

FEATURED LIBATION (300 cal) 22

Tablesider Torched Apple Manhattan

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

CH Sugarcane Shrimp Satay

sesame ginger soba noodle, coconut chili sauce
(340 cal) 13

Wicked Tuna*

ahi tacos, tartare & pepper seared
(710 cal) 16.5

Mediterranean Hummus Tasting

avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(920 cal) 10.5

Half Dozen Oysters*

(120 cal) 15.5

CH Surf & Turf Tartare

tender steak, maine lobster salad, sea salt butter toast
(810 cal) 17.5

Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17.5

Shrimp Cocktail

(260 cal) 16.5

Chilled Lobster & Shrimp Spring Rolls

rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & citrus chile sauce
(330 cal) 14

Iced Seafood Tower*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab
sm (690 cal) 49 lg (1160 cal) 85

Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces
(840 cal) 11.5

Kim Chee Calamari

lightly fried with crisp vegetables
(990 cal) 14.5

Crab Cake

avocado corn relish, lemon shallot butter
(530 cal) 16.5

Baked Crab Dip

baked with Cheddar cheese, French bread crostini
(800 cal) 14

SOUPS

New England Clam Chowder

(450 cal) 8.5

Gazpacho

sour cream
(280 cal) 8

Cream of Crab

a Maryland favorite, laced with sherry
(490 cal) 10

Ménage Soup

clam chowder, cream of crab, gazpacho
(340 cal) 9

SALADS

CH Summer Picnic Salad

marinated mozzarella & baby heirloom tomatoes, prosciutto planks,
yellow pepper purée, watermelon-basil vinaigrette
(460 cal) 9.5

Caesar Salad

(470 cal) 9

Chopped Spinach Salad

bacon, egg, radishes, mushrooms, warm bacon dressing
(730 cal) 9

Chopped Salad

cucumbers, tomatoes, red onions, radishes,
hearts of palm, pepperoncinis in balsamic vinaigrette
(390 cal) 8.5

Chart House Salad Bar

with entrée 10 or a la carte 19
(calories available at salad bar)

FRESH FISH

Simply Grilled with Olive Oil (adds 50 cal), Sautéed (adds 60 cal), Blackened (adds 100 cal) or Baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice

Mahi (650 cal) 36

Swordfish (720 cal) 33

Ahi* (700 cal) 32

Rockfish (670 cal) 34.5

King Salmon (840 cal) 36

Salmon (890 cal) 28

Alaskan Halibut (700 cal) 39

TOP IT OFF

Avocado Pico (310 cal) 5

avocado, jalapeño, tomato, cilantro & lime

Baja (400 cal) 8

sautéed shrimp, avocado corn salsa

Veracruz (60 cal) 4

slow simmered vegetables, olives & capers

Tropical Fruit Salsa (70 cal) 4

fresh mango, pineapple & island spice

SEAFOOD

CH Honey Harissa King Salmon

seared & glazed; cucumber tomato salad (490 cal) 39

Spiced Ahi*

Furikake rice, wasabi cream & ginger soy (1080 cal) 34

Snapper Hemingway

Parmesan encrusted, lump crab & lemon shallot butter, coconut ginger rice (1070 cal) 32

Stuffed Flounder

crab stuffed with lemon shallot butter & Yukon gold mashed potatoes (1260 cal) 30

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
(1160 cal) 39

CH Swordfish Asado

ancient grains, baby heirloom tomato + pepper salad, chipotle bierre blanc (720 cal) 36

Bronzed Rockfish

sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice
(740 cal) 40.5

Lemon Herb Crusted Salmon

stone ground mustard bierre blanc, roasted fingerling potatoes (960 cal) 31

Coconut Crunchy Shrimp

citrus chili, coconut cream and soy dipping sauces, mango sticky rice (990 cal) 26.5

CH Shrimp & Scallop Patagonia

avocado chimichurri purée, crispy masa cake, heirloom tomato salad (740 cal) 38.5

Baked Stuffed Shrimp

crab-stuffed, served with vegetable orzo (1150 cal) 28.5

Crab Cakes

avocado corn relish with lemon shallot butter, vegetable orzo (1010 cal) 36

Alaskan King Crab

drawn butter, baked potato (970 cal) MP

Cold Water Lobster Tail 7 oz.

vegetable orzo (1040 cal) 43

MEAT + POULTRY

Steaks and Prime Rib served with Yukon Gold garlic mashed potatoes

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

Chart House Cut 10 oz. (1130 cal) 30.5

Captain Cut 14 oz. (1440 cal) 39

Callahan Cut 18 oz. (1760 cal) 43

Filet Mignon 7 oz. (710 cal) 36 9 oz. (850 cal) 39.5

NY Strip 14 oz. (1200 cal) 39.5

Paneed Chicken

Romano panko crusted, citrus butter, Yukon gold mashed potatoes (990 cal) 21.5

Short Rib & Spinach Gnocchi

fork tender with asparagus, shiitake mushrooms, au jus (1330 cal) 28.5

Steak & Pesto Pasta*

linguine in pesto cream sauce, roasted peppers & basil oil drizzle (1680 cal) 28

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter (280 cal) 4

Chimichurri Butter (380 cal) 3

Blue Cheese Butter (280 cal) 3

Alaskan King Crab 3/4 lb. (480 cal) 28

Crab Cake (530 cal) 13

Lobster Tail 7 oz. (840 cal) 30

SIGNATURE SIDES SM 6 | LG 9

Sizzling Mushrooms (490\530 cal)

Steamed Asparagus (220\330 cal)

Creamed Spinach (330\650 cal)

Asian Green Beans (190\280 cal)

Gabriel Haddad | Managing Director Chris LaCasse | Executive Chef

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items.

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.