

FEATURED LIBATION

Tablesider Torched Apple Manhattan 22
Baker's Bourbon, Berentzen Apple Liqueur, Carpano Antica

STARTERS

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

Shrimp Cocktail 16.5
5 large chilled shrimp

Chilled Lobster & Shrimp Spring Rolls 13.5
rolled in rice paper with cabbage,
cucumber, Mediterranean tabouli & mint 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

Fried Green Tomatoes 9
warm shrimp salsa, Jack cheese & cayenne buttermilk ranch

Fried Asparagus 8
jumbo spears, tomato & blue cheese butter

SOUPS

Lobster Bisque 9.5

New England Clam Chowder 8

Gazpacho 7.5
sour cream

Ménage Soup 8.5
clam chowder, lobster bisque, 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

Chart House Salad Bar 17.5
with an entrée 9

FRESH FISH

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

Mahi 34 Ahi Tuna* 33 Limited Catch MP

Grouper 37 Atlantic Swordfish 33 Salmon* 27

TOP IT OFF

Avocado Pico 5 Tropical Fruit Salsa 4
avocado, jalapeño, tomato, cilantro & lime fresh mango, pineapple & island spice

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,
coconut ginger rice

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

Key West Spiced Grouper 40
mango sticky rice, pineapple habanero butter

Cedar Plank Salmon 30
coconut ginger rice & seasonal vegetables

Swordfish & Spätzle 36
sweet potato spirals, caramelized onion bacon spätzle, masala brown butter

Amber Flame Mahi 37
orange vinaigrette, marinated apples & cranberries, mushroom kale risotto

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

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

Alaskan King Crab MP
drawn butter, baked potato

Cold Water Lobster Tail 7 oz. 43

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.* 37.5

Paneed Chicken 20.5
romano panko crusted, citrus butter

Steak Marsala 28.5
sautéed mushrooms

STEAK ACCOMPANIMENTS

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

SIGNATURE SIDES

Sizzling Mushrooms 8 Baked Potato 6.5 Mango Sticky Rice 5
Steamed Asparagus 8.5 Creamed Spinach 8.5 Mushroom Risotto 9

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.