

BEGINNINGS TO SHARE

WICKED TUNA*

ahi tacos | tartare + pepper seared
(710 cal) 17.5

MEDITERRANEAN HUMMUS TASTING

avocado | roasted red pepper
Kalamata | grilled pita | plantain chips
(640 \ 920 cal) 6.5 / 10.5

CRAB, AVOCADO + MANGO STACK

(480 cal) 18

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 15

TUNA POKE BOWL

edamame | wakame | avocado | spicy cucumber
rice noodles | cabbage slaw
(520 cal) 16

JUMBO SHRIMP COCKTAIL

(260 cal) 18

OYSTERS ON THE HALF SHELL

1/2 doz.
(120 cal) 14

CRISPY TWIST ON ESCARGOT

cremini mushrooms | boursin | garlic butter
(920 cal) 15

FRENCH QUARTER OYSTERS

6 char-grilled | garlic scampi butter
Parmesan gratinee
(300 cal) 17

CRAB, ARTICHOKE, SPINACH DIP

crispy tortilla chips
(820 cal) 15

CRAB CAKE MINIS

crawfish | cajun lemon shallot butter
(680 cal) 18

BACON WRAPPED SHRIMP

jalapeño Jack cheese | bbq maple glaze
cheesy corn grits
(1180 cal) 16

BOWLS + GREENS

LOBSTER BISQUE

(270 \ 540 cal) 10 / 12

CORN & CRAB BISQUE

(650 \ 800 cal) 9 / 11

CHOPPED SALAD

cucumbers | tomatoes | red onions | radishes
hearts of palm | pepperoncinis | balsamic vinaigrette
(390 cal) 9.5

CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing
(730 cal) 10.5

STREET CAESAR

achiote Caesar dressing | grilled corn
avocado | tortilla strips
(730 cal) 12

CRIMSON + GOLDEN

roasted beets | arugula | dried cranberries
fig vinaigrette | goat cheese fritters + almond brittle
(790 cal) 11

SALAD ACCOMPANIMENTS

(add to any salad)

CHICKEN (adds 410 cal) 8

CRABMEAT (adds 200 cal) 12

SHRIMP (adds 200 cal) 10

SALMON (adds 400 cal) 13



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) 38

SPICED AHI*

Furikake rice | wasabi cream + ginger soy
(1080 cal) 37

PRIME RIB

a Chart House favorite, herb seasoned and
slow-roasted with 3 potato garlic mashed

CHART HOUSE CUT*

10 oz. (1130 cal) 31

CAPTAIN CUT*

14 oz. (1440 cal) 40

CALLAHAN CUT*

18 oz. (1760 cal) 44

SEASONAL EATS

INDIAN SUMMER SHRIMP + SCALLOPS

edamame puree | roasted red pepper oil
butternut squash basmati rice
(1030 cal) 39

AUTUMN SHADE SWORDFISH

rosemary scented + grilled | lemon gremolata
13 bean hominy ragu | smoked basmati rice
(1050 cal) 37

MEZZE PLATE

herb marinated grilled vegetables
artichoke tomato tapenade | herbed rice
(650 cal) 24
grilled shrimp (850 cal) 10
grilled chicken (850 cal) 8

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

Godiva Liqueur | chocolate sauce
Heath Bar Crunch | vanilla ice cream
(1590 cal) 11.5

Please allow 30 minutes for preparation

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.

DOCK TO DINE

mango sticky 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)

34

SALMON* (890 cal)

30

AHI* (700 cal)

34

SEA BASS* (930 cal)

40

COMPLEMENTS

AVO - PICO DE GALLO

jalapeño | cilantro + lime
(310 cal) 6

ISLAND SPICED SALSA

mango + pineapple
(70 cal) 5

BAJA SHRIMP

avocado corn salsa
(400 cal) 9

OYSTER BAR TRASH

blackened shrimp | crab
lemon shallot butter
(480 cal) 10

HAND HELD

served with rosemary fries

PRIME RIB FRENCH DIP*

Monterey Jack | horseradish cream
caramelized onions + au jus
(1030 cal) 19

BURRATA BURGER*

baby arugula | bacon marmalade | tomato jam
(1100 cal) 16

CLASSIC CHEDDAR BURGER*

lettuce | tomato | red onion
(1150 cal) 15

PANHANDLER BURGER*

cheddar | crispy onions | bacon | jalapeños | bbq sauce
(1460 cal) 17

LOBSTER ROLLS

classic New England style
(460 cal) 23

LAND + SEA

FISH + CHIPS

hand dipped beer battered | rosemary fries
(900 cal) 21

ALASKAN KING CRAB

1 lb broiled | herb butter | pave potato
(970 cal) MP

THAI ISLAND SHRIMP

sushi rice | edamame | cabbage slaw
coconut ginger jus
(550 cal) 28

FILET MIGNON*

pave potatoes

7 oz. (710 cal) 38 9 oz. (850 cal) 43

NY STRIP 14 OZ.*

(1140 cal) 40

pave potatoes

TOMAHAWK LAMB CHOPS*

marinated & seared | roasted vegetables
pave potatoes
(790 cal) 40

BRICK CHICKEN

young hen seared to a crisp | natural juices
roasted vegetables + pave potatoes
(640 cal) 26

STEAK COMPANIONS

ALASKAN KING CRAB 1/2 LB. (480 cal) 30

LOBSTER TAIL 7 OZ. (840 cal) 35

MUSHROOM TRUFFLE BUTTER (280 cal) 5

MINI CRAB CAKES (610 cal) 16

SIDE BY SIDE

Sm 8 Lg 10

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

ASIAN GREEN BEANS (190 \ 280 cal)

MAC & CHEESE (780 \ 1560 cal)

Add Jalapeno & bacon 9 | 11 (840 \ 1680 cal)