

BEGINNINGS TO SHARE

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 22

OYSTERS ON THE HALF SHELL*

Ea. (20 cal) 6 1/2 dozen (120 cal) 22

SHRIMP, AVOCADO + MANGO STACK

(440 cal) 23

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping
(850 cal) 20

SEARED PEPPER AHI TUNA*

avocado | cabbage slaw + wonton salad
(370 cal) 20

GRILLED + CHILLED SHRIMP COCKTAIL

cocktail sauce
(430 cal) 28

PRIME CRAB CAKE*

jumbo lump cake | prime softshell | remoulade
yellow pepper coulis | heirloom tomato
(570 cal) 31

BELLY + THE BEAST

sweet + spicy pork belly | charred octopus
chimichurri | jalapeno slaw | tomato + sweet peppers
(960 cal) 27

CH YELLOWFIN TUNA CRUDO*

yuzu vinaigrette | daikon radish salad | ponzu aioli
(303 cal) 21

CH SWEET + SPICY SHRIMP

peppadews | tropical palm hearts salad
pineapple habanero butter
(710 cal) 23

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 12 | 14

LOBSTER BISQUE

(270 \ 540 cal) 13 | 15

CAESAR SALAD

(470 cal) 18

CHOPPED SALAD

cucumber | tomato | red onion | radish | palm hearts
pepperoncini | balsamic vinaigrette
(390 cal) 18

ROASTED VINE TOMATO + BURRATA

arugula | lemon vinaigrette
(560 cal) 21

SUNSET BEETS

truffle goat cheese | radish | beet leaf pesto
(540 cal) 19

CH HEIRLOOM TOMATO SALAD

whipped ricotta | arugula + fresh herbs
toast points | lemon vinaigrette
(360 cal) 19

ELIXIRS

POMEGRANATE MARTINI

Smirnoff Vodka, PAMA Pomegranate Liqueur,
triple sec, pomegranate juice, lime
(230 cal) 14

MANGO MOJITO

Cruzan Mango Rum, Monin Mojito,
fresh mint lime juice
(260 cal) 12

FLEUR D'LIS

Malibu Coconut Rum, Midori Melon Liqueur
DeKuyper Peachtree Schnapps, orange juice
pineapple juice
(280 cal) 12

FIERY CUCUMBER

Stoli Cucumber Vodka, Monin Cucumber
sea salt, cayenne pepper, lime zest rim
(200 cal) 14

THIS IS NO 'OLD' FASHIONED

Woodford Reserve Bourbon, Carpano Antica Sweet
Vermouth, San Pellegrino Aranciata Rossa, Fee
Brothers Orange Bitters
(220 cal) 15

DOCK TO DINE

chef's farm fresh harvest | citrus shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI* (650 cal)

46 HALIBUT* (700 cal) 56

SWORDFISH* (720 cal)

47 KING SALMON* (840 cal) 46

AHI TUNA* (700 cal)

46 SEA BASS* (680 cal) 56

COMPLEMENTS

BAJA SHRIMP

avocado corn salsa
(400 cal) 8

ISLAND SPICED SALSA

mango | pineapple
(70 cal) 5

LAND + SEA

ALASKAN BLACK COD

Thai glazed sablefish | bok choy | shiitake mushrooms
coconut ginger broth | furikake rice
(850 cal) 45

CH SEARED HALIBUT*

artichoke tapenade | cauliflower puree | lemon shallot butter
(510 cal) 59

TOUR DE SHRIMP

crab-stuffed | cedar plank chimichurri
coconut crunchy shrimp
(1440 cal) 43

SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp
calamari | skinny fries
(1400 cal) 47

WILD CAUGHT KING CRAB

salt crusted baked potato
(750 cal) per LB MP

COLD WATER LOBSTER TAIL 14 OZ.*

roasted vegetables
(930 cal) MP

CH LINGUINE DI MARE*

shrimp | scallops | lemon saffron cream | herb pistou
(1430 cal) 50

CH HERB SWORDFISH*

saffron white beans | chorizo broth | heirloom grape
tomatoes | baby arugula
(620 cal) 50

WAGYU BACON BURGER*

grilled | Jack cheese | arugula
tomato | onion + diner sauce
(1220 cal) 34

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 56 | 9 oz. (850 cal) 62

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 64

HERB ROASTED CHICKEN*

fingerling potatoes | caramelized onions | capers
Kalamata olives | roasted bell peppers + garlic
(1040 cal) 41

STEAK COMPANIONS

CRAB CAKE* (580 cal) 27

LOBSTER TAIL* (840 cal) 36

CHIMICHURRI BUTTER (380 cal) 6

BLUE CHEESE BUTTER (280 cal) 6

SHRIMP grilled | coconut crunchy | scampi (250-925 cal)
15

SIDE BY SIDE

Sm 10 Lg 14

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

BAKED POTATO (370 cal) 9

BOURSIN POTATO SOUFFLÉ (990 cal) 13

2,000 calories per day is used for general nutrition
advice, but calorie needs may vary. Additional
nutrition information is 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.

CLASSIC CHART HOUSE

MAC NUT MAHI*

warm peanut sauce | mango relish
soy glaze | mango sticky rice
Asian green beans
(1160 cal) 49

SPICED AHI*

Furikake rice | wasabi cream | ginger soy
(1080 cal) 49

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
mango sticky rice
(990 cal) 38

HERB CRUSTED + SLOW ROASTED

PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz. (1130 cal) 49

CAPTAIN

14 oz. (1440 cal) 59

CALLAHAN

18 oz. (1760 cal) 67

CHART YOUR COURSE

\$70

Choose One:

CUP OF SOUP

(230/270 cal)

CAESAR

(470 cal)

CHOPPED SALAD

(390 cal)

Choose One:

10 OZ. PRIME RIB*

(1130 cal)

MISO MAPLE GLAZED SALMON*

prosciutto wrapped | mango + balsamic
glaze drizzle
(1100 cal)

SAVORY SHRIMP PASTA

pappardelle pasta | light garlic butter
(1440 cal)

DESSERT

MINI LAVA CAKE

(890 cal)

FEATURED LIBATION

TORCHED APPLE MANHATTAN

Elijah Craig Small Batch Bourbon, Berentzen
Apple Liqueur & Carpano Antica Sweet
Vermouth infused with applewood smoke
(300 cal) 26

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
(1590 cal) 12

Please allow 30 minutes for preparation

KEY LIME PIE

(1340 cal) 11

CH Chef Inspired Seasonal Selection