

## FEATURED LIBATION

Tableside Torched Apple Manhattan 22

Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

**CH** King Salmon Crudo\* 16.5

beet infused; cucumber fennel salad, radish, fried capers, rustic butter toast, horseradish cream cheese

Wicked Tuna\* 16.5

ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10.5

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

Half Dozen Oysters\* 15.5

Shrimp, Crab, Avocado & Mango Stack 17

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

**CH** Burrata & Melon 13

cantaloupe, arugula + lemon vinaigrette & pickled red onions, crispy prosciutto, mint & herb purée

Shrimp Cocktail 16.5

5 large chilled shrimp

Iced Seafood Tower\*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab  
sm 59 lg 95

Coconut Crunchy Shrimp 11.5

citrus chili, coconut cream & 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

New England Clam Chowder 8.5

Thai, Shrimp & Coconut Soup 9

ginger infused, shitake mushrooms

Lobster Bisque 9.5

## SALADS

**CH** Springtime & Strawberries 11

baby arugula & butter lettuce, fennel, almonds, goat cheese, tarragon vinaigrette

Caesar Salad 9.5

Chopped Spinach Salad 10

bacon, egg, radishes, mushrooms, warm bacon dressing

Chopped Salad 8.5

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

Heirloom Caprese 12

fresh mozzarella, heirloom tomatoes, balsamic glaze & basil oil drizzle

**CH** Farmed & Foraged - Seasonal Chef Selections

## FRESH FISH

Prepared baked, finished with lemon shallot butter, seasonal vegetables & coconut ginger rice. Other preparations, also finished with lemon shallot butter, include: Simply Grilled with Olive Oil, Sautéed or Blackened

Mahi	32	Boston Cod	29	Salmon	29
Swordfish	34	Chilean Sea Bass	45	Alaskan Halibut	42
Ahi*	35	King Salmon	36		

## TOP IT OFF

Avocado Pico	5	Tropical Fruit Salsa	4
avocado, jalapeño, tomato, cilantro & lime		fresh mango, pineapple & island spice	
Baja	8	Oscar	9
sautéed shrimp, avocado corn salsa		lump crab, asparagus, béarnaise	

## SEAFOOD

**CH** Swordfish Mélange 37  
fire-roasted; artichoke hearts, fingerling potatoes, crispy pancetta, asparagus pesto, tomato & pea relish

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

Snapper Hemingway 34  
Parmesan encrusted, topped with lump crab & lemon shallot butter, coconut ginger rice

**CH** Mahi á la Nage 35  
spiced with roasted garlic and pepper & grilled, rainbow carrot slaw, jasmine rice, cucumber parsley broth

Bronzed Mahi 38  
sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice

**CH** Tapestry of King Salmon 39  
pan-seared; toasted pearl barley salad, fennel, fava beans, crumbled goat cheese, Meyer lemon vinaigrette

Lobster Stuffed Scrod 35  
Maine lobster, lemon shallot butter, Yukon Gold mashed

Lemon Herb Crusted Salmon 32  
stone ground mustard beurre blanc, roasted fingerling 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 MP  
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43  
vegetable orzo

Live Maine Lobster MP  
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.\* 30.5

Captain Cut 14 oz.\* 39

Callahan Cut 18 oz.\* 43

Filet Mignon\* 7 oz. 36 9 oz. 39.5

NY Strip 14 oz.\* 39.5

Paneed Chicken 23  
Romano panko crusted, citrus butter

## STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Crab Cake 13

Chimichurri Butter 3 Lobster Tail 7 oz. 30

Blue Cheese Butter 3 Alaskan King Crab 3/4 lb. 28

## SIGNATURE SIDES

Sizzling Mushrooms 8.5 Baked Potato 6.5 Coconut Ginger Rice 5

Steamed Asparagus 9 Creamed Spinach 9 Fingerling Potatoes 6

Yukon Gold Garlic Mash 7 Asian Green Beans 7

## 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

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.