

COLD APPETIZERS

Seafood Martini	16
jumbo lump crabmeat & shrimp with Napa cabbage, avocado & hearts of palm in a tobiko kim chee dressing	
Jumbo Shrimp Cocktail	14
Oysters on the Half Shell	14
half dozen fresh blue point oysters accompanied by cocktail sauce	
Crab, Avocado & Mango Stack	16
jumbo lump crabmeat tossed in remoulade, layered with avocado & mango	
East Meets West	15
zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado	
Hummus Trio	8
a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips	
Lobster & Shrimp Spring Rolls	12
hand rolled in rice paper with cabbage, cucumber & vermicelli, served with Thai chili dipping sauce	
Iced Seafood Tower	21
chilled lobster, jumbo shrimp, blue point oysters & king crab	per person

Stone Crabs

Fresh stone crabs from the warm waters of the Gulf of Mexico. Harvested by hand, one claw at a time, then returned to the sea. We proudly serve the finest of this delicacy available in the world. Perfectly cracked and served with our Original Mustard Sauce.

select...6 per order large...5 per order
daily market prices quoted by your server

HOT APPETIZERS

Tempura Shrimp Kushi	13
skewered with avocado, drizzled with soy glaze, served with dynamite slaw & Thai chili dipping sauce	
Bruschetta Sliders	9
prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle	
Calamari	11
lightly fried calamari & more, served with citrus ginger vinaigrette & marinara	
Jumbo Lump Crab Cake	15
drizzled with a tangy mustard sauce	
Fried Asparagus	8
jumbo spears, topped with fresh tomatoes & blue cheese butter	

SOUPS

Lobster Bisque	9
laced with sherry	
Clam Chowder	7
award winning, New England style chowder	
Gazpacho	6
chilled tomato soup with crisp fresh vegetables & sour cream	
Best of Soup	8
sampling of each: gazpacho, lobster bisque & clam chowder	

SALADS

Chart House Chopped Salad	7
mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette	
Bibb Salad Stack	9
prosciutto crisps, diced tomatoes, hearts of palm & provolone in a Dijon herb vinaigrette	
Caesar Salad	8
crisp romaine, shaved Parmesan, homemade eggplant croutons & our own Caesar dressing	
Chopped Spinach Salad	9
with warm bacon dressing, chopped egg, bacon, radishes & mushrooms	
Roasted Beet Salad	8
sliced red & yellow beets drizzled with orange truffle champagne glaze. Arugula, prosciutto crisps, blue cheese crumbles, candied pecans, red onions & mandarin oranges tossed in a lemon vinaigrette	
Asian Chicken Salad	12
ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles	

FISH

Stuffed Flounder	28
each delicious bite filled with jumbo lump crab drizzled with lemon butter & served with Yukon gold mashed potatoes	
Seared Chilean Sea Bass	32
succulent sea bass topped with fresh lobster & jumbo lump crab, served with saffron risotto	
Spiced Yellowfin Ahi	28
seared to perfection with a ginger soy sauce, wasabi cream & saffron risotto	
Macadamia Crusted Mahi	28
warm peanut sauce with a hint of frangelico mango relish, soy glaze drizzle & served with Asian long beans	
Miso Glazed Salmon	26
wrapped in Prosciutto with miso maple glaze & finished with a mango & balsamic glaze drizzle. Served with lemon shallot butter & Asian long beans	
Fish & Chips	16
hand dipped beer battered haddock served with skinny fries & friends	

All fish may be prepared broiled, sautéed or simply grilled with olive oil

STEAKS • POULTRY • PRIME RIB

Filet Mignon 8 oz.	34
NY Strip 14 oz.	36
Prime Rib - Chart House Cut 12 oz.	28
Prime Rib - Callahan Cut 16 oz.	32
Blue Cheese Filet Mignon	36
Tomahawk Lamb Chops	39
marinated & seared with roasted vegetables & fingerling potatoes	
Free Range Chicken	22
in a Marsala wine sauce, served with Yukon gold mashed potatoes	
Brick Chicken	22
young hen seared thin & crispy, served with roasted vegetables & fingerling potatoes in natural juices	

SEAFOOD

New Wave Surf & Turf	28
fork tender short ribs with Cabernet demi-glace paired with your choice of seared scallops in a ginger soy sauce or bronzed mahi, served with Yukon gold mashed potatoes	
Mediterranean Grilled Shrimp	24
marinated, topped with Greek olive mix & served with saffron risotto	
Pan Seared Scallops	27
ginger soy sauce, wasabi cream, served with saffron risotto & Asian long beans	
Coconut Crunchy Shrimp	21
crab fried rice & sweet plum sauce	
Mixed Seafood Grill	32
bronzed mahi, Mediterranean grilled shrimp & a jumbo lump crab cake	
Lobster Francese	26
lightly breaded lobster tail paillard, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes	
Alaskan King Crab (1½ lbs.)	45
extra large, steamed to perfection & served with roasted vegetables	
Lobster Tail (14 oz.)	59
cold water lobster, the best in the world served with roasted vegetables	

SIGNATURE SIDES

Sizzling Mushrooms	8
Asparagus	7
Yukon Gold Mashed Potatoes	6
Baked Potato	6
Fried Mac & Cheese	8
Creamed Spinach	7
Baby Baked Potatoes	8
Asian Long Beans	7
Skinny Fries & Friends	6

SIGNATURE DESSERTS

Chocolate Lava Cake	11	Chart House Soufflé	15
rich chocolate cake with molten Godiva liqueur center, served warm with chocolate sauce, Heath bar crunch & vanilla ice cream		light and fluffy with your choice of raspberry, chocolate or Grand Marnier crème anglaise. Perfect for sharing, serves 3 to 4.	

Please allow 15 minutes for preparation of specialty desserts.

Wayne Wood . . . Managing Director

Joe Gonzales . . . Executive Chef

18% gratuity will be added to parties of 6 or more. *There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness or even death from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.