

# Our Story



The Original Island Shrimp House (OISH) opened its doors for business in late July of 2015. The restaurant was founded on the belief that really good, really fresh seafood served in a casual atmosphere was possible in the great Midwest. The casual atmosphere and interior design are meant to emulate those little gems one finds along the seaboard states from Maine to Florida, mostly when on vacation; you know - the places you never forget.

The Original Island Shrimp House brings you the fresh taste of lobster, chowder, clams, scallops and calamari from New England; shrimp and jambalaya from the Gulf of Mexico; and king and snow crab from the icy waters of the Bering Sea. The overwhelming majority of our seafood comes from the United States; only our cod, haddock and salmon come from outside of the U.S. All of our seafood is wild caught, certified sustainable and almost all chemical free. Never farm raised and nothing from countries with questionable food practices.

Our founding partner was born on the East Coast and attended law school in New England. It was here that he was exposed to many of the specialties served at OISH. With a degree in Biochemistry, he is acutely aware of chemicals used in the production and processing of lesser quality seafoods. Consequently, at OISH, we only use super premium seafoods free of chemicals. You can taste and appreciate the differences. Even our produce is purchased from a local farm when in season. Yes, it might seem a little more expensive, but, frankly, we believe it's worth it. We will never compromise quality.

Your time and your money are precious commodities and we certainly understand you could spend both at any one of the thousands of restaurants in the Chicagoland area. If you are reading this, you are spending those commodities with us. It is our sincere hope that your experience at The Original Island Shrimp House will supercede your expectations on this visit and all future visits.

Let us know what you think.

TABLE SERVICE • DINE IN • CARRY OUT

CATERING AVAILABLE!



12902 S. LAGRANGE RD, PALOS PARK, IL

MONDAY: Closed

TUES/WED/THURS: 11:30-8:00

FRI: 11:00-9 SAT: 11:00-8 SUN: 12:00-7

[originalislandshrimphouse.com](http://originalislandshrimphouse.com)

708.923.6646

*For exclusive offers*

TEXT: **ISLANDSHRIMP** (no space)

TO: **877-710-1070**



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## SEAFOOD BY THE POUND \*

½ LB	¾ LB	1 LB
+ 1 Sauce	+2 Sauces	+2 Sauces
<i>(specialty sauce available at extra cost)</i>		

BREADED SHRIMP	\$13.49	\$20.25	\$26.98
BREADED SCALLOPS	Market Price	Market Price	Market Price
PAN SEARED SCALLOPS	Market Price	Market Price	Market Price
BREADED OYSTERS	\$14.49	\$21.74	\$28.98
BREADED COD	\$11.49	\$17.24	\$22.98
FRIED CALAMARI	\$11.99	\$17.99	\$23.98
FRESH FRIED CLAM STRIPS	\$12.99	\$19.49	\$25.98

SMOKED SALMON <i>(served chilled)</i>	\$13.49	\$20.24	\$26.98
SMOKED SHRIMP <i>(served chilled)</i>	\$12.99	\$19.49	\$25.98
SNOW CRAB PREMIUM	Market Price	Market Price	Market Price
KING CRAB PREMIUM	Market Price	Market Price	Market Price

## PEEL & EAT SHRIMP \*

	½ LB	¾ LB	1 LB
CLASSIC OLD BAY	\$12.99	\$19.49	\$25.98
LEMON GARLIC BUTTER	\$12.99	\$19.49	\$25.98
BUFFALO	\$12.99	\$19.49	\$25.98
DIABLO WITH SRIRACHA	\$12.99	\$19.49	\$25.98

## HAND CRAFTED SIDES

COLESLAW	\$1.69	FRENCH FRIES	\$3.49
POTATO SALAD	\$1.69	CHEESE FRIES	\$4.49
MACARONI SALAD	\$1.69	GARLIC BUTTER FRIES	\$4.49
CORNBREAD	\$2.99	GARLIC BREAD	\$2.25

## SPECIALTY ITEMS

LOBSTER MAC & CHEESE	Cup \$14.99 Bowl \$27.99
QUART LOBSTER MAC & CHEESE <i>(carry out only)</i>	\$46.99
PLAIN MAC & CHEESE	Bowl \$7.99
CRAB CAKES/CRAB CAKE SLIDERS	Market Price
MEXICAN STYLE SHRIMP COCKTAIL	\$16.99
5 PIECE SHRIMP COCKTAIL	\$8.00
8 PIECE SHRIMP COCKTAIL	\$12.50
SHRIMP & BACON QUESADILLA	\$17.99
LOBSTER QUESADILLA	Market Price
MINI CRAB CAKES	3/\$12.00
ISLAND BANG SHRIMP	\$18.00
ORIGINAL FISH FRY	\$25.00
Battered Cod, Fries & Coleslaw	
TAVERN STYLE FISH & CHIPS	\$25.00
Beer Battered Cod, Hand Cut Seasoned Fries	
HAPPY CRAB PLATTER	Market Price
King Crab, Snow Crab, Crab Cake Slider, Ear of Corn	



## SOUPS

	CUP	BOWL
CLAM CHOWDER	\$5.50	\$9.50
SHRIMP BISQUE	\$5.50	\$9.50
SEAFOOD JAMBALAYA	\$5.50	\$9.50



## SANDWICHES

SHRIMP PO'BOY*	\$10.99
SCALLOP PO'BOY*	Market Price
OYSTER PO'BOY*	\$12.99
FISH SANDWICH	\$9.99
CLAM ROLL	\$15.99

BLACKENED GROUPER SANDWICH	\$24.00
FRIED GROUPER SANDWICH	\$24.00

\* Po'Boys include lettuce, tomato & our own house crafted honey jalapeño dressing.

## LOBSTER ROLLS

Served traditional chilled New England style or Warmed Connecticut Style

ORIGINAL LOBSTER ROLL	Market Price
(6 inch)	
HALF BEAST FROM THE EAST	Market Price
(6 inch, 50% More Lobster)	
BEAST FROM THE EAST	Market Price
(12 inch)	



### MAKE IT A MEAL

Add fries & drink and a choice of coleslaw, potato salad or mac salad for an additional \$5.25!

## KIDS MENU

MINI CORN DOGS	\$7.99
POPCORN SHRIMP	\$7.99
CHICKEN TENDERS	\$8.99
FISH STICKS	\$8.99

All kids meals include French Fries and Juice Box

## DESSERTS

CHEF MADE KEY LIME TART	\$7.00
ASSORTED CHEESECAKES	\$8.00/\$9.00

## DRINKS

BOTTLED DRINKS	\$3.49
FOUNTAIN DRINKS	\$3.49
FRESH BREWED ICED TEA	\$3.49
COFFEE/TEA	\$3.49

## SAUCES

COCKTAIL	.65
TARTAR	.65
HOT	.65
MILDLY SPICY BBQ SAUCE	.65
CHEESE CUPS	\$1.25

## SPECIALTY SAUCES

HONEY JALAPENO	\$1.25
CHIPOTLE W/ADOBO MAYO	\$1.25

\*All weights are before cooking. Prices are subject to change without notice. Use of speakerphones in the restaurant is strictly prohibited.