

GLUTEN FREE

Notes in red are modifications to make items gluten free.

APPETIZERS

THE PACIFIC TOWER*

Tuna poke, 2 lobster tails split in halves, 4 shrimps, 4 east coast oysters, 4 west coast oysters and 1lb of Alaskan Red King Crab Legs

HAMACHI CARPACCIO*

Thinly sliced yellowtail with jalapeño, scallions, spicy radish and ponzu sauce

ASK FOR GLUTEN FREE SOY SAUCE

DIAMONDS IN THE ROUGH*

3 Fresh blue point oysters, scallions, radish, masago, tobiko, lemon and soy vinaigrette

ASK FOR GLUTEN FREE SOY SAUCE

EDAMAME

Steamed soy beans

SHRIMP COCKTAIL

Jumbo chilled shrimps & cocktail sauce

GRILLED CALAMARI

Grilled and topped with olive oil and parsley

MEDITERRANEAN MUSSELS 🍷

Chilean mussels with spicy marinara sauce & garlic bread

NO BREAD

CEVICHE

Diced shrimp, scallop, onion, avocado, tomato, cilantro and jalapeño served with masago & chips **NO CHIPS**

TIGER KING SHRIMP

Colossal Black Tiger shrimp roasted with sea salt and seasonings

IMPERIAL CRAB CAKE

Meaty super lump crab meat seasoned & baked

GARDEN SALAD

Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage & tomato with house miso ginger dressing or ranch

SEAWEED SALAD

Mixed seaweed with pepper and sesame dressing

FRESH OYSTERS* 6 pieces/order

BLUE POINT* (CT) Medium and mildly briny

DELAWARE BAY* (NJ) Large & meaty

SUMMER LOVE* (P.E.I)

Creamy with balance of salt & mineral finish

WELLFLEET* (MA)

Medium salinity, plump, crisp & briny

SHIGOKU* (WA) Sweet with hint of cucumber

KUMAMOTO* (WA)

Small, buttery, sweet with honeydew finish

GRILLED OYSTERS 3 pieces/order

C.O.H garlic, cilantro and cheese

ICHI jalapeño, scallions, ginger and zesty soy

ASK FOR GLUTEN FREE SOY SAUCE

FIRECRACKER spices, herbs & lime juice

ROCKEFELLER spinach and cheeses

SASHIMI 2 pieces/order

Shrimp

Salmon*

Super White Tuna*

Unagi

Bigeye Tuna*

Yellow Tail*

Scallop*

Filet Mignon

SASHIMI APPETIZER*

One piece of Bigeye tuna, salmon, yellowtail, unagi, shrimp and scallop

ENTREES a la carte

N.Y. STRIP** 12oz Dry Aged 30 Days

FILET MIGNON** 10oz Center Cut

RIBEYE** 20oz Bone-In

A5 WAGYU FILET** Japan

PORK CHOP** 12oz Bone-In Dry Aged

Grilled and topped with garlic butter sauce

SCOTTISH SALMON

Grilled & topped with zesty mint & basil sauce

GRILLED PRAWNS

5 jumbo shrimps seasoned & served with butter

CHILEAN SEA BASS

8oz blackened

CHESAPEAKE BAY SCALLOPS

Jumbo scallops seared & topped with garlic butter

SNOW CRAB LEGS

One pound served with drawn butter

TWIN LOBSTER TAILS

Two 7oz. lobster tails grilled & served with butter

SURF & TURF**

8oz Filet Mignon & lobster tail served with butter

PRIME ALASKAN KING CRAB LEGS

1lb Red King Crab legs served split with butter

VEGETABLES & SIDES

STEAMED WHITE RICE

SAUTÉED BABY SPINACH WITH GARLIC

SAUTÉED MUSHROOM WITH SAKE

STEAMED BROCCOLI

GRILLED ASPARAGUS **NO TERIYAKI SAUCE**

SAUTÉED BROCCOLINI WITH GARLIC

Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of food borne illness especially if you have certain medical conditions.

*Items are served raw or uncooked. **Items can be cooked to order. A 20% Service Charge will be applied to all party sizes.



CHICAGO **OYSTER** HOUSE
PRIME SEAFOOD & STEAKS

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