

Oyster House

1516 Sansom St Fl 1 19102-2811 · +12155677683 · Updated: Jan 14, 2026

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SOUPS 3

| | |
|---------------------------------|---------------|
| New england clam chowder | \$6.50 |
| Snapper turtle soup | \$7.00 |
| Manhattan clam chowder | \$6.50 |

SMALL PLATES 11

| | |
|-------------------------------------------------|-----------------------------|
| Chilled Shrimp Cocktail | \$13.00 |
| colossal wild shrimp | |
| Mixed Baby Lettuce | \$7.00 |
| apple, pomegranate, cider vinaigrette | |
| Smoked Bluefish | \$7.00 |
| avocado, fennel, watercress, orange vinaigrette | |
| Fried Calamari | \$9.00 |
| pickled grilled long hots, tomato jam | |
| Bbq Oysters | \$12.00 |
| grilled southern style | |
| Sautéed Mussels | \$13.00 |
| green curry, basil, cilantro | |
| Fried Ipswich Clams | \$15.00 |
| crispy full belly clams | |
| Southern Fried Oysters | AVAILABLE OPTIONS |
| with or without chicken salad | |
| | \$10.00 |
| | With Chicken Salad: \$13.00 |
| Grilled Octopus | \$12.00 |
| grilled potato, salsa verde, smoked oil | |
| U-peel Shrimp | AVAILABLE OPTIONS |
| old bay poached, lemon-tarragon dipping sauce | |
| | S: \$11.00 |
| | L: \$18.00 |
| Steamers | \$15.00 |
| soft shell clams, natural broth, drawn butter | |

LARGE PLATES 12

| | |
|------------------------------------------------------------------------------|----------------|
| Three Day Fish Chowder | \$14.00 |
| house smoked cod, cream, potatoes | |
| Fisherman's Stew | \$21.00 |
| shellfish, fish, spicy broth, saffron rouille | |
| Lobster Roll | \$26.00 |
| chilled new england style or wamred conn. style w/ hand cut fries | |
| Oh Burger | \$14.00 |
| grass fed beef, blue cheese, fried oyster, grilled onions, w/ hand cut fries | |
| Maryland Crab Cake | \$26.00 |
| jumbo lump, chesapeake remoulade, brussels sprouts & pecan salad | |
| Seared Scallops | \$26.00 |
| roasted sweet potato & cauliflower, herb yogurt, harissa | |
| Grilled Bluefish | \$23.00 |
| roasted sunchokes, tatsoi, roasted peppers, oregano vinaigrette | |
| Seared Striped Bass | \$25.00 |
| roasted beets, tuscan kale, romesco | |
| Sautéed Flounder | \$24.00 |
| roasted butternut squash & parsnips, cilantro jalapeno sauce | |
| Grilled Swordfish | \$24.00 |
| broccoli rabe, rutubaga, black olives, meyer lemon | |
| Split Grilled Whole Maine Lobster | \$33.00 |
| herb butter | |
| Clam Bake For Two | \$55.00 |
| steamed clams, mussels, lobster, linguica sausage, corn, potato | |

ROASTED OYSTERS & CLAMS 5

| | |
|---------------------------------|----------------|
| Oysters Rockefeller | \$12.00 |
| spinach, pernod, herb butter | |
| Oysters Toscana | \$12.00 |
| garlic parsley butter, lardo | |
| Oysters Veracruz | \$12.00 |
| jalapeno butter, pickled radish | |
| Roasted Oyster Sampler | \$15.00 |
| two of each kind | |

Clams Casino

\$9.00

red pepper, bacon

SIDES 4

Hand Cut Fries

\$5.00

Roasted Squash

\$5.00

goat cheese

Roasted Brussels Sprouts

\$5.00

bacon & mustard

Cabbage Slaw

\$3.00