
STARTERS

Wicked Tuna*

ahi tacos, tartare & pepper seared
(710 cal) 16.5

Mediterranean Hummus Tasting

avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(920 cal) 9.5

Half Dozen Oysters*

(120 cal) 13.5

Crab, Avocado & Mango Stack

(480 cal) 17

Jumbo Shrimp Cocktail

(260 cal) 18

Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces
(840 cal) 11

Kim Chee Calamari

lightly fried with crisp vegetables
(990 cal) 14

French Quarter Oysters

char-grilled, garlic scampi butter, Parmesan gratinee
(300 cal) 16

Crab, Artichoke, Spinach Dip

crispy tortilla chips
(820 cal) 14

Crab Cake Minis

crawfish, cajun lemon shallot butter
(680 cal) 17

Bacon Wrapped Shrimp

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

SOUPS & SALADS

Lobster Bisque

(540 cal) 11

Corn & Crab Bisque

(650 cal) 9

Caesar Salad

(470 cal) 9

Chopped Salad

cucumbers, tomatoes, red onions, radishes,
hearts of palm, pepperoncinis in balsamic vinaigrette
(390 cal) 8.5

Chopped Spinach Salad

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

Iceberg Wedge

peppered bacon, pickled red onion, tomato,
chopped egg, house vinaigrette, blue cheese dressing
(550 cal) 10

Cobb Salad

bacon, boiled egg, blue cheese, tomato & cucumber
(870 cal) 15

Salad Accompaniments

(add to any salad)

Chicken (adds 410 cal) 7 Crabmeat (adds 200 cal) 10
Shrimp (adds 200 cal) 9 Salmon (adds 400 cal) 12

FRESH FISH

Simply Grilled with Olive Oil (adds 50 cal), Sautéed (adds 60 cal), Blackened (adds 100 cal) or Baked, finished with lemon shallot butter, seasonal vegetables & mango sticky rice

Mahi* (650 cal) 34

Salmon* (890 cal) 30

Ahi* (700 cal) 34

Sea Bass* (930 cal) 40

TOP IT OFF

Avocado Pico (310 cal) 5
avocado, jalapeño, tomato, cilantro & lime

Tropical Fruit Salsa (70 cal) 4
fresh mango, pineapple & island spice

Cabell (230 cal) 9
lobster, lump crab, lemon shallot butter

Oyster Bar Trash (480 cal) 9
blackened shrimp, crab, lemon shallot butter

SEAFOOD

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
(1160 cal) 37

Spiced Ahi*

Furikake rice, wasabi cream & ginger soy (1080 cal) 36

Fish & Chips

hand dipped beer battered & skinny fries (900 cal) 19

Coconut Crunchy Shrimp

citrus chili, coconut cream and soy dipping sauces, mango sticky rice (990 cal) 26.5

Savory Shrimp Pasta

pappardelle pasta, light garlic butter (1440 cal) 29

Ginger Soy Shrimp & Scallops

mushroom & bok choy, Furikake rice (910 cal) 37

Alaskan King Crab

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

MEAT + POULTRY

Filet Mignon* 7 oz. (710 cal) 38 9 oz. (850 cal) 42
pave potatoes

NY Strip 14 oz.* (1140 cal) 39

pave potatoes

Tomahawk Lamb Chops*

marinated & seared, roasted vegetables & pave potatoes (790 cal) 38

Braised Short Ribs

Yukon Gold garlic mashed potatoes, pan gravy (760 cal) 28

Brick Chicken

Brussels sprout, bacon-kale, pan juices (640 cal) 26

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted
with Yukon Gold garlic mashed potatoes

Chart House Cut* 10 oz. (1130 cal) 30

Captain Cut* 14 oz. (1440 cal) 39

Callahan Cut* 18 oz. (1760 cal) 43

BURGERS & MORE

Served with Rosemary fries

Prime Rib French Dip*

Monterey Jack, caramelized onions & au jus (1030 cal) 19

Classic Cheddar Burger*

lettuce, tomato, red onion (1150 cal) 15

Panhandler Burger*

cheddar, crispy onions, bacon, jalapeños, bbq sauce (1460 cal) 16

Ultimate Club

shaved turkey, ham, bacon, lettuce, tomato, mayo (1190 cal) 16

Lobster Shrimp Rolls

classic Maine style (460 cal) 19

SIGNATURE SIDES

Sizzling Mushrooms (530 cal) 8.5

Jalapeño Bacon

Steamed Asparagus (330 cal) 10

Mac & Cheese (1820 cal) 10

Creamed Spinach (650 cal) 8.5

Brussels Sprout,

Creamed Corn (1090 cal) 9

Bacon & Kale (847 cal) 10

Matthew Rogers | Executive Chef

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, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. Chart House is wholly owned by Landry's, Inc.