

BRUNCH

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

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

COCONUT-CURRY LENTIL SOUP

sweet potatoes, Tuscan kale...10.99

CLYDE'S CHILI

cheddar/onions/sour cream...0.59 each

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, andouille sausage,
crystal-tomato broth...24.99

CORNED BEEF HASH*

three poached eggs,
country white toast...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

KALE & BURRATA CAMPANELLE

garlic, fennel, Maitake mushrooms,
kale pesto, walnuts, lemon...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

GREENS & GRAINS

MARKET SALAD

arcadian lettuce, arugula, Asian pears,
Honeycrisp apples, candied walnuts, Jasper Hills Farm cheese,
white balsamic vinaigrette...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

CAESAR SALAD

Grana Padano, croutons...15.99

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, smoky 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*

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

HARPSWELL FLAT* (GF)

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

MOONLIGHT BAY* (GF)

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

PIRATE'S COVE* (GF)

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

EBBITT OYSTER HAPPY HOUR

Daily from 3pm–5pm
& 11pm–1am

OYSTERS

½ dozen...15.99 / dozen...27.99

MORE FROM THE RAW BAR

LOBSTER COCKTAIL

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

LITTLE NECK CLAMS* (GF)

½ dozen...10.99 / dozen...19.99

RAW BAR PLATTERS

OYSTERS ROYALE* (GF)

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

THE POSEIDON* (GF)

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* (GF)

1# Maine lobster, jumbo lump
crabmeat salad, 24 oysters, 12 jumbo
shrimp, 6 littleneck clams...181.99
Happy Hour...164.99

THE NEPTUNE* (GF)

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

THE WALRUS* (GF)

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.

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 'Grande Reserve' (Bouzy)...90.00 (Regularly 115.00)

NV Jacques Lassaingne Extra Brut 'Vignes de Montgueux'
Blanc des Blancs (Montgueux)...95.00 (Regularly 120.00)

NV Louis Roederer Collection 244 (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 SHRIMP (GF)

4.59 each

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

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

ADAMAS 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

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

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

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

wifi code: oeg1856

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