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## STARTERS

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Wicked Tuna* 16.5	
ahi tacos, tartare & pepper seared	
Mediterranean Hummus Tasting 10	
avocado, roasted red pepper, Kalamata, grilled pita, plantain chips	
Shrimp, Crab, Avocado & Mango Stack 16.5	
shrimp and crab meat tossed in remoulade, layered with avocado & mango	
<b>CH</b> 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	
Charcuterie & Cheese Plate 19	
select hard salami, prosciutto, brie, smoked and hard cheeses, fig jam	
Coconut Crunchy Shrimp 11.5	
citrus chili, coconut cream and soy dipping sauces	
Kim Chee Calamari 14	
lightly fried with crisp vegetables	
Crab Cake 16	
avocado corn relish, lemon shallot butter	
Fried Green Tomatoes 9.5	
warm shrimp salsa, Jack cheese & cayenne buttermilk ranch	
Oysters Rockefeller 17	
1/2 dozen, traditional style	

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## SOUPS

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New England Clam Chowder 8	
Gazpacho 7.5	
sour cream	
She-Crab 7.5	
rich & creamy with sherry	
Ménage Soup 8.5	
clam chowder, she-crab, gazpacho	

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## SALADS

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<b>CH</b> Brie & Berry 11	
frisee & arugula, brie croutons, strawberries, blueberries, candied pistachios, vanilla honey vinaigrette	
Caesar Salad 9	
Chopped Spinach Salad 9.5	
bacon, egg, radishes, mushrooms, warm bacon dressing	
Chopped Salad 9	
cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis in balsamic vinaigrette	
The New Yorker 19	
Grilled NY strip, romaine, blue cheese crumbles, pickled red onions, tomatoes, blue cheese dressing	

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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

Grouper 36.5	Ahi Tuna* 32	King Salmon 36.5
Swordfish 30	Trout 25	Salmon 27

### 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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<b>CH</b> Mid-Summer King Salmon 39.5	
warm vegetable grain salad, heirloom tomato ceviche, asparagus pesto	
Snapper Hemingway 32	
Parmesan encrusted, topped with lump crab & lemon shallot butter, Savannah red rice	
Spiced Ahi* 34	
Furikake rice, wasabi cream & ginger soy	
<b>CH</b> Yia Yia Grouper 39.5	
herb marinade, golden tabouli, cucumber feta sauce	
Stuffed Flounder 30	
crab-stuffed with lemon shallot butter, Yukon Gold garlic mashed potatoes	
Lemon Herb Crusted Salmon 30	
roasted fingerling potatoes, stone ground mustard beurre blanc	
Pecan Crusted Trout 28	
buttermilk mashed potatoes, steamed green beans & brown butter	
Coconut Crunchy Shrimp 26.5	
citrus chili, coconut cream and soy dipping sauces, mango sticky rice	
Savory Shrimp Pasta 28.5	
pappardelle pasta, light garlic butter	
<b>CH</b> 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.* 30	
Captain Cut 14 oz.* 38.5	
Callahan Cut 18 oz.* 42.5	
Filet Mignon* 7 oz. 35	9 oz. 39.5
NY Strip 14 oz.* 38.5	
Steak & Pappardelle Pasta* 32	
Grilled NY strip, mushroom cream sauce & chèvre cheese	
Paneed Chicken 20.5	
romano panko crusted, citrus butter	

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## STEAK ACCOMPANIMENTS

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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

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## SIGNATURE SIDES

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Sizzling Mushrooms 8.5	Baked Potato 6.5	Asian Green Beans 7
Steamed Asparagus 9	Creamed Spinach 9	Vegetable Orzo 5

Erik Duncan | Managing Director Paul Filiberto | 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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