

Oysters @ Raw Bar

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

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.

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

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CHICAGO **OYSTER** HOUSE
PRIME SEAFOOD & STEAKS

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