

FEATURED LIBATION

ROSE'LOMA (180 cal) 14

Don Julio Blanco Tequila, house-made Rosé cordial,
Combiér Pamplemousse Liqueur, fresh mint & lime

STARTERS

Bruschetta Board

eggplant caponata, artichoke + tomato, roasted wild mushrooms,
roasted red pepper hummus, savory spreads, grilled bread
(1300 cal) 17

Wicked Tuna*

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

Mediterranean Hummus Tasting

avocado, roasted red pepper,
Kalamata, grilled pita, plantain chips
(640\920 cal) 8|11.5

Half Dozen Oysters*

(120 cal) 16

Octopus Carpaccio

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

Shrimp, Crab, Avocado & Mango Stack

(440 cal) 17.5

Shrimp Cocktail

(260 cal) 17

Tuna Poke Bowl

edamame, wakame, avocado, spicy cucumber,
rice noodles, cabbage slaw
(520 cal) 15

Iced Seafood Tower*

chilled lobster, jumbo shrimp, tuna poke, oysters & king crab
sm (690 cal) 55 lg (1160 cal) 89

Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces
(840 cal) 12.5

Charred Octopus

saffron aioli, chimichurri, achote puree
(520 cal) 19

Kim Chee Calamari

lightly fried with crisp vegetables
(990 cal) 15.5

Crab Cake

avocado corn relish, lemon shallot butter
(530 cal) 16.5

Crispy Twist on Escargot

cremini mushrooms, boursin, garlic butter
(920 cal) 14

Thai Island Shrimp

sushi rice, edamame, cabbage slaw, coconut ginger jus
(550 cal) 12

SOUPS

Lobster Bisque

(270\540 cal) 9|11

New England Clam Chowder

(230\450 cal) 8|10

SALADS

Street Caesar

Achiote Caesar Dressing, grilled corn, avocado
(730 cal) 11

Chopped Spinach Salad

bacon, egg, radishes, mushrooms, warm bacon dressing
(730 cal) 11

Chopped Salad

cucumbers, tomatoes, red onions, radishes,
hearts of palm, pepperoncinis in balsamic vinaigrette
(390 cal) 10

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 & coconut ginger rice

Mahi (650 cal) 37

Halibut (700 cal) 40

Swordfish (720 cal) 35

Chilean Sea Bass (680 cal) 46

Ahi* (700 cal) 34

Salmon (890 cal) 29

TOP IT OFF

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

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

Baja (400 cal) 8
sautéed shrimp, avocado corn salsa

Oscar (480 cal) 9
lump crab, asparagus, béarnaise

SEAFOOD

Mac Nut Mahi

warm peanut sauce, mango relish, soy glaze, mango sticky rice & Asian green beans
(1160 cal) 40

Spiced Ahi*

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

Snapper Hemingway

Parmesan encrusted, lump crab & lemon shallot butter, coconut ginger rice (1070 cal) 33

Stuffed Flounder

crab stuffed with lemon shallot butter & 3 potato garlic mashed (1260 cal) 32

Sweet & Spicy Mahi

glazed in sweet chili honey sauce, rum butter & coconut ginger rice (1020 cal) 40

Black & Blue Swordfish

Cajun spiced, blue cheese butter, caramelized onions, coconut ginger rice (920 cal) 38

Lemon Herb Crusted Salmon

stone ground mustard buerre blanc, roasted fingerling potatoes (960 cal) 32

Coconut Crunchy Shrimp

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

Ginger Soy Shrimp & Scallops

mushroom & bok choy, Furikake rice (910 cal) 39

Alaskan King Crab

drawn butter, salt crusted baked potato (970 cal) MP

Cold Water Lobster Tail 7 oz.

vegetable orzo (1040 cal) 43

MEAT + POULTRY

Steaks and Prime Rib served with 3 potato garlic mashed

Prime Rib - a Chart House favorite, herb seasoned and slow-roasted

Chart House Cut* 10 oz. (1130 cal) 32

Captain Cut* 14 oz. (1440 cal) 40

Callahan Cut* 18 oz. (1760 cal) 44

Filet Mignon* 7 oz. (710 cal) 36.5 9 oz. (850 cal) 39.5

NY Strip 14 oz.* (1200 cal) 40

Herb Grilled Chicken

natural roasted Jus, caramelized onions & 3 potato garlic mashed (714 cal) 23

STEAK ACCOMPANIMENTS

Mushroom Truffle Butter (280 cal) 4

Crab Cake (530 cal) 13

Blue Cheese Butter (280 cal) 3

Lobster Tail 7 oz. (840 cal) 30

Escargot Florentine (420 cal) 6

SIGNATURE SIDES

Sizzling Mushrooms (490\530 cal)

SM 6 | LG 9

Fingerling Potatoes (160\320 cal)

Steamed Asparagus (220\330 cal)

3 Potato Garlic Mashed (450\900 cal)

Creamed Spinach (330\650 cal)

Hans Nielsen | Managing Director Gene Scola | 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, mollusk, or eggs may increase the risk of foodborne illness. Chart House is wholly owned by Landry's, Inc.