
STARTERS

Wicked Tuna 16
ahi tacos, tartare & pepper seared

Mediterranean Hummus Tasting sm 6 lg 8.5
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips

Shrimp, Crab, Avocado & Mango Stack 15.5
shrimp and crab meat tossed in remoulade,
layered with avocado & mango

Shrimp Cocktail 16.5
5 large chilled shrimp

Coconut Crunchy Shrimp 11
citrus chili, coconut cream and soy dipping sauces

Kim Chee Calamari sm 10 lg 13.5
lightly fried with crisp vegetables

Fried Green Tomatoes sm 6 lg 9
shrimp salsa, Jack cheese &
cayenne buttermilk ranch

SOUPS

New England Clam Chowder
cup 6 bowl 8

Gazpacho 7.5
sour cream

She Crab
laced with sherry
cup 6 bowl 8

Ménage Soup 8.5
clam chowder, she-crab, gazpacho

SALADS

Caesar Salad 8.5

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

Chopped Salad 8
cucumbers, tomatoes,
red onions, radishes, hearts of palm,
pepperoncinis in balsamic vinaigrette

Caprese Chicken Salad 16
grilled & marinated chicken, fresh mozzarella, tomato,
crisp greens in a white balsamic basil vinaigrette

Avocado Crab Salad 18
mixed green, lump crab, avocado pico de gallo,
ranch dressing

SIGNATURE DESSERT

Hot Chocolate Lava Cake 11.5
Rich, warm cake with molten center, made with
Godiva® liqueur. 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

FRESH FISH

simply grilled with olive oil, pan-seared, baked or blackened with lemon shallot butter

Mahi	32	Grouper	31	Ahi Tuna*	31
Snapper	27	Swordfish	30	Salmon	26

TOP IT OFF

Avocado Pico	5	Cabell	9
avocado, jalapeño, tomato, cilantro & lime		lobster, lump crab, lemon shallot butter	
Baja	8	Oscar	9
sautéed shrimp, avocado corn salsa		lump crab, asparagus, bernaise	

SEAFOOD

Snapper Hemingway 33
Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice

Spiced Ahi* 33
Furikake rice, wasabi cream & ginger soy

Stuffed Flounder 31
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes

Lemon Herb Crusted Salmon 29
roasted fingerling potatoes, stone ground mustard beurre blanc

Andouille Crusted Redfish 27
Savannah red rice, sautéed spinach & lemon shallot butter

Coconut Crunchy Shrimp 26.5
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Alaskan King Crab market
drawn butter, baked potato

SMALL PLATES

Blackened Shrimp & Grits 21
gulf shrimp, white cheddar grit cake, creamed corn puree

BBQ Spiced Salmon 22.5
skillet fried corn, lemon shallot butter

Key West Snapper 23
mango sticky rice, pineapple habanero butter

GOURMET SANDWICHES

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

Bourbon BBQ Burger 17
Hand crafted, smoked Cheddar, cabbage slaw

Grilled Steak Sandwich 19
Pickled Vegetables, Savory Herb Relish

Sweet Maine Lobster Melt 19.5
lemon chive aioli, smoked white cheddar

MEAT + POULTRY

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted

Chart House Cut 10 oz.*	29.5
Captain Cut 14 oz.*	37.5
Callahan Cut 18 oz.*	41.5

Filet Mignon* 7 oz. 34 9 oz. 38.5

NY Strip 14 oz.* 38.5

Panreed Chicken 19.5
romano panko crusted, citrus butter

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter	4	Alaskan King Crab ¼ lb.	27
Chimichurri Butter	3	Crab Cake	12
Blue Cheese Butter	3	Lobster Tail 7 oz.	29

SIGNATURE SIDES

Sizzling Mushrooms	8	Yukon Gold Garlic Mash	6	Creamed Spinach	8.5
Steamed Asparagus	8.5	Baked Potato	6.5	Skinny Fries & More	6

Nathan Candiano | Managing Director Kristian Murphy | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.
*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.
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