

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
Preparation time: 30 minutes*

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 & jalapeño served with masago & chips NO CHIPS

TIGER KING SHRIMP

Colossal Black Tiger shrimp roasted with sea salt & seasonings

IMPERIAL CRAB CAKE

Meaty super lump crab meat seasoned & baked

MINI BONE IN FILET**

6oz bone in filet grilled, served with grilled asparagus & house made teriyaki sauce NO TERIYAKI SAUCE

GARDEN SALAD

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

SEAWEED SALAD

Mixed seaweed with pepper and sesame dressing

GRILLED OYSTERS

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*

FRESH OYSTERS* *Minimum of 6*

BLUE POINT* (CT)

Medium and mildly briny

DELAWARE BAY* (NJ)

Large & meaty

ACADIAN PEARL* (N.B.)

Plump & briny with clean finish

KUSSHI* (B.C.)

Small, sweet, creamy with watermelon finish

KUMAMOTO* (WA)

Small, buttery, sweet with honeydew finish

SASHIMI

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

SIDES

Steamed White Rice

Sautéed Baby Spinach with Garlic

Sautéed Mushroom with Sake

Steamed Broccoli

Grilled Asparagus NO TERIYAKI SAUCE

Sautéed Broccoli with Garlic



CHICAGO **OYSTER** HOUSE
PRIME SEAFOOD & STEAKS

1933 S INDIANA AVE

CHICAGO, IL 60616

312-225-8833