
STARTERS

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Shrimp, Crab, Avocado & Mango Stack 16
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5
5 large chilled shrimp

Oysters on the Half Shell* 15.5
1/2 dozen

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, cappellini, citrus chili sauce

Kim Chee Calamari 14.5
lightly fried with crisp vegetables

Crab Cake 15.5
avocado corn relish, lemon shallot butter

Coconut Crunchy Shrimp 11.5
citrus chili, coconut cream & soy dipping sauces

Charcuterie & Cheese Plate 19
select hard salami, prosciutto, brie,
smoked & hard cheeses, fig jam

Boston Bay Mussels 14
steamed in beer, with crostini

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8

Gazpacho 8
sour cream

Ménage Soup 9
clam chowder, lobster bisque, gazpacho

SALADS

Caesar Salad 9

Chopped Spinach Salad 9.5
bacon, egg, radishes, mushrooms,
warm bacon dressing

Chopped Salad 8.5
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

SEAFOOD

Mac Nut Mahi 34
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

Spiced Ahi* 37
Furikake rice, wasabi cream & ginger soy

Lobster Stuffed Scrod 33
Maine lobster, lemon shallot butter with Yukon Gold garlic mashed potatoes

Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Live Maine Lobster market
1 1/2 TO 2 1/4 lbs. steamed to perfection, drawn butter, with a baked potato

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

Filet Mignon 7 oz. 35 9 oz. 39.5

NY Strip 14 oz.* 39

Paneed Chicken 22.5
romano panko crusted, citrus butter

SIGNATURE DESSERT

Hot Chocolate Lava Cake 11.5
Rich, warm cake with molten center, made with Godiva® liqueur.
Topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.
◆ Substitute House-made Peanut Butter Swirl Ice Cream for \$1

Please allow 30 minutes for preparation

Brian Kirk | Managing Director Robert Bercume | Executive Chef

Before placing your order, please inform your server if anyone in your party has a food allergy.
A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *NOTICE: These items may be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of food borne illness. For your well-being, Chart House cooks all steak and fish to your specification and uses pasteurized eggs as an ingredient in our recipes. Chart House is wholly owned by Landry's, Inc.