

STARTERS

- Shrimp & Wild Mushroom Bruschetta 13
Fontina cheese, truffle brown butter vinaigrette
- 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
- 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 13.5
rolled in rice paper with cabbage,
cucumber, cappellini, citrus chili sauce
- 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
- Boston Bay Mussels 14
steamed in beer, with crostini

SOUPS

- Lobster Bisque 9.5
- New England Clam Chowder 8
- Gazpacho 8
sour cream
- Thai, Shrimp & Coconut Soup 9
ginger infused, shitake mushrooms

SALADS

- Farmer's Market Salad 9.5
charred cauliflower, broccoli & corn, arugula, radish, rainbow carrots,
pickled onions, roasted pumpkin seeds, fig vinaigrette, harissa
- 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
- Caprese Salad 10
fresh mozzarella, heirloom tomatoes,
balsamic glaze & basil oil

SIGNATURE DESSERT

- Hot Chocolate Lava Cake 11.5
A rich chocolate cake with molten center, made with
Godiva® liqueur. Served warm, topped with chocolate sauce,
Heath® bar crunch and vanilla ice cream.
◆ Substitute House-made
Strawberry Ice Cream for \$1
Please allow 30 minutes for preparation

FRESH FISH

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

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|---------|------|-----------|----|------------|----|
| Mahi | 33 | Swordfish | 34 | Boston Cod | 29 |
| Grouper | 36.5 | Ahi Tuna* | 35 | Salmon* | 29 |

TOP IT OFF

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|--|---|--|---|
| Avocado Pico | 5 | Cabell | 9 |
| avocado, jalapeño, tomato, cilantro & lime | | lobster, lump crab, lemon shallot butter | |
| Baja | 8 | Tropical Fruit Salsa | 4 |
| sautéed shrimp, avocado corn salsa | | fresh mango, pineapple & island spice | |

SEAFOOD

- Amber Flame Grouper 39.5
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto
- Snapper Hemingway 34
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice
- Spiced Ahi* 37
Furikake rice, wasabi cream & ginger soy
- Lemon Herb Crusted Salmon 32
roasted fingerling potatoes, stone ground mustard beurre blanc
- Mac Nut Mahi 36
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
- Bronzed Mahi 39
sweet & spicy seared, topped with lump crab, tomatoes, lemon shallot butter,
with coconut ginger rice
- Lobster Stuffed Scrod 35
Maine lobster, lemon shallot butter with Yukon Gold mashed potatoes
- Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice
- Savory Shrimp Pasta 29
pappardelle pasta, light garlic butter
- Ginger Soy Shrimp & Scallops 38.5
mushroom & bok choy, Furikake rice
- Alaskan King Crab market
drawn butter, baked potato

- Cold Water Lobster Tail 7 oz. 43

- 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
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|-------------------------|------|
| Chart House Cut 10 oz.* | 30 |
| Captain Cut 14 oz.* | 38.5 |
| Callahan Cut 18 oz.* | 42 |

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| Filet Mignon* | 7 oz. 35 | 9 oz. 39.5 |
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- NY Strip 14 oz.* 39

- Paneed Chicken 22.5
romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

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| 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

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|------------------------|-----|-------------------|-----|-----------------------------|---|
| Sizzling Mushrooms | 8.5 | Baked Potato | 6.5 | Coconut Ginger Rice | 5 |
| Steamed Asparagus | 9 | Creamed Spinach | 9 | Roasted Fingerling Potatoes | 6 |
| Yukon Gold Garlic Mash | 7 | Asian Green Beans | 7 | | |

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.