

FEATURED LIBATION

Tableside Torched Apple Manhattan 22
Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

Shrimp & Wild Mushroom Bruschetta 13
Fontina cheese, truffle brown butter vinaigrette

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting 10.5
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

Shrimp Cocktail 16.5
5 large chilled shrimp

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 & 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 8.5

Thai, Shrimp & Coconut Soup 9
ginger infused, shitake mushrooms

SALADS

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

Caprese Salad 10
fresh mozzarella, heirloom tomatoes,
balsamic glaze & basil oil

FRESH FISH

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

Mahi 32 Ahi* 35 King Salmon 35.5

Swordfish 34 Boston Cod 29 Salmon 29

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

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

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

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

Orange Basil King Salmon 38.5
citrus glazed, coconut ginger rice

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

Sweet & Spicy Swordfish 37
glazed in sweet chili honey sauce, rum butter & coconut ginger rice

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

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 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 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.