

BEGINNINGS TO SHARE

WICKED TUNA*

ahi tacos | tartare | pepper seared
(710 cal) 19

MEDITERRANEAN HUMMUS TASTING

avocado | roasted red pepper |
Kalamata | grilled pita | plantain chips
(640\920 cal) 9 / 12

CRISPY TWIST ON ESCARGOT

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

OYSTERS ON THE HALF SHELL*

(120\50 cal) 1/2 dozen 17 / EA. 3

CHARRED OCTOPUS

saffron aioli | chimichurri | achiote puree
(520 cal) 20

CRAB, AVOCADO & MANGO STACK

(480 cal) 19

JUMBO SHRIMP COCKTAIL

(260 cal) 19

CHILLED LOBSTER + SHRIMP SPRING ROLLS

rolled in rice paper with cabbage
cucumber Mediterranean tabouli | citrus chile sauce
(330 cal) 16

BRUSCHETTA BOARD

eggplant caponata | roasted red pepper hummus
roasted wild mushrooms | artichoke + tomato
savory spreads | grilled breads
(1300 cal) 18

TUNA POKE BOWL

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

ICED SEAFOOD TOWER*

lobster | jumbo shrimp | tuna poke | oysters
king crab
sm (690 cal) 60 | lg (1160 cal) 95

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 16

JUMBO LUMP CRAB CAKE

avocado corn relish | lemon shallot butter
(530 cal) 19

OCTOPUS CARPACCIO

tomato radish salad | fried capers
EVOO | taro chips
(260 cal) 15

BOWLS + GREENS

LOBSTER BISQUE

(270\540 cal) 10 / 12

NEW ENGLAND CLAM CHOWDER

(230\450 cal) 9 / 11

STREET CAESAR

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

CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms
warm bacon dressing
(730 cal) 12

CHOPPED SALAD

cucumber | tomato | red onion | radish | palm hearts
pepperoncini | balsamic vinaigrette
(390 cal) 11

ROASTED BEET SALAD

arugula | prosciutto crisps | blue cheese | candied
pecans | pickled red onions
oranges with lemon truffle vinaigrette
(510 cal) 11

HIGH BLUSH BLUEBERRY SALAD

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



VINTAGE CHART HOUSE

MAC NUT MAHI*

warm peanut sauce | mango relish | soy glaze
mango sticky rice | Asian green beans
(1160 cal) 41

SPICED AHI*

Furikake rice | wasabi cream | ginger soy
(1080 cal) 40

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping
mango sticky rice
(990 cal) 27

HERB CRUSTED + SLOW ROASTED

PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 35

CAPTAIN

14 oz. (1140 cal) 43

CALLAHAN

18 oz. (1760 cal) 48

SEASONAL EATS

WHOLE FISH-BAKED OR WOK FRIED*

baked with fresh herbs or crispy wok fried | tomato
fennel salad | lemon sticky rice | fresh vegetables
(1080/1780 cal) 45

PEACH-BOURBON GLAZED SHRIMP & SCALLOPS*

skillet fried corn
(720 cal) 39

EVERYTHING KING SALMON*

seared | toasted bagel Panzanella
arugula | tomatoes | red onion | capers
roasted beets + lemon vinaigrette
(980 cal) 43

MOROCCAN CHILEAN SEA BASS*

seared | herbed yogurt
fire roasted vegetable couscous
(600 cal) 47

FEATURED LIBATION

‘ROSÉ’LOMA

Don Julio Blanco Tequila, house-made Rosé cordial,
Combiar 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

fried rice | Asian green beans
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI* (650 cal)	38	CHILEAN BASS* (680 cal)	44
AHI* (700 cal)	38	KING SALMON* (840 cal)	40
HALIBUT* (700 cal)	44	SALMON* (890 cal)	32

COMPLEMENTS

AVOCADO PICO

avocado | jalapeño
tomato | cilantro
(310 cal) 5

VERACRUZ

simmered vegetables
olives & capers
(60 cal) 5

BAJA

sautéed shrimp
avocado corn salsa
(400 cal) 8

TROPICAL FRUIT SALSA

fresh mango | pineapple
island spice
(70 cal) 5

LAND + SEA

BEER BATTERED FISH + CHIPS

skinny fries
(900 cal) 23

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp | calamari
skinny fries
(1400 cal) 32

BAKED STUFFED SHRIMP

crab-stuffed | served with vegetable orzo
(1150 cal) 31

ALASKAN KING CRAB

(970 cal) MP

COLD WATER LOBSTER TAIL 14 OZ.

(930 cal) MP

THAI ISLAND SHRIMP

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

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 38 | 9 oz. (850 cal) 42

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 42

BRICK CHICKEN

young hen seared crisp | natural juices | roasted
vegetables | fingerling potatoes
(640 cal) 26

TOMAHAWK LAMB CHOPS*

marinated + seared | roasted vegetables
fingerling potatoes
(790 cal) 43

STEAK COMPANIONS

MUSHROOM TRUFFLE BUTTER (280 cal) 4

BLUE CHEESE BUTTER (280 cal) 4

CRAB CAKE (530 cal) 16

LOBSTER TAIL (840 cal) 28

SIDE BY SIDE

Sm 8 | Lg 11

SIZZLING MUSHROOMS (490\530 cal)

STEAMED ASPARAGUS (220\330 cal)

CREAMED SPINACH (330\650 cal)

ASIAN GREEN BEANS (190\280 cal)

MANGO STICKY RICE (260\520 cal)

MAC & CHEESE (780\1560 cal)

add lobster \$10 | \$16 (840\1680 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.