
STARTERS

Wicked Tuna* 16.5	
ahi tacos, tartare & pepper seared	
Mediterranean Hummus Tasting 10	
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips	
Oysters on the Half Shell 16	
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, cappelini, citrus chili sauce	
Charcuterie & Cheese Plate 19	
select hard salami, prosciutto, brie, smoked and hard cheeses, fig jam	
Coconut Crunchy Shrimp 12	
citrus chili, coconut cream and soy dipping sauces	
Kim Chee Calamari 14.5	
lightly fried with crisp vegetables	
Crab Cake 16	
avocado corn relish, lemon shallot butter	
Oysters Rockefeller 18	
1/2 dozen, traditional style	

SOUPS

Lobster Bisque 9.5	
New England Clam Chowder 8.5	
Gazpacho 8	
sour cream	
Ménage Soup 9	
clam chowder, lobster bisque, gazpacho	

SALADS

CH Brie & Berry 10	
frisée & 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 8.5	
cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette	
Chart House Salad Bar 18	
with an entrée 9.5	

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 34.5	Ahi Tuna* 32	King Salmon 36
Swordfish 34	Halibut 39	Salmon 28

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	
Veracruz 4	Oscar 9
slow simmered vegetables, olives & capers lump crab, asparagus, bernaise	

SEAFOOD

Whole Fish-Baked or Wok Fried 42	
baked with fresh herbs & topped with a tomato fennel salad or crispy wok fried with lemon sticky rice & fresh vegetables	

CH Mid-Summer King Salmon 39	
warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto	

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

Stuffed Flounder 33	
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes	

Lemon Herb Crusted Salmon 31	
roasted fingerling potatoes, stone ground mustard beurre blanc	

Mac Nut Mahi 37.5	
warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans	

CH Yia Yia Mahi 37.5	
herb marinade, golden tabouli, cucumber feta sauce	

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

Savory Shrimp Pasta 29	
pappardelle pasta, light garlic butter	

Baked Stuffed Shrimp 28.5	
crab-stuffed, served with vegetable orzo	

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

Served with Yukon Gold garlic mashed potatoes

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted	
Chart House Cut 10 oz.* 30	
Captain Cut 14 oz.* 38.5	
Callahan Cut 18 oz.* 42	

Filet Mignon* 7 oz. 35	9 oz. 39.5
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NY Strip 14 oz.* 39	
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Paneed Chicken 22	
romano panko crusted, citrus butter	

Short Rib & Spinach Gnocchi 28.5	
fork tender with asparagus, shiitake mushrooms, au jus	

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter 4	Alaskan King Crab ¼ lb. 28
Chimichurri Butter 3	Crab Cake 13
Blue Cheese Butter 3	Lobster Tail 7 oz. 30

SIGNATURE SIDES

Sizzling Mushrooms 8.5	Yukon Gold Garlic Mash 7	Creamed Spinach 9
Steamed Asparagus 9	Baked Potato 6.5	Coconut Ginger Rice 5

Wayde Wilson | Managing Director Raymond Bell | Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

Nutritional information available upon request.

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness. Chart House is wholly owned by Landry's, Inc.