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## STARTERS

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Wicked Tuna\* 16  
ahi tacos, tartare & pepper seared

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

Oysters on the Half Shell\* 15  
1/2 dozen

Shrimp, Crab, Avocado & Mango Stack 16.5  
shrimp and crab meat tossed in remoulade,  
layered with avocado & mango

**CH** Gochujang BBQ Shrimp 14  
radish & pickled red onion salad, citrus yogurt coulis

Shrimp Cocktail 16.5  
5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 13.5  
rolled in rice paper with cabbage,  
cucumber, cappellini, citrus chili sauce

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

Kim Chee Calamari 13.5  
lightly fried with crisp vegetables

Crab Cake 16  
avocado corn relish, lemon shallot butter

Oysters Rockefeller\* 16  
1/2 dozen, traditional style

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## SOUPS

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Lobster Bisque 9.5

New England Clam Chowder 8

Gazpacho 7.5  
sour cream

Ménage Soup 8.5  
clam chowder, lobster bisque, gazpacho

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## SALADS

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**CH** Brie & Berry 10  
frisee & arugula, brie croutons, strawberries, blueberries, candied  
pistachios, vanilla honey vinaigrette

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

Chart House Salad Bar 17.5  
with an entrée 9

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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  
Strawberry Ice Cream for \$1

Please allow 30 minutes for preparation

**CH** Summer Across the Sea Chef Selections

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## FRESH FISH

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

Mahi 38 Swordfish 33 King Salmon\* 37

Grouper 36 Ahi Tuna\* 34 Salmon\* 26

### TOP IT OFF

Avocado Pico 5 Cabell 9  
avocado, jalapeño, tomato, cilantro & lime lobster, lump crab, lemon shallot butter

Baja 8 Tropical Fruit Salsa 4  
sautéed shrimp, avocado corn salsa fresh mango, pineapple & island spice

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## SEAFOOD

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**CH** Mid-Summer King Salmon 40  
warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto

Snapper Hemingway 33  
Parmesan encrusted, topped with lump crab & lemon shallot butter,  
coconut ginger rice

Spiced Ahi\* 36  
Furikake rice, wasabi cream & ginger soy

**CH** Yia Yia Grouper 39  
herb marinade, golden tabouli, cucumber feta sauce

Mac Nut Grouper 39  
warm peanut sauce, mango relish, soy glaze with Asian green beans

Black & Blue Swordfish 36  
Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice

Pecan Crusted Trout 28  
buttermilk mashed potatoes, steamed green beans & brown butter

Coconut Crunchy Shrimp 25.5  
citrus chili, coconut cream and soy dipping sauces, mango sticky rice

Savory Shrimp Pasta 29  
pappardelle pasta, light garlic butter

**CH** Maize Shrimp & Scallops 38  
pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Alaskan King Crab market  
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

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## MEAT + POULTRY

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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.\* 37.5

Paneed Chicken 20.5  
romano panko crusted, citrus butter

Steak Marsala 28.5  
sautéed mushrooms

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## STEAK ACCOMPANIMENTS

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Mushroom Truffle Butter 4 Alaskan King Crab ¾ lb. 28

Chimichurri Butter 3 Crab Cake 13

Blue Cheese Butter 3 Lobster Tail 7 oz. 30

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## SIGNATURE SIDES

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Sizzling Mushrooms 8 Yukon Gold Garlic Mash 7 Creamed Spinach 8.5

Steamed Asparagus 8.5 Baked Potato 6.5 Mango Sticky Rice 5

Michael F Bailey | Managing Director Kevin Duvall | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Before placing your order, please inform your server if a person in your party has a food allergy. \*NOTICE: Consuming raw or undercooked meats, poultry, mollusks or eggs may increase your risk of foodborne illness. Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Chart House is wholly owned by Landry's, Inc.