

BEGINNINGS

SHRIMP COCKTAIL
(260 cal) 22

CRAB, AVOCADO + MANGO STACK
(440 cal) 21

CRAB, ARTICHOKE, SPINACH DIP
crispy tortilla chips (820 cal) 18

BACON WRAPPED SHRIMP
jalapeno jack cheese | maple glaze
cheesy grits (1180 cal) 19

FRENCH QUARTER OYSTERS
char-grilled | garlic scampi butter
Parmesan gratinee
1/2 Dozen (220 cal) 14 | Dozen (440 cal) 26

BBQ SHRIMP
NOLA Style (254 cal) 19

SEARED AHI TUNA
fried wonton strips | cabbage slaw
Thai dressing | shitake mushrooms
wasabi paste + pickled ginger (631 cal) 19

CRABCAKE MINIS
crab, cajun lemon shallot butter (405 cal) 19

CRAB CLAWS
toast points (540 cal) 33

BOWL + GREENS

CORN AND CRAWFISH BISQUE
(382\573 cal) 12/14

WEDGE SALAD
(274 cal) 13

CAESAR SALAD
(470 cal) 12

COBB SALAD
bacon | boiled egg | blue cheese | tomato | cucumber
(335 cal) 15

CHART YOUR COURSE \$60

Choose One
Cup of Soup (230/270 cal)
Caesar (470 cal)
Wedge Salad (550 cal)

Choose One
10 oz. Prime Rib (1130 cal)
Bronzed Salmon + Shrimp (755 cal)
Shrimp Trio (1440 cal)

Dessert
Mini Lava Cake (890 cal)

HERB CRUSTED + SLOW ROASTED PRIME RIB
chive mashed

CHART HOUSE
10 oz. (1130 cal) 44

CAPTAIN
14 oz. (1440 cal) 52

CALLAHAN
18 oz. (1760 cal) 59

DOCK TO DINE

roasted vegetable couscous | lemon shallot butter
simply grilled with olive oil (adds 50 cal) | baked
sautéed (adds 60 cal) | blackened (adds 100 cal)

MAHI (650 cal) 35 **SALMON*** (700 cal) 33
SEA BASS (930 cal) 49 **REDFISH** (570 cal) 44
Baja Shrimp \$8 | Tropical Fruit Salsa \$5
Pontchartrain Sauce \$9

LAND + SEA

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream + soy dipping sauces
mango sticky rice (990 cal) 30

JUMBO SHRIMP
Bucatini Pasta | Tasso Cream Sauce (2416 cal) 31

FILET MIGNON*
chive mashed
6 oz. (710 cal) 46 | 9 oz. (850 cal) 53

DOUBLE BONED DUROC PORK CHOP
Heirloom carrots | mashed potatoes | Worcestershire glaze
(1299 cal) 41

BRICK CHICKEN
chive mashed potatoes | asparagus | pan juices (750 cal) 26

BRAISED BEEF SHORT RIBS
chive mashed potatoes | roasted carrots
pan gravy (1070 cal) 36

WAGYU BACON BURGER*
grilled | Jack cheese | arugula
tomato | onion + diner sauce (1220 cal) 28

PRIME RIB FRENCH DIP*
Monterey Jack | horseradish cream
caramelized onions + au jus (1030 cal) 21

STEAK COMPANIONS

5 (EA) GRILLED, COCONUT CRUNCHY OR SCAMPI SHRIMP
(610 cal) 14

BACON WRAPPED SHRIMP (885 cal) 17
CRAB CAKE (310 cal) 9

SIDE BY SIDE

Sm 9 Lg 12
SIZZLING MUSHROOMS (490\530 cal)
STEAMED ASPARAGUS (220\330 cal)
CREAMED SPINACH (330\650 cal)
MAC & CHEESE (780\1560 cal)
WILD RICE PILAF (220\440 cal)
HEIRLOOM CARROTS (155\310 cal)
POTATO CROQUETTES (684\981 cal)

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.
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