium size, plump in the shell  
with a very briny finish

## MORE FROM THE RAW BAR

**LITTLE NECK CLAMS\*** <sup>GF</sup>  
½ dozen...10.99 / dozen...19.99

**JUMBO LUMP CRAB  
DIJONNAISE**  
chilled crab "salad",  
westminster saltines...21.99

**JUMBO SHRIMP** <sup>GF</sup>  
4.59 each

**LOBSTER COCKTAIL**  
1# maine lobster cocktail,  
horseradish cream sauce...27.99


EBBITT OYSTER  
HAPPY HOUR

daily from 3pm–5pm & 11pm–1am

OYSTERS

½ dozen...15.99 / dozen...27.99

# 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

**MACKEREL**  
spiced in olive oil  
pinhais / portugal / 4.2 oz / 18

**STUFFED SQUID**  
rice stuffed squid in tomato sauce  
lucas / portugal / 4 oz / 18

**TUNA**  
yellowfin ventresca tuna belly  
olasagasti / spain / 4.2 oz / 25

**SARDINES**  
grilled tails in olive oil  
gueyu mar / spain / 5.3 oz / 25

spiced in olive oil  
nuri / portugal / 4.4 oz / 18

olive oil & capers  
tenorio / portugal / 4.2 oz / 20

azorean lemon & chili peppers  
tenorio / portugal / 4.2 oz / 20

# RAW BAR PLATTERS

**THE WALRUS\*** <sup>GF</sup>  
12 oysters, 6 jumbo shrimp,  
6 littleneck clams...66.99  
happy hour...55.99

**OYSTERS ROYALE\*** <sup>GF</sup>  
12 oysters accompanied  
with italian white  
sturgeon caviar...117.99  
happy hour...99.99

**THE POSEIDON\*** <sup>GF</sup>  
1# maine lobster,  
jumbo lump crabmeat salad,  
italian white sturgeon caviar,  
24 oysters, 12 jumbo shrimp,  
12 littleneck clams...269.99  
happy hour...243.99

**THE ORCA\*** <sup>GF</sup>  
1# maine lobster,  
jumbo lump crabmeat salad,  
24 oysters, 12 jumbo shrimp,  
6 littleneck clams...181.99  
happy hour...164.99

**THE NEPTUNE\*** <sup>GF</sup>  
24 oysters, 12 jumbo shrimp,  
12 littleneck clams...136.99  
happy hour...124.99

## 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.

# OYSTER DRINKS

**OYSTER SHOOTER\***  
absolut peppar, horseradish,  
cocktail sauce, your choice of oyster  
11.99

**BLOODY MARYLAND\***  
old ebbitt grill classic bloody mary,absolut  
peppar, garnished with old bay seasoning,  
topped with a jumbo shrimp  
13.99

## OYSTER ALES, LAGERS & STOUTS ON DRAUGHT

stella artois.....9.59  
modelo especial pilsner-style lager .....8.99  
guinness stout .....9.59

## 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 andré clouet brut réserve (bouzy)...90.00 (regularly 115.00)  
nv jacques lassaigue extra brut blanc de blanc (montguex)...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)

