
STARTERS

CH Build-a-Taco 15.5

Asian marinated steak and shrimp, pickled summer vegetables, kim chee & cilantro cream sauce

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

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

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

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 Strawberry Ice Cream for \$1

Please allow 30 minutes for preparation

CH Summer Across the Sea Chef Selections

FRESH FISH

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

Mahi 33 Swordfish 33 King Salmon* 36

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

SEAFOOD

CH Mid-Summer King Salmon 39

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

Mac Nut Mahi 36

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans

Miso Maple Glazed Salmon* 30

prosciutto wrapped, mango & balsamic glaze drizzle with lemon shallot butter & Asian green beans

CH Yia Yia Mahi 36

herb marinade, golden tabouli, cucumber feta sauce

Black & Blue Swordfish 36

Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice

Coconut Crunchy Shrimp 25.5

citrus chili, coconut cream and soy dipping sauces, mango sticky rice

CH Maize Shrimp & Scallops 38

pan seared, creamed corn sauce, spinach gnocchi, heirloom grape tomatoes

Shrimp Fresca 29

Parmesan crusted, angel hair pomodoro with lump crab meat

Alaskan King Crab market

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 ACCOMPANIMENTS

Mushroom Truffle Butter 4 Alaskan King Crab ¾ lb. 28

Blue Cheese Butter 3 Lobster Tail 7 oz. 30

SIGNATURE SIDES

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

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.