

## 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) 16.5

### 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

### 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) 16.5

### Tuna Poke Bowl

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

### Coconut Crunchy Shrimp

citrus chili, coconut cream & soy dipping sauces  
(840 cal) 12

### Charred Octopus

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

### Kim Chee Calamari

lightly fried with crisp vegetables  
(990 cal) 15

### 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) 11.5

## SOUPS

### Lobster Bisque

(540 cal) 10

### New England Clam Chowder

(450 cal) 9.5

## SALADS

### Street Caesar

Achiote Caesar Dressing, grilled corn, avocado  
(730 cal) 10

### Chopped Spinach Salad

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

### Chopped Salad

cucumbers, tomatoes, red onions, radishes,  
hearts of palm, pepperoncinis in balsamic vinaigrette  
(390 cal) 9

### Chart House Salad Bar

with entrée 9.5 or a la carte 18  
(calories available at salad bar)

## 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) 32

Ahi\* (700 cal) 33

Snapper (680 cal) 28

Salmon (890 cal) 28

Swordfish (720 cal) 33

## 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) 36

### 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) 34

### Stuffed Flounder

crab stuffed with lemon shallot butter & 3 potato garlic mashed (1260 cal) 36

### Bronzed Swordfish

sweet & spicy seared, lump crab, tomatoes, lemon shallot butter & coconut ginger rice  
(790 cal) 40

### Lemon Herb Crusted Salmon

stone ground mustard burre blanc, roasted fingerling potatoes (960 cal) 33

### 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) 38

### Baked Stuffed Shrimp

crab-stuffed, served with vegetable orzo (1150 cal) 28.5

### Alaskan King Crab

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

### Cold Water Lobster Tail 7 oz.

salt crusted baked potato (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) 31.5

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

### C.A.B. Teriyaki Sirloin

soy glaze, island salsa, fingerling potatoes (1100 cal) 31

### Paneed Chicken

Romano panko crusted, citrus butter, 3 potato garlic mashed (990 cal) 24

## STEAK ACCOMPANIMENTS

Mushroom Truffle Butter (280 cal) 4

Alaskan King Crab 3/4 lb. (480 cal) 28

Blue Cheese Butter (280 cal) 3

Crab Cake (530 cal) 13

Escargot Florentine (420 cal) 6

Lobster Tail 7 oz. (840 cal) 30

## SIGNATURE SIDES

SM 6 | LG 9

Sizzling Mushrooms (490\530 cal)

Creamed Spinach (330\650 cal)

Steamed Asparagus (220\330 cal)

Asian Green Beans (190\280 cal)

Wayde Wilson | Managing Director Michael Fullard | 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. Nutritional information available upon request.

\*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.