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## STARTERS

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Shrimp, Crab, Avocado & Mango Stack  
(440 cal) 17

Shrimp Cocktail  
(260 cal) 13

Wicked Tuna\*  
ahi tacos, tartare & pepper seared  
(710 cal) 16.5

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

Coconut Crunchy Shrimp  
citrus chili, coconut cream & soy dipping  
sauces  
(840 cal) 11.5

Mediterranean Hummus Tasting  
avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips  
(920 cal) 10.5

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## SOUPS

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Lobster Bisque  
cup (270 cal) 6 bowl (540 cal) 8.5

New England Clam Chowder  
cup (230 cal) 5.5 bowl (450 cal) 7.5

Gazpacho  
sour cream  
(230 cal) 8

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## SALADS

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Caesar Salad  
(470 cal) 8  
add grilled chicken (adds 150 cal) 14.5  
add shrimp (adds 150 cal) 14.5  
add blackened salmon (adds 130 cal) 16.5

Chopped Salad  
cucumbers, tomatoes, red onions,  
radishes, hearts of palm, pepperoncinis  
in balsamic vinaigrette  
(390 cal) 7.5

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

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

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## ENTRÉE SALADS

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Caprese Chicken Salad  
grilled & marinated chicken, fresh mozzarella, tomato, crisp greens in a white  
balsamic basil vinaigrette (810 cal) 14

Chicken Cobb Salad  
mixed greens, bacon, avocado, tomatoes, eggs with blue cheese dressing (720 cal) 15

The New Yorker\*  
grilled NY strip, romaine, blue cheese crumbles, pickled red onions, tomatoes,  
blue cheese dressing (880 cal) 19

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## SANDWICHES

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served with skinny fries or substitute sweet potato fries (subtracts 80 cal) for \$1

Prime Rib French Dip  
Monterey Jack, caramelized onions & au jus (1030 cal) 14

Diner Burger\*  
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce (1070 cal) 12

Blackened Chicken Sandwich  
Jack cheese, caramelized onions (910 cal) 11

Fried Boston Scrod Sandwich  
cheddar cheese, tartar sauce, grilled kaiser roll (1160 cal) 12

New England Lobster Roll  
Maine lobster meat salad, traditional toasted bun (980 cal) 24

Crab Cake Sandwich  
remoulade sauce, grilled Kaiser roll (790 cal) 17

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## ENTRÉES

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Lemon Herb Crusted Salmon  
stone ground mustard beurre blanc, roasted fingerling potatoes (960 cal) 23

Beer Battered Fish & Chips  
skinny fries & more (900 cal) 15

Coconut Crunchy Shrimp  
citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 13.5

Savory Shrimp Scampi  
pappardelle pasta, light garlic butter (1410 cal) 16

Paneed Chicken  
Romano panko crusted, citrus butter, Yukon Gold garlic mashed (990 cal) 15

Crab Cake & Coconut Shrimp  
citrus chili sauce, skinny fries & more (1060 cal) 21

Lobster Stuffed Scrod  
Maine lobster, lemon shallot butter, Yukon Gold garlic mashed (1340 cal) 24

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.