

Oysters @ Raw Bar

Fresh Oysters *_{6pcs}

BLUE POINT* (CT) 23

Medium and mildly briny

DELAWARE BAY* (NJ) 24

Large & meaty

MOON SHOAL* (MA) 25

Briny with buttery & sweet cream finish

SUMMER LOVE* (P.E.I) 26

Creamy with balance of salt & mineral finish

KUMAMOTO* (WA) 27

Small, buttery, sweet with honeydew finish

KUSSHI* (B.C.) 27

Small, sweet, creamy with watermelon finish

DOZEN MIXED 52

2 blue point, 2 delaware bay, 2 moon shoal, 2 summer love, 2 kumamoto and 2 kusshi

Raw Bar*

THE PACIFIC TOWER* 340

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* 25

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

TUNA POKE* 25

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 + 8

Grilled Oysters _{3pcs}

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

ICHI 16 *jalapeño, scallions, ginger & soy*

FIRECRACKER 16 *spices, herbs and lime juice*

ROCKEFELLER 17 *spinach & cheese*

DYNAMITE 24 *shrimp, scallion, scallop, spicy mayo, Cajun spices & tobiko*

COMBO PLATTER 58

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 24

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 39

Maine lobster tail meat served Connecticut style, with warm butter, toasted bun and fries

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.

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

LOBSTER BISQUE 25

Creamy, sherry and Maine lobster tail meat

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 39

Blue crab, cucumber, avocado & grilled filet mignon

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Prime Seafood & Steaks

From the Sea

SCOTTISH SALMON 36

Grilled with zesty mint & basil sauce

CHILEAN SEA BASS 45

8oz blackened or roasted with savory citrus marinade

FRESH BIGEYE TUNA * 45

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 47

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 55 🌶️

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 180

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

From the Land**

PRIME N.Y. STRIP 70**

12oz Dry Aged 30 Days

PRIME FILET MIGNON 74**

10oz Center Cut

PRIME RIBEYE 85**

20oz Bone-In

A5 WAGYU FILET**

4oz - 130 | 8oz - 260

Kagoshima, Japan

PORK CHOP 54**

14oz Bone-In Dry Aged 14 Days

Grilled & topped with garlic butter sauce

LAMB CHOPS 68**

Grilled & topped with red wine reduction sauce

CHICKEN TERIYAKI 35

Grilled with house-made teriyaki sauce

Surf & Turf**

TIGER SHRIMP + NY STRIP 95

Colossal Shrimp + 12oz Prime Dry Aged Strip

LOBSTER + FILET MIGNON 105

Lobster Tail + 8oz Filet Mignon

KING CRAB + RIBEYE 175

½ lb Red King Crab Legs + 20oz Prime Ribeye

Vegetables & Sides

STEAMED WHITE RICE 5

STEAMED BROCCOLI 14

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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