

LUNCH MENU

STARTERS

Shrimp, Crab, Avocado & Mango Stack 17
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 13
4 large chilled shrimp

Wicked Tuna* 16.5
ahi tacos, tartare & pepper seared

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

Coconut Crunchy Shrimp 11.5
citrus chili, coconut cream & soy dipping sauces

Mediterranean Hummus Tasting 10.5
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

SOUPS

Lobster Bisque
cup 6 bowl 8.5

New England Clam Chowder
cup 5.5 bowl 7.5

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

SALADS

Caesar Salad 8

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

Chopped Spinach Salad 10
bacon, egg, radishes, mushrooms,
warm bacon dressing

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

ENTRÉE SALADS

Grilled Chicken or Shrimp Caesar 14.5

Blackened Salmon Caesar Salad 16.5

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

Chicken Cobb Salad 15
mixed greens, bacon, avocado, tomatoes, eggs with blue cheese
dressing

SANDWICHES

served with skinny fries or substitute sweet potato fries for \$1

Prime Rib French Dip 14
Monterey Jack, caramelized onions & au jus

Diner Burger* 12
grilled, cheddar, lettuce, tomatoes, onions, pickles & diner sauce

Blackened Chicken Sandwich 11
Jack cheese, caramelized onions

New England Lobster Roll 24
Maine lobster meat salad, traditional toasted bun

Crab Cake Sandwich 17
remoulade sauce, grilled Kaiser roll

ENTRÉES

Lemon Herb Crusted Salmon 23
stone ground mustard beurre blanc, roasted fingerling potatoes

Beer Battered Fish & Chips 15
skinny fries & more

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

Savory Shrimp Scampi 16
pappardelle pasta, light garlic butter

Short Ribs 20
Cabernet demi-glace & Yukon Gold garlic mashed potatoes

Paneed Chicken 15
Romano panko crusted, citrus butter, Yukon Gold garlic mashed

Crab Cake & Coconut Shrimp 21
citrus chili sauce, skinny fries & more

Lobster Stuffed Scrod 24
Maine lobster, lemon shallot butter, Yukon Gold garlic mashed

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 Peanut Butter Swirl Ice Cream for \$1

Please allow 30 minutes for preparation

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.