

# Raw Bar

## Oysters

### Fresh Oysters \*

#### **BLUE POINT\* (CT) 23**

*Medium and mildly briny*

#### **NAKED COWBOYS\* (NY) 23**

*Firm, refreshing & savory*

#### **DELAWARE BAY\* (NJ) 24**

*Large & meaty*

#### **SILKY SALTS\* (NJ) 24**

*Smooth, silky, briny with hint of sweetness*

#### **GOLDILOCKS\* (VA) 24**

*Balance of sweetness & brininess*

#### **MALPEQUE\* (P.E.I) 25**

*Briny, sweet & crisp lettuce flavor*

#### **APHRODITE\* (WA) 25**

*Buttery sweet with cucumber finish*

#### **KUMAMOTO\* (WA) 26**

*Small, buttery, sweet with honeydew finish*

### Raw Bar \*

#### **THE PACIFIC TOWER\* 310**

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

#### **SALMON ROYALE\* 24**

*Seared salmon topped with citrus soy, ginger, scallions and tobiko*

#### **TUNA POKE\* 24**

*Cubed Bigeye tuna and onions in soy and spicy sesame oil, served with chips*

#### **DIAMONDS IN THE ROUGH\*22**

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

#### **OYSTER SHOOTER\* 7**

*Fresh oyster, quail egg yolk, scallions, radish, tabasco and citrus soy.*

*Add a shot of chilled vodka + 7*

### Grilled Oysters

#### **C.O.H 16** *garlic, cilantro and cheese*

#### **ICHI 16** *jalapeño, scallions, ginger & soy*

#### **FIRECRACKER 16** *spices, herbs and lime juice*

#### **ROCKEFELLER 16** *spinach & cheese*

#### **DYNAMITE 22** *shrimp, scallion, scallop, spicy mayo, Cajun spices & tobiko*

#### **COMBO PLATTER 55**

*2 coh, 2 ichi, 2 firecrackers, 2 rockefeller and 2 dynamite*

### Starters

#### **SOUTHERN FRIED OYSTERS 24**

*Battered with Southern spices & deep fried*

#### **SPICY EDAMAME 12**

*Steamed soybeans, chili oil, soy sauce & sesame seeds*

#### **SPRING ROLLS 16**

*Soy paper, shrimp, shitake, avocado, rice noodle & cilantro*

#### **SHRIMP COCKTAIL 21**

*Chilled shrimps served with cocktail sauce*

#### **FRIED or GRILLED CALAMARI 23**

*Choice of: Grilled & topped with olive oil & parsley or Deep fried in Southern spices & served with marinara sauce*

#### **CEVICHE 22**

*Diced shrimp, scallop, onion, avocado, cilantro, tomato and jalapeño served with masago & chips*

#### **IMPERIAL CRAB CAKE 26**

*4oz lump crab meat seasoned and baked*

#### **LOBSTER ROLL 36**

*Succulent tail meat served Connecticut style, with warm butter, toasted bun and fries*

# Soups & Salads

## **NEW ENGLAND CLAM CHOWDER**

**10 cup | 18 bowl**

*Creamy with chopped clams, potato, onion, carrot and celery*

## **GUMBOLAYA 19**

*Slow cooked brown roux sprinkled with thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille pork sausage, rice, mussels & shrimp*

## **GARDEN SALAD 16**

*Green leaf lettuce, carrot, cucumber, broccoli, avocado, cabbage and tomato.*

*Choice of dressing: house miso ginger dressing, balsamic vinaigrette or ranch*

## **CAESAR SALAD 15**

*Romaine lettuce, croutons and parmesan cheese*

## **SEAWEED SALAD 13**

*Mixed seaweed with pepper and sesame dressing*

# Sushi & Sashimi 2 pieces/order

## **SHRIMP 12**

## **SALMON\* 12**

## **SUPER WHITE TUNA\* 12**

## **YELLOW TAIL\* 12**

## **UNAGI\* 13**

## **BIGEYE TUNA\* 13**

## **SCALLOP\* 14**

## **HAMACHI CARPACCIO\* 24**

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

## **SASHIMI APPETIZER\* 37**

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

# Specialty Sushi Rolls

## **VOLCANO 20**

*Shrimp tempura, avocado, tempura crunch, topped with spicy sweet mayo*

## **TUNA SUPREME\* 22**

*Bigeye tuna, super white tuna, cucumber, avocado, spicy radish and ponzu sauce*

## **SAHARA\* 23**

*Bigeye tuna, yellowtail, masago, jalapeño pepper, avocado, cilantro, spicy sesame oil & lime juices*

## **BLACKHAWKS\* 23**

*Bigeye tuna, salmon, cilantro, cucumber topped with spicy sauce & masago*

## **BENGAL TIGER 25**

*Shrimp tempura, cucumber, topped with unagi, avocado, spicy mayo & unagi sauce*

## **PHOENIX 26**

*Unagi, tempura crunch, topped with shrimp, wasabi mayo and masago*

## **CHICAGO\* 27**

*Bigeye tuna, salmon, yellowtail, cucumber, avocado, topped with spicy mayo sauce*

## **THE FIESTA\* 28**

*Blue crab, grilled asparagus, cucumber, topped with seared salmon, guacamole, cilantro, sriracha and salsa*

## **ROCK N' ROLL\* 28**

*Blue crab, shrimp tempura & spicy tuna topped with raw scallops, wasabi mayo & teriyaki sauce*

## **RAINBOW\* 28**

*Spicy tuna & cucumber, topped with salmon, bigeye tuna, yellowtail & shrimp*

## **THE PEARL\* 29**

*Bigeye tuna, avocado, cucumber, cilantro, topped with seared yellowtail, jalapeno pepper, tobiko, sriracha and ponzu sauce*

## **HIGH ROLLER MAKI 36**

*Blue crab, cucumber, avocado & grilled filet mignon*

# Prime Seafood & Steaks

## From the Sea

### **SCOTTISH SALMON 36**

*Grilled with zesty mint & basil sauce*

### **CHILEAN SEA BASS 44**

*8oz blackened or roasted with savory citrus marinade*

### **FRESH BIGEYE TUNA \* 44**

*Choice of Hawaiian Ahi: crusted with sesame seasoning, seared & served with wasabi soy or Tuna Tataki: seared, sliced and served with citrus chili* 

### **CHESAPEAKE BAY SCALLOPS 45**

*Seared & topped with garlic butter*

### **SEAFOOD PASTA 46**

*Linguini with shrimps, scallops, clams, calamari, mussels & basil in white wine or red marinara sauce*

### **SNOW CRAB LEGS 50**

*One pound served with drawn butter*

### **COLOSSAL TIGER SHRIMPS 52**

*Roasted with sea salt & seasonings*

### **CAJUN SEAFOOD BOIL 52**

*½ lb Snow crab legs, clams, jumbo shrimps, and mussels boiled in beer & Cajun spices*

### **TWIN LOBSTER TAILS 90**

*Two 8oz. grilled & served with drawn butter*

### **KING CRAB LEGS 160**

*1lb Prime Alaskan Red King Crab legs served split with drawn butter*

## From the Land\*\*

### **PRIME N.Y. STRIP\*\* 69**

*12oz Dry Aged 30 Days*

### **PRIME FILET MIGNON\*\* 72**

*10oz Center Cut*

### **PRIME RIBEYE\*\* 82**

*20oz Bone-In*

### **A5 WAGYU FILET\*\***

*4oz - 130 | 8oz - 260*

*Kagoshima, Japan*

### **PORK CHOP\*\* 52**

*14oz Bone-In Dry Aged 14 Days*

*Grilled & topped with garlic butter sauce*

### **LAMB CHOPS\*\* 65**

*Grilled & topped with red wine reduction sauce*

### **CHICKEN TERIYAKI 34**

*Grilled with house-made teriyaki sauce*

## Surf & Turf\*\*

### **TIGER SHRIMP + NY STRIP 90**

*Colossal Shrimp + 12oz Prime Dry Aged Strip*

### **LOBSTER + FILET MIGNON 100**

*Lobster Tail + 8oz Filet Mignon*

### **KING CRAB + RIBEYE 160**

*½ lb Red King Crab Legs + 20oz Prime Ribeye*

## Vegetables & Sides

### **STEAMED WHITE RICE 5**

### **STEAMED BROCOLLI 13**

### **SAUTÉED BABY SPINACH WITH GARLIC 14**

### **SAUTÉED BROCCOLINI WITH GARLIC 15**

### **TRUFFLE FRIES WITH PARMESAN CHEESE 18**

### **GARLIC BREAD 9**

### **GARLIC MASHED POTATOES 14**

### **GRILLED ASPARAGUS 15**

### **SAUTÉED MUSHROOM WITH SAKE 15**

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.



CHICAGO **OYSTER** HOUSE  
PRIME SEAFOOD & STEAKS

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