



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

GOLDILOCKS (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

GOLDILOCKS (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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