

# LUNCH MENU

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## STARTERS

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Oysters on the Half Shell\* 15.5  
1/2 dozen

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  
avocado, roasted red pepper,  
Kalamata, grilled pita, plantain chips

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## SOUPS

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Lobster Bisque  
cup 6 bowl 8.5

New England Clam Chowder  
cup 5.5 bowl 7.5

Gazpacho 6  
sour cream

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

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## SALADS

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Caesar Salad 8

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

Chopped Spinach Salad 9  
bacon, chopped egg, radishes, mushrooms,  
warm bacon dressing

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

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## ENTRÉE SALADS

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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

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## SANDWICHES

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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 with cheddar, lettuce, tomatoes, onions, pickles & diner sauce

Blackened Chicken Sandwich 11  
Jack cheese, caramelized onions

Firecracker Shrimp Roll-Up 13  
kim chee slaw and pico de gallo

New England Lobster Roll 24  
Maine lobster meat salad served on a traditional toasted bun

Crab Cake Sandwich 17  
remoulade sauce on a grilled Kaiser roll

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## ENTRÉES

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Lemon Herb Crusted Salmon\* 23  
roasted fingerling potatoes, whole grain mustard butter sauce

Fish & Chips 15  
hand dipped beer battered fish, 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  
fork tender with Cabernet demi-glace & Yukon Gold garlic mashed

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

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

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

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## SIGNATURE DESSERT

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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.