

## FEATURED LIBATION (300 cal) 22

Tableside Torched Apple Manhattan  
Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

## STARTERS

### 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

### Shrimp Cocktail

(260 cal) 16.5

### Iced Seafood Tower\*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab  
sm (690 cal) 59 lg (1160 cal) 95

### 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

### Boston Bay Mussels

steamed in beer, with crostini  
(730 cal) 14

### Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17

## SOUPS

### Lobster Bisque

(540 cal) 9.5

### New England Clam Chowder

(450 cal) 8.5

### Gazpacho

sour cream  
(280 cal) 8

## SALADS

### Summer Picnic Salad

marinated mozzarella & baby heirloom tomatoes, prosciutto  
planks, yellow pepper purée, watermelon-basil vinaigrette  
(460 cal) 11

### Caesar Salad

(470 cal) 9.5

### Chopped Spinach Salad

bacon, egg, radishes, mushrooms, warm bacon dressing  
(730 cal) 10

### Chopped Salad

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

### Heirloom Caprese

fresh mozzarella, heirloom tomatoes,  
balsamic glaze & basil oil drizzle  
(550 cal) 12

## 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 (adds 50 cal), Sautéed (adds 60 cal) or Blackened (adds 100 cal)

Mahi (650 cal) 32

Swordfish (720 cal) 33

Ahi\* (700 cal) 35

Halibut (700 cal) 42

Boston Cod (650 cal) 29

King Salmon (840 cal) 36.5

Salmon (890 cal) 29

## TOP IT OFF

Avocado Pico (310 cal) 5  
avocado, jalapeño, tomato, cilantro & lime

Baja (400 cal) 8  
sautéed shrimp, avocado corn salsa

Tropical Fruit Salsa (70 cal) 4  
fresh mango, pineapple & island spice

Oscar (480 cal) 9  
lump crab, asparagus, béarnaise

## SEAFOOD

### Honey Harissa King Salmon

seared & glazed; cucumber tomato salad (490 cal) 39.5

### Spiced Ahi\*

Furikake rice, wasabi cream & ginger soy (1080 cal) 37

### Snapper Hemingway

Parmesan encrusted, lump crab & lemon shallot butter, coconut ginger rice (1070 cal) 34

### Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans  
(1160 cal) 35

### Sweet & Spicy Mahi

glazed in sweet chili honey sauce, rum butter & coconut ginger rice (1020 cal) 35

### Lobster Stuffed Scrod

Maine lobster, lemon shallot butter, Yukon Gold mashed (1340 cal) 35

### Bronzed Swordfish

sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice  
(790 cal) 39

### Lemon Herb Crusted Salmon

stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 32

### Coconut Crunchy Shrimp

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

### Savory Shrimp Pasta

pappardelle pasta, light garlic butter (1440 cal) 29

### Ginger Soy Shrimp & Scallops

mushroom & bok choy, Furikake rice (910 cal) 38.5

### Alaskan King Crab

drawn butter, baked potato (970 cal) MP

### Cold Water Lobster Tail 7 oz.

vegetable orzo (1040 cal) 43

### Live Maine Lobster

1 1/2 to 2 1/4 lbs. steamed to perfection, drawn butter, with a baked potato  
(1000/1080 cal) MP

## 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) 23

## 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

Sizzling Mushrooms (530 cal) 8.5

Steamed Asparagus (330 cal) 9

Baked Potato (370 cal) 6.5

Creamed Spinach (650 cal) 9

Asian Green Beans (360 cal) 7

Fingerling Potatoes (320 cal) 6

Brian Kirk | Managing Director Robert Bercume | 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.

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.