



CHICAGO OYSTER HOUSE
PRIME SEAFOOD & STEAKS

RESTAURANT WEEK LUNCH MENU

Available from 11am- 2pm on Saturdays & Sundays from Jan 23rd - Feb 8th

\$30 per person. 3 courses, select 1 from each course. A 20% Service Charge will be applied to all party sizes.

Items in red are additional pricing. (gf) = gluten free



1st COURSE

CAESAR SALAD

GARDEN SALAD (gf)

NEW ENGLAND CLAM CHOWDER

6 pcs FRESH OYSTERS +10 (gf)

BLUE POINT (CT) *medium & mildly briny*

SILKY SALTS (NJ) *smooth, silky & briny*

GOLDBLOCKS (VA) *sweet & briny*

APHRODITE (WA) *buttery, sweet & cucumber finish*

GUMBOLAYA +10 *thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille pork sausage, rice, mussels & shrimp*

CEVICHE +10 *diced shrimp, scallop, onion, avocado, cilantro, tomato, jalapeno, masago & chips*

TUNA POKE +10 *cubed Bigeye tuna and onions in soy and spicy sesame oil, served with chips*

2nd COURSE

SHRIMP LINGUINI *linguini with shrimps in white wine sauce and garlic bread*

CHICKEN TERIYAKI *grilled & topped with house made teriyaki sauce and steamed white rice*

SCOTTISH SALMON (gf) *grilled & topped with zesty mint, basil sauce and steamed broccoli*

TWIN TIGER KING SHRIMPS +20 (gf)
colossal shrimps served with drawn butter

STEAK TERIYAKI +20 (gf *without teriyaki sauce*)
6oz filet mignon with teriyaki sauce & white rice

LAMB CHOPS +20
grilled & topped with red wine reduction sauce

ADDITIONS

Steamed Rice +5 (gf)

Sautéed Baby Spinach with Garlic +14 (gf)

Garlic Bread +9

Sautéed Broccolini with Garlic +15 (gf)

Steamed Broccoli +13 (gf)

Sautéed Mushroom with Sake +15 (gf)

Garlic Mashed Potatoes +14 (gf)

Grilled Asparagus +15 (gf *without teriyaki sauce*)

Truffle Fries with Parmesan Cheese +18

3RD COURSE

KEY LIME PIE

N.Y. CHEESECAKE

ESPRESSO (gf)

TIRAMISU +10

WHITE CHOCOLATE BLUEBERRY

CHEESECAKE & GODIVA LIQUOR +10

ESPRESSO MARTINI +12 (gf)

VIP 2026 CARD

15% off dine in + carry out in December, January & February and 10% off all other months.

Complimentary birthday desserts. Complimentary champagnes on your birthday for all guests.

Exclusions: Special menus and holidays. Please see server for VIP card inquiries.



CHICAGO OYSTER HOUSE
PRIME SEAFOOD & STEAKS

RESTAURANT WEEK DINNER MENU

Available until February 12th

\$60 per person. 4 courses, select 1 from each course. A 20% Service Charge will be applied to all party sizes.

Items in red are additional pricing. (gf) = gluten free



WINE SPECIALS

DAOU 65/btl Chardonnay *California

Rich, tropical and vanilla notes with creamy texture and balanced finish with citrus and almond touches.

SEA SUN BY CAYMUS 65/btl Pinot Noir *California

Chai, fresh berry, hint of chocolate truffle & forest floor. Fruit driven with lush cherries & strikingly soft texture.

1st COURSE

GARLIC BREAD

EDAMAME (gf)

6 pcs FRESH OYSTERS +10 (gf)

BLUE POINT (CT) medium & mildly briny

SILKY SALTS (NJ) smooth, silky & briny

GOLDSLOCKS (VA) sweet & briny

APHRODITE (WA) buttery, sweet & cucumber finish

2nd COURSE

CAESAR SALAD

GARDEN SALAD (gf)

NEW ENGLAND CLAM CHOWDER

GUMBOLAYA +10 thyme, tomato, onion, garlic, celery, green bell pepper, paprika, okra, chicken, andouille pork sausage, rice, mussels & shrimp

3RD COURSE a la carte

LOBSTER TAIL (gf)

SNOW CRAB LEGS (gf)

TWIN TIGER KING SHRIMPS (gf)

LAMB CHOPS

STEAK TERIYAKI (gf without teriyaki sauce)

SURF & TURF UPGRADE replaces course 3

TIGER KING SHRIMP + 8oz FILET MIGNON +35 (gf)

LOBSTER TAIL + LAMB CHOPS +45

SEARED SCALLOPS + 12oz PRIME NY STRIP +65 (gf)

½lb KING CRAB LEGS +20oz PRIME RIBEYE +110 (gf)

ADDITIONS

Steamed Rice +5 (gf)

Garlic Bread +9

Steamed Broccoli +13 (gf)

Garlic Mashed Potatoes +14 (gf)

Sautéed Baby Spinach with Garlic +14 (gf)

Grilled Asparagus +15 (gf without teriyaki sauce)

Sautéed Mushroom with Sake +15 (gf)

Sautéed Broccolini with Garlic +15 (gf)

Truffle Fries with Parmesan Cheese +18

4th COURSE

KEY LIME PIE

N.Y. CHEESECAKE

ESPRESSO (gf)

TIRAMISU +8

BROWNIE A LA MODE +8

WHITE CHOCOLATE BLUEBERRY

CHEESECAKE & GODIVA LIQUOR +8

ESPRESSO MARTINI +10 (gf)

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