

Old Ebbitt Grill

675 15th St NW 20005-5702 · +12023474800 · Updated: Jan 14, 2026

[View online menu](#)



TODAY'S OYSTERS 5

Belle De Jour | *Crassostrea virginica** (GF)

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

Kusshi | *Crassostrea gigas**(GF)

Stellar Bay, BC, small size, slightly briny with a sweet finish

Pemaquid | *Crassostrea Virginica** (GF)

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

Pink Moon | *Crassostrea virginica** (GF)

New London Bay, PEI, medium size, crisp and briny with a sweet finish

Wellfleet | *Crassostrea virginica** (GF)

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

TINNED SEAFOOD - CAVIAR 2

Adamas Italian "Siberian Sturgeon" \$95.00

hints of umami and sea salt with a buttery finish that goes "pop" when pressed to the roof of your mouth | Italy

Sterling Pacific White Sturgeon \$84.00

buttery creaminess, light nutty flavor, hints of crisp seawater | California

TINNED SEAFOOD - CONSERVAS 5

Anchovies \$17.00

Stuffed Squid \$18.00

Sardines

AVAILABLE OPTIONS

grilled tails in olive oil - Güyeu Mar / Spain / 5.3 oz: \$25.00

spiced in olive oil - Nuri / Portugal / 4.4 oz: \$18.00

Mackerel \$18.00

Tuna

AVAILABLE OPTIONS

yellowfin ventresca tuna belly - Olasagasti / Spain / 4.2 oz: \$25.00

olive oil & capers - Tenorio / Portugal / 4.2 oz: \$20.00

Azorean lemon & chili peppers - Tenorio / Portugal / 4.2 oz: \$20.00

RAW BAR PLATTERS 5

Oysters Royale

12 oysters accompanied with Sterling Pacific White Sturgeon caviar

AVAILABLE OPTIONS

\$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

AVAILABLE OPTIONS

\$269.99

Happy Hour: \$243.99

The Orca

#1 Maine Lobster, Jumbo Lump Crabmeat Salad, 24 Oysters, 12 Jumbo Shrimp, 6 Little Neck Clams

AVAILABLE OPTIONS

\$181.99

Happy Hour: \$164.99

The Neptune

24 Oysters, 12 Jumbo Shrimp, 12 Little Neck Clams

AVAILABLE OPTIONS

\$136.99

Happy Hour: \$124.99

The Walrus

24 Oysters, 6 Jumbo Shrimp, 6 Little Neck Clams

AVAILABLE OPTIONS

\$66.99

Happy Hour: \$55.99

MORE FROM THE RAW BAR ⁴

Little Neck Clams

AVAILABLE OPTIONS

half-dozen: \$10.99

dozen: \$19.99

Jumbo Shrimp

\$4.59

Lobster Cocktail

\$27.99

1# Maine lobster cocktail, horseradish cream sauce

Jumbo Lump Crabmeat Salad

\$20.99

old bay dressing, westminster crackers

OYSTER DRINKS ³

Crémant de Loire La Garenne

AVAILABLE OPTIONS

Loire Valley, France, NV 2023 GRAND CHAMPION OYSTER RIOT WINE COMPETITION | Wine that pair exceptionally well with our oyster and raw bar.

Glass: \$14.99

Bottle: \$49.00

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

STARTERS ⁹

Point Judith Rhode Island Calamari

\$16.99

Zucchini, pickled cherry peppers, fennel, lemon-basil aioli

American Farmhouse Cheese Sampler

\$22.99

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

\$15.99

creamy polenta, marinara, pecorino romano, crostini

Oysters Rockefeller

\$16.99

spinach, watercress, garlic-herb butter, Parmesan

Hollander Maine Mussels

\$19.99

white wine, cherry tomatoes, parsley, basil, garlic, chili flakes, house bread

Classic Hummus (V)

\$15.99

marinated chickpeas, cucumbers, olive oil, warm pita

Crab & Artichoke Dip

\$17.99

baguette, lemon.

Buffalo Chicken Wings

AVAILABLE OPTIONS

celery, blue cheese dressing

\$15.99

extra sauces: \$0.59

New England Clam Chowder

\$9.99

celery, potatoes, bacon, cream

GREENS & GRAINS ⁴

Market Salad (GF)

\$15.99

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

Mixed Greens Salad (V)

\$11.99

baby greens, cherry tomatoes, carrots, cucumbers, croutons, roasted sunflower seeds, lemon-basil vinaigrette

Ancient Grain Salad

\$23.99

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

Caesar Salad

\$15.99

Grana Padano, croutons

BURGERS & SANDWICHES ⁸

OEG Classic Burger*

AVAILABLE OPTIONS

\$17.99

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

\$18.99

Bacon Cheeseburger*

\$19.99

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

Jumbo Lump Crab Cake	\$26.99
coleslaw, tartar sauce, potato roll	
Lentil & Quinoa Burger (V)	\$19.99
caramelized onions, cremini mushrooms, Swiss, power lettuce blend, multigrain kaiser roll	
Chicken #1	\$18.99
grilled chicken breast, bacon, Muenster, sesame seed bun	
Southern Fried Chicken	\$18.99
Nashville-spiced crispy chicken breast, bread & butter pickle slaw, Alabama white BBQ, potato roll	
Walter's Favorite	\$21.99
hot pastrami, Muenster, coleslaw, Thousand Island, pumpernickel	
Roast Turkey	\$17.99
avocado, alfalfa sprouts, pickled red onions, provolone, Calabrian chili aioli, multigrain	

HOUSE MADE PASTAS 3

Chicken Fettuccine	\$24.99
shiitake-cremini mushrooms, Marsala cream, parsley, Pecorino Romano	
Spicy Sausage Gargenelli	\$24.99
sausage ragù, San Marzano tomatoes, Tuscan kale, Pecorino Romano	
Shrimp Spaghettini	\$26.99
cherry tomatoes, basil, garlic, chili flakes, white wine-lemon butter	

ENTRÉES 8

Jumbo Lump Crab Cake	AVAILABLE OPTIONS
french fries, coleslaw, tartar sauce, lemon	single: \$26.99 double: \$45.99
Faroe Island Salmon*	\$28.99
French green lentils, braised cipollini onion, sauteed spinach, red wine-mustard gastrique	
Trout Parmesan	\$26.99
flash-fried, Parmesan crusted, roasted potatoes, sautéed green beans, hollandaise	
Keystone Farms Roast 1/2 Chicken	\$30.99
fingerling sweet potatoes, Brussels sprouts, toasted pecans, chicken jus	
Linz Heritage Angus Filet Mignon*	\$49.99
8-oz beef tenderloin, potato pave, sautéed garlic-spinach, baby carrots, cippolini onion, bordelaise sauce	
Steak Frites*(GF)	\$31.99
8-oz. NY strip steak, french fries, watercress, shallot-Dijon cream sauce	

Duroc Pork Chop* (GF)	\$34.99
roasted sweet potato, bacon braised collard greens, caramelized apples, apple-mustard glaze	
Falafel Bowl	\$21.99
hummus, quinoa tabbouleh, tahini sauce, pickled red onions, Fattoush salad, lemon-sumac vinaigrett	
COCKTAILS 12	
Spiced Apple Sangria	\$15.99
Four Roses Bourbon, Clyde's Red Wine, Apple Cider, Orange-Cinnamon-Clove	
Venetian Frost	\$14.99
Stoli Vodka, Maggie's Farm Falernum, Italicus Rosolio Bergamotto, Lime, Simple, Soda	
Anti-Hero	\$14.99
Jose Cuervo 'Tradicional' Blanco Tequila, Blackberry-Ginger, Lime, Q Grapefruit Soda	
Fog Cutter	\$19.99
Diplomatico 'Mantuano' Rum, Smith & Cross Jamaican Rum, Baltimore Spirits Apple Ginger Liqueur, Pierre Ferrand Dry Curacao Giffard Orgeat, Lemon, La Cigarerra Amontillado Sherry	
Pear-isian	\$15.99
Sagamore 'Signature' Rye Whiskey, Noces Royales Cognac & Poire William Liqueur, Maple-Cinnamon, Lemon, Bittermen's 'Elemakule' Tiki Bitters	
Caffeine Dreams	\$15.99
Stoli 'Vanil' Vodka, Kahlua Coffee Liqueur, Espresso, Vanilla Chai, Horchata	
51st Century	\$15.99
Peloton de la Muerte Mezcal, Giffard Crème de Cacao, Giffard Crème de Pampelmousse Rosé, Lemon	
Baltimore Caffè (Hot)	\$14.99
Peloton de la Muerte Mezcal, Giffard Crème de Cacao, Giffard Crème de Pampelmousse Rosé, Lemon	
Bootstrapped & Boozy	\$16.99
Diplomatico 'Mantuano' Rum, Glenmorangie 'X' Scotch, Giffard Bresil du Banana, Fee Brothers Black Walnut Bitters, Fee Brothers Orange Bitters	
Chasing Sunsets In Amarillo	\$15.99
Barr Hill 'Tom Cat' Gin, Cocchi Vermouth di Torino, Luxardo Maraschino, Fee Brothers Orange Bitters	
Old Money	\$18.99
Casa del Sol Reposado Tequila, St. George Spiced Pear, Five Spice, Bittermen's 'Xocolatl' Mole Bitters	
Reverie	\$20.99
Sagamore 'OEG' Single Barrel' Rye Whiskey, Sorel Hibiscus Liqueur, St. Elizabeth All Spice Dram, Demerara, Angostura Aromatic Bitters	

WHAT TO DRINK WHEN YOU'RE NOT DRINKING 2

Apple Of My Eye	\$9.99
Apple Cider, Cranberry, Orange-Cinnamon-Clove, Lemon	

Hawaiian Sunrise**\$11.99**

Lyre's White Cane Spirit, Orgeat, Grenadine, Lemon, Lime

NON-ALCOHOLIC BEERS 4**HEINEKEN PREMIUM LAGER 0.0 (Amsterdam, The Netherlands)** **\$6.99****ATHLETIC BREWING RUN WILD IPA (Stratford, CT)** **\$6.99****BROOKLYN SPECIAL EFFECTS HOPPY AMBER (Brooklyn, NY)** **\$6.99****GUINNESS NA ZERO** **\$8.59****HARD SELTZER** 3**DC Brau Full Transparency Orange Crush (GF)** **\$6.99**

(100 Calories, abv 5.00%)

High Noon Vodka & Grapefruit (GF) **\$7.99**

(100 calories, abv 4.50%)

Topo Chico Strawberry Guava **\$7.59**

(100 Calories, abv 4.20%)

BEER - CANS 5**Anderson Valley Blood Orange Gose** **\$7.99**

(Boonville, CA, abv 4.20%)

Cigar City 'Guyabera' Citra Pale Ale **\$7.99**

(Tampa Bay, FL abv 5.50%)

Ballast Point Sculpin Grapefruit IPA **\$9.29**

(San Diego, CA, abv 7.00%)

Great Lakes Edmund Fitzgerald Porter **\$8.99**

(Cleveland, OH, abv. 6.00%)

Deschutes "Fresh Squeezed" IPA **\$8.59**

(Bend, OR ABV 6.40%)

BEER - BOTTLES 11**Miller Lite (Milwaukee, WI, abv 4.20%)** **\$6.59****Budweiser (Williamsburg, VA, ABV 5.00%)** **\$6.59****Michelob Ultra (Williamsburg, VA, ABV 4.20%)** **\$6.59****Corona Extra (Mexico City, Mexico, ABV 4.60%)** **\$6.99**

Brasserie Dupont Saison	\$11.99
(Tourpes, Belgium abv 6.50%)	
Heineken (Amsterdam, The Netherlands, ABV 5.00%)	\$6.99
Allagash White Wheat Beer (Portland, ME, ABV 5.20%)	\$8.59
Dogfish Head 60 Minute "American Style" IPA	\$7.99
(Milton, DE, ABV 6.00%)	
Bold Rock "IPA Dry-Hopped" Hard Cider (GF)	\$6.79
(Nellysford, VA ABV 4.7%)	
Great Lakes Edmund Fitzgerald Porter	\$8.99
(Cleveland, OH, abv. 6.00%)	
Deschutes "Fresh Squeezed" IPA	\$8.59
(Bend, OR ABV 6.40%)	
BEER - DRAUGHT 15	
Blue Crab Draft	\$8.99
Bells Amber	\$7.99
Bud Light (Williamsburg, VA, abv 4.20%)	\$6.99
Yuengling Amber Lager (Pottsville, PA, ABV 4.40%)	\$6.79
Modelo Especial Pilsner-Style Lager	\$7.99
(Mexico City, Mexico, abv 4.60%)	
Evolution 'Lot No. 3' American-Style IPA	\$7.99
(Salisbury, MD abv 6.80%)	
Brooklyn Summer Ale	\$8.59
(Brooklyn, NY abv 5.00%)	
Sierra Nevada 'Hazy Little Thing' New England-Style IPA	\$8.59
(Chico, CA, abv 6.70%)	
Port City 'Optimal Wit' Belgian-Style Witbier	\$7.99
(Alexandria, VA, abv 4.90%).	
Stella Artois (Leuven, Belgium, ABV 5.20%)	\$7.99
DC Brau "The Public" Pale Ale (Washington, DC, ABV 6.00%)	\$8.59
Heavy Seas Loose Cannon "American-Style" IPA (Baltimore, MD, ABV 7.25%)	\$7.99
Guinness Stout (Dublin, Ireland, ABV 4.20%)	\$8.99
Black and Whit	\$7.59

SPARKLING WINE 4

Crémant de Loire La Garenne

Loire Valley, France, NV 2023 GRAND CHAMPION OYSTER RIOT WINE COMPETITION | Wine that pair exceptionally well with our oyster and raw bar.

AVAILABLE OPTIONS

Glass: \$14.99

Bottle: \$49.00

Champagne Brut

Palmer, Reserve, Champagne, France, NV

AVAILABLE OPTIONS

glass: \$25.99

bottle: \$90.00

Prosecco "Organic" Brut

Babbo by Musaragno, Italy, NV

AVAILABLE OPTIONS

glass: \$12.49

bottle: \$42.00

Brut Rosé

Raventos i Blanc, de Nit, Sant Sadurn d'Anoia, Spain, NV

AVAILABLE OPTIONS

glass: \$17.99

bottle: \$65.00

WHITE WINE 8

Sauvignon Blanc

Twin Islands, Marlborough, NZ, 2022

AVAILABLE OPTIONS

glass: \$12.99

bottle: \$43.00

Semillon

Brokenwood, Hunter Valley, Australia, 2022

AVAILABLE OPTIONS

glass: \$11.99

bottle: \$41.00

Grüner Veltliner

Brundlmayer, 'L&T,' Kamptal, Austria, 2021

AVAILABLE OPTIONS

glass: \$14.99

bottle: \$49.00

Pinot Grigio

Dipinti, Vigneti delle Dolomiti, Alto Adige, Italy, 2021

AVAILABLE OPTIONS

glass: \$12.49

bottle: \$42.00

Riesling

Leitz, 'Dragonstone,' Rheingau, Germany, 2020

AVAILABLE OPTIONS

glass: \$13.49

bottle: \$45.00

Chardonnay

Domaine Passy le Clou, Chablis, Burgundy, France, 2021

AVAILABLE OPTIONS

glass: \$17.99

bottle: \$65.00

Chardonnay

Raeburn, Sonoma County, CA, 2021

AVAILABLE OPTIONS

glass: \$13.99

bottle: \$47.00

Chardonnay

Jordan, Russian River Valley, Sonoma County, CA, 2020

AVAILABLE OPTIONS

glass: \$22.99

bottle: \$80.00

ROSE 1

Grenache/Cinsault/Syrah

Bieler Père & Fils, "Sabine", Coteaux d' Aix-en-Provence, France, 2021

AVAILABLE OPTIONS

Glass: \$13.49

Bottle: \$45.00

RED WINE 8

Pinot Noir

Cloudline Cellars, Willamette Valley, Oregon, 2021

AVAILABLE OPTIONS

glass: \$15.99

bottle: \$55.00

Pinot Noir

Domaine Rion, Bourgogne Rouge, 'La Croix Blanche,' Vieilles Vignes, Burgundy, France, 2020

AVAILABLE OPTIONS

glass: \$23.99

bottle: \$85.00

Grenache/Syrah

Domaine La Solitude, Côtes du Rhône, N. Rhone, France, 2020.

AVAILABLE OPTIONS

glass: \$12.99

bottle: \$43.00

Malbec Reserve

Domaine Bousquet, Tupungato, Mendoza, Argentina, 2021

AVAILABLE OPTIONS

glass: \$12.49

bottle: \$42.00

Sangiovese

Le Ragnaie, Troncone, Tuscany, Italy, 2019

AVAILABLE OPTIONS

glass: \$15.99

bottle: \$53.00

Merlot/Cabernet Franc

Esprit du Pavie, Bordeaux, France, 2018

AVAILABLE OPTIONS

glass: \$17.99

bottle: \$66.00

Cabernet Sauvignon

Barter & Trade, Columbia Valley, WA, 2020

AVAILABLE OPTIONS

Glass: \$14.99

Bottle: \$51.00

Cabernet Sauvignon

Clos du Val, Napa Valley, CA, 2021

AVAILABLE OPTIONS

glass: \$23.99

bottle: \$85.00

DESSERTS 9

Apple Crumble

vanilla ice cream

\$10.99

Peanut Butter Pie

roasted peanut-chocolate chip crust filled with peanut butter mousse

\$11.99

Crème Brûlée	\$10.99
caramelized sugar	
Salted Caramel Bread Pudding	\$10.99
vanilla ice cream, chocolate sauce	
Key Lime Pie	\$9.99
whipped cream, raspberry coulis, lime zest	
Hot Fudge Brownie Sundae	\$12.99
vanilla ice cream, chocolate sauce, whipped cream	
Häagen-Dazs Ice Cream	AVAILABLE OPTIONS
hazelnut-almond cold brew, chocolate, or vanilla	one scoop: \$5.99
	three scoops: \$9.99
Häagen-Dazs Sorbet	AVAILABLE OPTIONS
raspberry or mango	one scoop: \$5.99
	three scoops: \$9.99
Flourless Chocolate Torte	\$10.99
salted caramel, candied hazelnuts, whipped cream	

COFFEE 2

Cappuccino	\$3.99
Espresso	\$3.99

AFTER DINNER DRINKS 3

Melting Thin Mint	\$9.99
peppermint schnapps, dark creme de cacao, hot chocolate, whipped cream	
Irish Coffee	\$10.99
Jameson's Irish whiskey, Kahlua, coffee, whipped cream	
Espresso Martini	
Absolut Vanilia Vodka, espresso, Kahlúa Coffee Liqueur, demerara syrup	

BRUNCH ENTREES 10

Eggs Benedict*	
two poached eggs, English muffin, brunch potatoes Traditional: Canadian bacon, hollandaise...19.99 Chesapeake: crab cakes, Old Bay, hollandaise...26.99	
Jumbo Lump Crab Cake	AVAILABLE OPTIONS
french fries, coleslaw, tartar sauce, lemon	single: \$26.99
	double: \$45.99

Shrimp & Grits	\$24.99
cheese grits, andouille sausage, crystal-tomato broth	
Chicken & Waffles	\$20.99
buttermilk fried chicken thighs, whipped butter, smoked maple syrup	
Steak & Eggs*(GF)	\$30.99
Linz Heritage Angus 8 oz. NY Strip steak, brunch potatoes, two eggs any style, bearnaise sauce	
Cinnamon Sugar French Toast	\$18.99
spiced Myers's rum butter, candied pecans, maple syrup, choice of bacon, pork sausage patties or turkey sausage links	
Steak Frites*(GF)	\$31.99
8-oz. NY strip steak, French fries, watercress, shallot-Dijon cream	
Faroe Island Salmon* (GF)	\$28.99
French green lentils, braised cipollini onion, sauteed spinach, red wine-mustard gastrique	
Butternut Squash & Goat Cheese Frittata*	\$19.99
sage, Tuscan kale, arugula salad, crostini	
Falafel Bowl	\$21.99
hummus, quinoa tabbouleh, tahini sauce, pickled red onions, Fattoush salad, lemon-sumac vinaigrette.	

SMALL PLATES 4

Plain Bagel	\$3.99
whipped cream cheese	
Granola Bowl (GF)	\$9.99
low-fat Greek yogurt, fresh berries, sliced almonds, honey drizzle	
Classic Oatmeal	\$9.99
brown sugar, golden raisins	
Grapefruit Brulee	\$7.99
burnt sugar	

OMELETS 2

Ham & Cheese (GF)	\$19.99
smoked ham, Jasper Hill Farms cheese, home fries	
Mushroom & Spinach (GF)	\$19.99
Jasper Hill Farms cheese, caramelized onions, hollandaise sauce, home fries	

BREAKFAST ENTREES 11

Eggs Chesapeake*	\$26.99
jumbo lump crab cakes, two poached eggs, English muffin, Old Bay hollandaise, home fries	

Eggs Benedict*	\$19.99
Canadian Bacon, two poached eggs, English muffin, hollandaise, home fries	
Breakfast Sandwich	\$18.99
two eggs over medium, Swiss, bacon, lettuce, tomato, avocado, mayonnaise, griddled brioche, served with home fries	
Belgian Waffle	\$18.99
fresh berries, whipped cream, Vermont maple syrup, choice of bacon, pork sausage, turkey sausage, or fruit	
Buttermilk Pancakes	\$19.99
Vermont Maple syrup, whipped butter, choice of bacon, pork sausage, turkey sausage, or fruit	
Cinnamon Sugar French Toast	\$18.99
Vermont Maple syrup, whipped butter, choice of bacon, pork sausage, turkey sausage, or fruit	
Steak & Eggs	\$30.99
Cedar River Farms 8-oz. grilled New York strip, two eggs any style, Béarnaise sauce, home fries	
The Statesman*	\$21.99
two eggs any style, buttermilk biscuit, choice of home fries, cheese grits, or fruit, choice of bacon, pork sausage, or turkey sausage	
The Old Town City Hall*	\$21.99
three eggs any style, two buttermilk pancakes, choice of home fries, cheese grits, or fruit, choice of bacon, pork sausage, or turkey sausage	
Smoked Salmon Bagel*	\$19.99
gem lettuce, tomato, red onion, cucumber, whipped-dill cream cheese, capers, chopped hard-boiled egg, plain toasted bagel	
Butternut Squash & Goat Cheese Frittata*	\$19.99
sage, Tuscan kale, arugula salad, crostini	

SIDES 7

Toast	\$2.99
Bacon (GF)	\$3.99
Sausage (GF)	\$6.99
Turkey Sausage (GF)	\$6.99
Cheese Grits (GF)	\$6.99
Seasonal Fruit (GF)	\$5.99
Home Fries (GF)	\$6.99

BEVERAGES COLD 6

Orange Juice	\$5.99
Cranberry Juice	\$5.99

Pineapple Juice	\$5.99
Tomato Juice	\$5.99
Grapefruit Juice	\$5.99
Iced Tea	\$4.79

BEVERAGES HOT 5

Clyde's Blend Coffee	\$4.79
regular or decaffeinated	
Espresso	\$4.79
Double Espresso	\$5.29
Cappuccino	\$5.29
Hot Tea Selection	\$4.79