

FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

Wicked Tuna* 16.5

ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10

avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Oysters on the Half Shell* 15.5

1/2 dozen sweet Choptank oysters

Shrimp, Crab, Avocado & Mango Stack 16.5

shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5

5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 14

rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & mint sauce

Charcuterie & Cheese Plate 19

select hard salami, prosciutto, brie,
smoked and hard cheeses, fig jam

Iced Seafood Tower*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab
sm 49 lg 85

Coconut Crunchy Shrimp 11.5

citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari 14.5

lightly fried with crisp vegetables

Crab Cake 16

avocado corn relish, lemon shallot butter

Baked Crab Dip 14

baked with Cheddar cheese, French bread crostini

Oysters Rockefeller 16

1/2 dozen, traditional style

SOUPS

New England Clam Chowder 8

Gazpacho 8

sour cream

Cream of Crab Soup 10

a local favorite, laced with sherry

Ménage Soup 9

clam chowder, cream of crab, and Thai, shrimp & coconut soup

SALADS

Caesar Salad 9

Chopped Spinach Salad 9

bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8.5

cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Chart House Salad Bar 18

with an entrée 9.5

FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

Mahi 35 Ahi Tuna* 31 Salmon 28

Swordfish 32.5 Rockfish 34

TOP IT OFF

Avocado Pico 5 Veracruz 4

avocado, jalapeño, tomato, cilantro & lime slow simmered vegetables, olives & capers

Baja 8 Tropical Fruit Salsa 4

sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

SEAFOOD

Snapper Hemingway 32

Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice

Spiced Ahi* 33

Furikake rice, wasabi cream & ginger soy

Stuffed Flounder 30

crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes

Lemon Herb Crusted Salmon 31

roasted fingerling potatoes, stone ground mustard beurre blanc

Mac Nut Mahi 38

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

Bronzed Rockfish 40

sweet & spicy seared, lump crab meat, tomatoes, shallot butter & coconut ginger rice

Coconut Crunchy Shrimp 26.5

citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Baked Stuffed Shrimp 28.5

crab-stuffed, served with vegetable orzo

Maize Shrimp & Scallops 39

pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Alaskan King Crab mp

drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

Crab Cakes 34

avocado corn relish with lemon butter, vegetable orzo

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted

Chart House Cut 10 oz.* 30

Captain Cut 14 oz.* 38.5

Callahan Cut 18 oz.* 42.5

Filet Mignon* 7 oz. 35.5 9 oz. 39.5

NY Strip 14 oz.* 39

Steak & Pesto Pasta* 28

linguine in pesto cream sauce, roasted peppers & basil oil drizzle

Paneed Chicken 20

romano panko crusted, citrus butter

Short Rib & Spinach Gnocchi 28.5

fork tender with asparagus, shiitake mushrooms, au jus

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab ¾ lb. 28

Chimichurri Butter 3 Crab Cake 13

Blue Cheese Butter 3 Lobster Tail 7 oz. 30

SIGNATURE SIDES

Sizzling Mushrooms 8.5 Baked Potato 6.5 Asian Green Beans 7

Steamed Asparagus 9 Creamed Spinach 9 Mac & Cheese 6

Gabriel Haddad | Managing Director Chris LaCasse | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*NOTICE: Consuming raw or undercooked meats, fish, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. There may be small bones or shell in some fish or shellfish.

We are not responsible for an individual's allergic reaction to our food. Chart House is wholly owned by Landry's, Inc.