

BEGINNINGS TO SHARE

WICKED TUNA*

ahi tacos | tartare + pepper seared
(710 cal) 16

MEDITERRANEAN HUMMUS TASTING

avocado | roasted red pepper
Kalamata | grilled pita | plantain chips
(640 \ 920 cal) 8 / 11

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
(840 cal) 11

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(840 \ 990 cal) 10 / 15.5

TUNA POKE BOWL

edamame | wakame | avocado | spicy cucumber
rice noodles | cabbage slaw
(520 cal) 15.5

SHRIMP COCKTAIL

(260 cal) 17

OYSTERS ON THE HALF SHELL

1/2 doz.
(120 cal) 14.5

ICED SEAFOOD TOWER

lobster | jumbo shrimp | tuna poke | oysters
king crab
sm (690 cal) 55 lg (1160 cal) 85

CHARRED OCTOPUS

saffron aioli | chimichurri | achiote puree
(520 cal) 19

CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 17

CRISPY TWIST ON ESCARGOT

cremini mushrooms | boursin | garlic butter
(920 cal) 14.5

SHRIMP, CRAB, AVOCADO + MANGO STACK

(440 cal) 18

SHRIMP BEIGNETS

chipotle aioli
(520 cal) 10

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 9 / 10

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 8 / 9

STREET CAESAR

achiote Caesar dressing | grilled corn
avocado | tortilla strips
(730 cal) 10

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis | balsamic vinaigrette
(390 cal) 9

CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing
(730 cal) 9.5

HIGH BLUSH BLUEBERRY SALAD

greens | blueberry port vinaigrette | red onion
navel orange + lemon mascarpone
(490 cal) 10

CHART HOUSE FARMER'S BAR

with entrée 9.5 or a la carte 18
(calories available at farmer's bar)



VINTAGE CHART HOUSE

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 26.5

MAC NUT MAHI

warm peanut sauce | mango relish | soy glaze
mango sticky rice + Asian green beans
(1160 cal) 42

SPICED AHI*

Furikake rice | wasabi cream + ginger soy
(1080 cal) 36

C.A.B. TERIYAKI SIRLOIN

soy glaze | island salsa | fingerling potatoes
(1100 cal) 31

HERB CRUSTED + SLOW ROASTED

PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 31.5

CAPTAIN

14 oz. (1440 cal) 39.5

CALLAHAN

18 oz. (1760 cal) 44

SEASONAL EATS

PEACH-BOURBON GLAZED SCALLOPS + SHRIMP

skillet fried corn with bacon | asparagus
grape tomatoes | roasted red peppers
(720 cal) 38.5

EVERYTHING SPICED KING SALMON

seared | toasted bagel panzanella
arugula | tomatoes | red onion | capers
roasted beets + lemon vinaigrette
(980 cal) 41

MOROCCAN SWORDFISH

seared | herbed yogurt
fire roasted vegetable couscous
(640 cal) 34

MEZZE PLATE

marinated grilled summer vegetables
artichoke + tomatoes | herbed rice
(650 cal) 24
grilled shrimp (850 cal) 32
grilled chicken (850 cal) 30

FEATURED LIBATION

ROSE'LOMA

Don Julio Blanco Tequila, house-made Rosé cordial,
Combiér Pamplemousse Liqueur, fresh mint & lime
(180 cal) 14

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(890 \ 1590 cal) 9 / 12

substitute seasonal house-made
ice cream \$1

Please allow 30 minutes for preparation

DOCK TO DINE

coconut ginger rice | fresh vegetables
lemon shallot butter

simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI (650 cal)	39	HALIBUT (700 cal)	38
SWORDFISH (720 cal)	31	KING SALMON (840 cal)	38
AHI* (700 cal)	34	SALMON (890 cal)	27

COMPLEMENTS

AVO - PICO DE GALLO

jalapeño | cilantro + lime
(310 cal) 5

BAJA SHRIMP

avocado corn salsa
(400 cal) 8

SIMMERED VERACRUZ

tomato | olives + capers
(60 cal) 4

ISLAND SPICED SALSA

mango + pineapple
(70 cal) 4

LAND + SEA

BLACK + BLUE SWORDFISH

Cajun spiced | blue cheese butter
caramelized onions | coconut ginger rice
(920 cal) 34

KEY WEST SWORDFISH

mango sticky rice | pineapple habanero butter
(910 cal) 34

LEMON HERB CRUSTED SALMON

stone ground mustard beurre blanc
roasted fingerling potatoes
(960 cal) 30

BAKED STUFFED SHRIMP

crab-stuffed | vegetable orzo
(1150 cal) 27.5

ALASKAN KING CRAB

salt crusted baked potato
(970 cal) MP

COLD WATER LOBSTER TAIL 7 OZ.

vegetable orzo
(1040 cal) 43

THAI ISLAND SHRIMP

sushi rice | edamame | cabbage slaw
coconut ginger jus
(550 cal) 27

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 36 | 9 oz. (850 cal) 40

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 39.5

PANEED CHICKEN

Romano panko crusted | citrus butter
3 potato garlic mashed
(990 cal) 24

STEAK + PESTO PASTA

pesto cream sauce | roasted peppers
basil oil drizzle
(1680 cal) 28

STEAK COMPANIONS

CRAB CAKE (530 cal) 15

LOBSTER TAIL 7 OZ. (840 cal) 30

MUSHROOM TRUFFLE BUTTER (280 cal) 4

BLUE CHEESE BUTTER (280 cal) 3

SIDE BY SIDE

Sm 7 Lg 10

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

ASIAN GREEN BEANS (190 \ 280 cal)

VEGETABLE ORZO (180 \ 360 cal)

2,000 calories a day is used for general nutrition
advice, but calorie needs vary. Additional nutrition
information available upon request.

We have made an effort to provide accurate nutritional information
but deviations can occur due to availability of ingredients,
substitutions, and the hand-crafted nature of most items.

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. Chart House is wholly
owned by Landry's, Inc.