
STARTERS

Shrimp, Crab, Avocado & Mango Stack
(440 cal) 18

Half Dozen Oysters
(120 cal) 17

Shrimp Cocktail
(260 cal) 13

Kim Chee Calamari
lightly fried with crisp vegetables
(990 cal) 20

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

Sourdough Garlic Bread
garlic butter & Parmesan cheese
(560 cal) 7

Shellfish Iron Skillet
sizzling shrimp, mussels and a Dungeness crab
cluster in butter, garlic & Cajun spices
(1730 cal) 30

Mediterranean Hummus Tasting
avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(920 cal) 8

Hawaiian Spiced Tuna Poke*
kim chee slaw, wakame, avocado
(610 cal) 14

SOUPS

Lobster Bisque
cup (270 cal) 7 bowl (540 cal) 9
bread bowl (1130 cal) 12

Clam Chowder
cup (230 cal) 5 bowl (450 cal) 7
bread bowl (1080 cal) 10

SALADS

Caesar Salad
(470 cal) 8

Chopped Salad
cucumbers, tomatoes, red onions,
radishes, hearts of palm, pepperoncinis
in balsamic vinaigrette
(390 cal) 7.5

Chopped Spinach Salad
bacon, egg, radishes, mushrooms,
warm bacon dressing
(730 cal) 9

ENTRÉE SALADS

Grilled Chicken or Shrimp Caesar (620 cal) 14

Seafood Cobb Salad

Bay shrimp, Dungeness crab, mixed greens, blue cheese crumbles, avocado, egg,
bacon, tomato & Thousand Island dressing (690 cal) 21

Dungeness Crab Louie

Dungeness crab, tomato, egg, cucumber, avocado & Louie dressing (380 cal) 20

Bay Shrimp Louie

Bay shrimp, mixed greens, tomato, egg, cucumber, avocado & Louie
dressing (460 cal) 20

SANDWICHES

served with skinny fries or substitute sweet potato fries (subtracts 80 cal) for \$1

Prime Rib French Dip

Monterey Jack, caramelized onions & au jus (1030 cal) 16

Chicken BLT

Parmesan crusted, balsamic mayonnaise on toasted Sourdough (1210 cal) 14

Fish Tacos

cajun spiced, cabbage, Jack cheese, pico de gallo, ranch dressing in warm corn
tortillas (1110 cal) 15.5

Cheddar Burger

grilled on a pretzel bun with tomatoes, pickles & diner sauce (1150 cal) 16

BBQ Bacon Cheese Burger

grilled on a pretzel bun with tomatoes & pickles (1190 cal) 16.5

California Burger

grilled on a pretzel bun with Jack cheese, bacon, arugula, tomato, onion,
avocado, diner sauce (1220 cal) 17.5

Dungeness Crab Melt

tomatoes, Jack & cheddar cheese served atop toasted Boudin sourdough (600 cal) 19.5

ENTRÉES

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green
beans (1160 cal) 35

Beer Battered Fish & Chips

skinny fries & more (900 cal) 19

Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces, skinny fries & more (850 cal) 19

Fried Seafood Platter

crispy fried fish, coconut shrimp & calamari with skinny fries (1410 cal) 29

Seafood Cioppino

Dungeness crab, shrimp, fish, mussels & scallops simmered in a rich traditional
tomato broth (880 cal) 28

Seafood Pasta

Scallops, shrimp & fresh fish in a light garlic cream sauce over fettuccini (1770 cal) 25

Cedar Wrapped Salmon

lemon herb scented; arugula, roasted beets, red onions + oranges in a fig
vinaigrette (730 cal) 31

Farrah Ebrahimi | Managing Director Ken Murray | 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. A 5% surcharge
will be added to all checks, in part, to help offset the cost of doing business in San Francisco. *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.