

STARTERS

CH Build-a-Taco 15.5

Asian marinated steak and shrimp, pickled summer vegetables, kim chee & cilantro cream sauce

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* 16

1/2 dozen

Shrimp, Crab, Avocado & Mango Stack 16.5

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

CH Gochujang BBQ Shrimp 14

radish & pickled red onion salad, citrus yogurt coulis

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

Ménage Soup 9

clam chowder, lobster bisque, gazpacho

SALADS

CH Brie & Berry 10

frisee & arugula, brie croutons, strawberries, blueberries, candied pistachios, vanilla honey vinaigrette

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

CH Summer Across the Sea Chef Selections

FRESH FISH

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

Mahi 33 Ahi Tuna* 35 Chilean Sea Bass 42

Swordfish 34 Boston Cod 29 Salmon* 29

TOP IT OFF

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

CH Mid-Summer King Salmon * 38.5

warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto

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

CH Yia Yia Mahi 36

herb marinade, golden tabouli, cucumber feta sauce

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

CH Maize Shrimp & Scallops 39

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

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

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

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab 3/4 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 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.