

# BEGINNINGS TO SHARE

## KIM CHEE CALAMARI

lightly fried | crisp vegetables  
(990 cal) 20

## OYSTERS ON THE HALF SHELL\*

Ea. (20 cal) 5 1/2 dozen (120 cal) 19

## SHRIMP, AVOCADO + MANGO STACK

(440 cal) 20

## COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping  
(850 cal) 17

## SEARED PEPPER AHI TUNA\*

avocado | cabbage slaw + wonton salad  
(370 cal) 17

## GRILLED + CHILLED SHRIMP COCKTAIL

cocktail sauce  
(430 cal) 25

## PRIME CRAB CAKE\*

jumbo lump cake | prime softshell | remoulade  
yellow pepper coulis | heirloom tomato  
(570 cal) 28

## BELLY + THE BEAST

sweet + spicy pork belly | charred octopus  
chimichurri | jalapeno slaw | tomato + sweet peppers  
(960 cal) 24

# BOWLS + GREENS

## NEW ENGLAND CLAM CHOWDER

(230 \ 450 cal) 12 | 14

## LOBSTER BISQUE

(270 \ 540 cal) 13 | 15

## CAESAR SALAD

(470 cal) 17

## CHOPPED SALAD

cucumber | tomato | red onion | radish | palm hearts  
pepperoncini | balsamic vinaigrette  
(390 cal) 17

## CH KALE + BRUSSELS SPROUTS SALAD

roasted acorn squash | apples | dried cranberries  
goat cheese | pomegranate arils | candied pecans  
maple cider vinaigrette  
(430 cal) 17

## ROASTED VINE TOMATO + BURRATA

arugula | lemon vinaigrette  
(560 cal) 19

## SUNSET BEETS

truffle goat cheese | radish | beet leaf pesto  
(540 cal) 17

# 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) 43 KING SALMON\* (840 cal) 43

AHI TUNA\* (700 cal) 43 SEA BASS\* (680 cal) 51

HALIBUT\* (700 cal) 55

## 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) 41

## TOUR DE SHRIMP

crab-stuffed | cedar plank chimichurri  
coconut crunchy shrimp  
(1440 cal) 38

## SPECIALTY PLATTER

tempura lobster tail | fish | coconut shrimp  
calamari | skinny fries  
(1400 cal) 42

## 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 WILD MUSHROOM SHRIMP + SCALLOPS

garlic roasted mushrooms | crispy fontina polenta  
truffle foam  
(1000 cal) 49

## SHRIMP + SCALLOP CARBONARA

prosciutto | sweet peas | creamy white wine sauce  
(1570 cal) 41

## WAGYU BACON BURGER\*

grilled | Jack cheese | arugula  
tomato | onion + diner sauce  
(1220 cal) 32

## FILET MIGNON\*

3 potato garlic mashed  
7 oz. (710 cal) 52 | 9 oz. (850 cal) 57

## NY STRIP 14 OZ.\*

3 potato garlic mashed  
(1200 cal) 59

## HERB ROASTED CHICKEN\*

fingerling potatoes | caramelized onions | capers  
Kalamata olives | roasted bell peppers + garlic  
(1040 cal) 36

## 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) 46

## SPICED AHI\*

Furikake rice | wasabi cream | ginger soy  
(1080 cal) 46

## COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces  
mango sticky rice  
(990 cal) 34

## HERB CRUSTED + SLOW ROASTED

### PRIME RIB\*

3 potato garlic mashed

### CHART HOUSE

10 oz. (1130 cal) 45

### CAPTAIN

14 oz. (1440 cal) 55

### CALLAHAN

18 oz. (1760 cal) 63

# CHART YOUR COURSE

## \$68

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