



APPETIZERS

Famous Ribbon Cut Pittsburgh Taters	
<i>“An unusual chip”</i>	2.80
“Original” Breaded Oyster	2.25
3 Lightly Breaded Oysters	7.75
Raw Oyster Shooters	Three ... 7.90 Six ... 15.65
Calamari	5.45
Clam Strips	4.25
Stuffed Clam	2.50
Maryland Style Crab Cake	4.15
Deviled Crab	3.25
Provolone Sticks	4.10
Fries	4.35
Onion Rings	4.25

SOUPS & SALADS

⚓ New England Clam Chowder - <i>made fresh daily</i>	Cup ... 3.80 Bowl ... 4.45 Quart ... 10.55
Garden Salad	4.25
Tuna Salad	6.20
Crispy Chicken Salad	7.10
Salmon Salad	7.95

SANDWICHES & PLATTERS

*Platters are Served with Choice of Two:
Fries, Onion Rings, Ribbon Cut Pittsburgh Taters, Cole Slaw, Green Beans*
Substitute a Cup of Soup or Salad for One Side ... \$1.99

	SANDWICH	PLATTER
⚓ Our Famous Jumbo Fish	8.00	11.16
⚓ Monster Fish Sandwich	10.90	14.11
⚓ Columbo	8.20	11.36
Prepared in our Italian breadcrumb.		
“Cod Father”	8.35	11.51
Dipped in a beer batter and fried to a golden brown.		
Baked Scrod	8.95	11.61
Topped with flavored breadcrumb and baked in a light garlic olive oil. Served with lettuce and tomato.		
Spicy Whitefish	8.75	11.31
Prepared in our spicy Panko crumb.		
⚓ Maryland Style Crab Cakes	N/A	11.41
An award winning dish. Made fresh daily with fresh vegetables and crab meat.		
Key West Oyster Dinner	N/A	13.71
Prepared in our Italian breadcrumb.		
Large Breaded Butterfly Shrimp	N/A	11.41
Prepared in a Panko crumb.		
Clam Strip Dinner	N/A	7.51
Fried to a golden brown.		
Tuna Salad	5.80	N/A
Served with lettuce, tomato and chips.		
Crab Cake Sandwich	5.90	N/A
Served with lettuce, tomato and chips.		
Lightly Breaded Oyster Sandwich	8.85	N/A
Prepared in our Italian breadcrumb. Served with lettuce, tomato and chips.		
Salmonburger	7.15	N/A
Wild caught. Served with lettuce, tomato and chips.		
Fried Breaded Chicken Breast	5.80	N/A
Served with lettuce, tomato and chips.		

SPECIALS

⚓ Fish ‘n Chips	9.80
Thick nuggets dipped in beer batter and fried. Served on a bed of fries.	
Shrimp Basket	7.50
Popcorn shrimp served on a bed of fries.	
<i>*Can be prepared with spicy sauce and ranch dressing (buffalo style)</i>	
Chicken Tenders with Fries	6.95

ADD-ONS

Extra Tartar, Cocktail, Horseradish, Mustard Sauce, and Ranch	.40 each
Extra Ketchup, Hot Sauce, and Vinegar	.25 each
Lettuce, Tomato, Pickle, and Onion	.10 each
Melted Cheddar or Sliced Provolone	.40 each
Extra Bun	.40 each

BEVERAGES

Soft Drinks, Iced Tea & Lemonade	2.30	Buttermilk	2.00
Coffee	1.50	Bottled Water	1.50

ONE FREE REFILL ON SOFT DRINKS & COFFEE

Items Marked with ⚓ are house specialties • CASH ONLY

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*



“A Pittsburgh Tradition Since 1870”

At 149 years old, the Original Oyster House is Pittsburgh’s oldest bar and restaurant. Located in the heart of downtown Market Square, near the courts and just across the river from the stadiums, the unique tavern has been designated a historic landmark by the Pittsburgh History and Landmarks Foundation.

As a teenager, Louis J. Grippo, was kicked out of the Oyster House and vowed to return and buy the establishment. Many years later, the vow came true and Grippo purchased the Oyster House in 1970. He is only the fifth proprietor of the tavern which has attracted politicians, judges, attorneys, sports figures, entertainers, newsmen and hundreds of thousands of others as customers. Since purchasing the Oyster House, Grippo has completely refurbished the exterior and interior, retaining and enhancing the best features of the bar’s illustrious past.

When the Oyster House first opened in 1870, oysters sold for a penny and beer was 10 cents a glass. The enormous fish sandwiches, which require a special bun, were introduced by Louis “Silver Dollar Louie” Americus, who was the proprietor from 1916 to 1970. The delicious coating on the fish and oysters, a recipe of Mrs. Americus, is still utilized today by the kitchen staff.

Mr. Americus was also the originator of much of the interior décor. He attended all the Miss America Pageants, returning each time with pictures of the contestants which he used to grace the walls of the tavern.

It has been a favorite location for the movie industry having had 25 films shot on location. Films include “Innocent Blood,” starring Bob Loggia, “Three Rivers,” starring Bruce Willis, “Cemetery Club,” starring Danny Aiello, and the most famous film “Night of the Living Dead” written and directed by local Pittsburgh talent.

Recently, the House was featured on Travel Channel’s Food Paradise.

Our story at the Original Oyster House has been told and retold for generations. We continue to share that story while we serve the best tavern seafood in the city.

20 Market Square • Pittsburgh, PA 15222 • 412-566-7925

www.originaloysterhousepittsburgh.com

