

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**

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, balsamic vinagrette or ranch

SEAWEED SALAD

Mixed seaweed with pepper and sesame dressing

FRESH OYSTERS* 6 pieces/order

BLUE POINT* (CT)

Medium and mildly briny

NAKED COWBOYS* (NY)

Firm, refreshing & savory

DELAWARE BAY* (NJ)

Large & meaty

SILKY SALTS* (NJ)

Smooth, silky, briny with hint of sweetness

GOLDILOCKS* (VA)

Balance of sweetness & brininess

MALPEQUE* (P.E.I)

Briny, sweet & crisp lettuce flavor

APHRODITE* (WA)

Buttery sweet with cucumber finish

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*

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

SASHIMI 2 pieces/order

Shrimp *Salmon**

Super White Tuna* *Unagi*

Bigeye Tuna* *Yellow Tail**

Scallop* *Filet Mignon*

SASHIMI APPETIZER*

Bigeye tuna, salmon, yellowtail, unagi, shrimp & 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

TWIN COLOSSAL TIGER KING SHRIMPS

Colossal tiger shrimps roasted with sea salt & seasonings

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

STEAMED BROCCOLI

SAUTÉED BABY SPINACH WITH GARLIC

GRILLED ASPARAGUS *NO TERIYAKI SAUCE*

GARLIC MASHED POTATOES

SAUTÉED MUSHROOM WITH SAKE

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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CHICAGO, IL 60616

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