

COLD APPETIZERS

CH Gazpacho Shrimp Cocktail	13.99
Shrimp cocktail served with avocado-shrimp gazpacho sauce and plantain chips	
East Meets West Tuna*	15.99
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips	
Oysters on the Half Shell*	15.99
1/2 dozen, Baker's dozen \$28.99	
Hummus Trio	8.99
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips	
Lobster & Shrimp Spring Rolls	13.99
chilled & hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce	
CH Shrimp, Crab, Avocado & Mango Stack	15.50
Shrimp and crab meat tossed in remoulade, layered with avocado & mango	

HOT APPETIZERS

Calamari & Friends	13.99
lightly fried calamari & more, served with citrus chili sauce & marinara	
CH Big Island Shrimp Roll	11.99
lightly tempura-fried with asparagus, wasabi cream and kim chee	
Crab, Shrimp & Vegetable Fritters	13.99
with roasted corn avocado salsa & kim chee sauce	
Herb Steamed Artichoke	10.99
steamed with fresh herbs & garlic, served hot with lemon basil aioli	
Coconut Crunchy Shrimp	11.99
served with citrus chili sauce	
Crab Cake	15.50
Avocado corn relish with lemon butter	
CH Shrimp, Brie & Artichoke Melt	12.99
baked to perfection with a creamy cheese blend, bacon and artichokes, with crispy crostinis for dipping	

SOUPS

Lobster Bisque	8.99
laced with sherry	
Clam Chowder	7.99
award-winning, New England style chowder	
Gazpacho	7.50
chilled tomato soup with crisp fresh vegetables & sour cream	
Best of Soup	8.75
sampling of each: clam chowder, lobster bisque & gazpacho	

SALADS

Caesar Salad	8.50
crisp romaine, shaved Parmesan, croutons & our own Caesar dressing	
CH Chopped Salad	7.99
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	
Chopped Spinach Salad	8.99
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	
Chart House Salad Bar	17.99
with an entree \$8.99	
CH Lobster & Shrimp Salad	18.50
Caribbean greens tossed with mango vinaigrette accompanied by avocado & crostinis	

SIGNATURE SIDES

Sizzling Mushrooms	7.99
Asparagus	7.99
Yukon Gold Mashed Potatoes	6.99
Baked Potato	5.99
Creamed Spinach	7.99
Roasted Fingerling Potatoes	5.99
Toasted Vegetable Orzo	4.99

TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, baked or blackened and finished with lemon shallot butter.

<input checked="" type="checkbox"/> Mahi	34.99	<input checked="" type="checkbox"/> Tilapia	23.99
<input checked="" type="checkbox"/> Swordfish	32.99	<input checked="" type="checkbox"/> White Sea Bass	30.99
<input checked="" type="checkbox"/> Ahi Tuna*	35.99	<input type="checkbox"/> King Salmon	32.99
<input checked="" type="checkbox"/> Atlantic Salmon	26.99	<input type="checkbox"/> Salmon	25.99

SIGNATURE FISH

Spiced Yellowfin Ahi*	37.99
seared to perfection with a ginger soy sauce, wasabi cream & wasabi mashed potatoes	
Macadamia Crusted Mahi	37.99
warm peanut sauce with mango relish, soy glaze drizzle & served with Asian green beans	
Garlic Panko Crusted Sea Bass	33.99
served with tomato basil sauce and creamed spinach	
Island Swordfish	35.99
grilled with a teriyaki glaze served with coconut ginger rice	
Stuffed Tilapia	29.99
each delicious bite filled with lump crab drizzled with lemon butter & served with Yukon Gold mashed potatoes	
Herb Crusted Salmon	29.99
with Yukon Gold mashed potatoes & pommery mustard sauce	

SEAFOOD

Best of Shrimp	29.99
crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp	
Pan Seared Scallops	31.99
ginger soy sauce & wasabi cream, served with wasabi mashed potatoes & Asian green beans	
Coconut Crunchy Shrimp	25.99
coconut ginger rice & citrus chili sauce	
Alaskan King Crab	market
steamed to perfection & served with a baked potato	
CH Shrimp & Artichoke Linguini	28.99
Grilled shrimp served over linguini tossed with sauteed spinach, artichokes, tomatoes and garlic herb butter, sprinkled with feta cheese	
Crab Cakes	29.99
Avocado corn relish with lemon butter, served with toasted vegetable orzo	
Mixed Seafood Grill	32.99
Grilled citrus salmon, shrimp scampi & a crab cake topped with avocado corn relish, served with toasted vegetable orzo	
Lobster Tail 7 oz.	41.99
Cold water lobster, served with toasted vegetable orzo	
Baked Stuffed Shrimp	27.99
crab-stuffed shrimp, served with toasted vegetable orzo	
CH Cedar Plank Chimichurri Shrimp	27.99
Chimichurri infused and cedar plank grilled, with roasted fingerling potatoes & summer vegetables	

STEAKS • POULTRY • PRIME RIB

Prime Rib - Chart House Cut 10 oz.*	29.50
Captain's Cut 14 oz.*	35.50
Callahan's Cut 18 oz.*	39.50
Filet Mignon 8 oz.	34.99
NY Strip 14 oz.	36.99
Brandy Peppercorn Medallions & Shrimp	35.99
filet medallions topped with a brandy and green peppercorn demi glace; accompanied by grilled, scampi or coconut crunchy shrimp	
Slow Roasted Free Range Chicken	21.99
fennel & thyme brined, with Yukon Gold mash potatoes & natural au jus	
New Wave Surf & Turf	31.99
fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in ginger soy sauce or grilled citrus salmon, served with Yukon Gold mashed potatoes	
Prime Rib and Cold Water Lobster Tail	61.50
Teriyaki Top Sirloin	28.99
12 oz. Certified Angus Beef sirloin marinated & fire grilled, served with roasted fingerling potatoes, grilled pineapple & coconut fried onion ring	

SIGNATURE DESSERT

Hot Chocolate Lava Cake

A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.

10.99

Please allow 30 minutes for preparation.

Will Holt . . . Managing Director

CH Shrimp Sensation

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*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.