

## CRAFTED COCKTAILS

### MANGO MOJITO

Cruzan Mango Rum, Monin Mojito, mint, lime 12

### POMEGRANATE MARTINI

Smirnoff Vodka, PAMA Pomegranate Liqueur, triple sec, pomegranate juice, lime 14

### ULTIMATE MARGARITA

Patron Silver Tequila, Cointreau Orange Liqueur, our signature margarita mix 15

### POMEGRANATE MOJITO

Bacardi Superior Rum, DeKuyper Pomegranate Liqueur, Monin Mojito, mint, lime 12

### FLEUR D' LIS

Malibu Coconut Rum, Midori Melon Liqueur, DeKuyper Peachtree Schnapps, orange juice, pineapple juice 12

### FIERY CUCUMBER

Stoli Cucumber Vodka, Monin Cucumber, fresh cucumber, sea salt, cayenne pepper, lime zest rim 14

### MOSCATO SANGRIA

Cruzan Mango Rum, Moscato Wine, basil leaves 13

### THIS IS NO 'OLD' FASHIONED

Woodford Reserve Bourbon, Carpano Antica Sweet Vermouth, San Pellegrino, Aranciata Rosse, Fee Brothers Orange Bitters 15

### MONARCH MARGARITA

1800 Reposado Tequila, Combier Orange Liqueur, blood orange sour 13

### DOUBLE BERRY MULE

Smirnoff Vodka, Fever Tree Ginger Beer, fresh raspberries, fresh blackberries 13

### CHOCOLATE + BOURBON

Four Roses Small Batch Bourbon, Carpano Antica Sweet Vermouth, Tiramisu Italian Liqueur, Fee Brothers Aztec Chocolate Bitters 15

### TABLESIDE TORCHED APPLE MANHATTAN

Elijah Craig Bourbon, Berentzen Apple Liqueur, Carpano Antica Sweet Vermouth infused with Applewood smoke 26

## ZERO PROOF

### CUCUMBER + HONEY

Monin Cucumber, honey, fresh cucumber, mint + lemon 6

### BLOOD ORANGE + SAGE

Reál Ginger Infused Syrup, Liber & Co Blood Orange Cordial, blood orange sour, fresh lime, sage 6

### FAUX-JITO

fresh raspberries, blueberries, mint, lime, sparkling mojito mix 6

### PEACH PALMER

Reál Peach Puree, fresh lemon, brewed iced tea 5.5

### BLACK CHERRY PALMER

Reál Black Cherry Puree, fresh lemon, brewed iced tea 5.5

### REFILLS \$3.5

Roger Boomer | Managing Director  
Elsa Navarro | Executive Chef

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.



## BEGINNINGS

### PUPU PLATTER

lobster California roll | shrimp cocktail  
coconut crunchy shrimp | tuna poke stack  
+ Thai chicken spring rolls 31

### JUMBO SHRIMP COCKTAIL 19

### COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream +  
soy dipping sauces 15

### KIM CHEE CALAMARI

lightly fried | fresh kim chee 17.5

### SHRIMP, AVOCADO + MANGO STACK 19

### HEIRLOOM + BURRATA CRUDO

heirloom tomato | cracked pistachio  
white balsamic basil vinaigrette 13

### PRIME CRAB CAKE

jumbo lump cake | softshell | remoulade  
yellow pepper coulis | heirloom tomato MP

### CHILLED SEAFOOD TOWER

cooked lobster tail | king crab | oysters  
jumbo shrimp cocktail | blue fin tuna poke  
Small 80 / Large 145

## BOWLS + GREENS

### LOBSTER BISQUE

12 / 14

### NEW ENGLAND CLAM CHOWDER

10 / 12

### CAESAR SALAD

13

### PEOHE'S SALAD

Mandarin oranges | candied walnuts  
orange ginger vinaigrette 12.5

### CHOPPED SPINACH SALAD

bacon | egg | radishes | mushrooms  
warm bacon dressing 13.5

### SUNSET BEETS

truffle goat cheese | radish | beet leaf pesto 16

### BABY ICEBERG WEDGE

tomato + sweet pepper ceviche | tomato coulis  
applewood bacon | Gorgonzola dressing 14

## CHEF'S FEATURE

### SHRIMP & SCALLOP LINGUINE

squid ink pasta | pistachio cilantro pesto  
roasted yellow bell pepper sauce  
51

## SWEETS

### HOT CHOCOLATE LAVA CAKE

chocolate liqueur | chocolate sauce  
Heath Bar Crunch | vanilla ice cream 12

### RIPPLE MUD PIE

coffee flavored ice cream  
chocolate cookie crust | chocolate fudge sauce  
12

### WHITE CHOCOLATE RASPBERRY CHEESECAKE 12

### KEY LIME PIE

authentic Key Lime custard  
graham cracker crust | whipped cream 11

## VINTAGE PEOHE'S

### COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces  
coconut ginger rice 28

### SPICED AHI\*

Furikake rice | wasabi cream + ginger soy 43

### HERB CRUSTED + SLOW ROASTED PRIME RIB\*

3 potato garlic mashed

### PEOHE'S CUT

10 oz. / 38

### CAPTAIN

14 oz. / 46

### CALLAHAN

18 oz. / 49

## DOCK TO DINE

coconut ginger rice  
simply grilled with olive oil  
baked | sautéed | blackened

### CHILEAN SEA BASS 50

### ALASKAN HALIBUT 50

### AHI\* 40

### SWORDFISH 41

### SALMON\* 32

### MAHI MAHI 35

## LAND + SEA

### SESAME CRUSTED SALMON\*

Szechuan vegetables | peanut sauce  
Furikake rice 35

### CHILEAN SEA BASS PINOT NOIR

pinot noir reduction | asparagus  
3 potato garlic mashed 53

### WILD CAUGHT KING CRAB

roasted fingerling potatoes | grilled broccolini  
by the pound MP

### AUSTRALIAN LOBSTER TAIL

roasted fingerling potatoes | grilled broccolini 59

### SHRIMP + ARTICHOKE LINGUINE

spinach | tomato | feta 29.5

### ALASKAN BLACK COD

Thai glazed sablefish | bok choy | shitake mushrooms  
coconut ginger broth | furikake rice 40

### LEMON MYRTLE KING SALMON

artichoke pancetta potato hash | minted basil pea 46

### MAHI MAI'A

macadamia nuts | bananas | Frangelico | coconut  
ginger rice 38

### FILET MIGNON\*

3 potato garlic mashed 42 / 47

### NY STRIP 14 OZ.\*

3 potato garlic mashed 45

### AIRLINE CHICKEN

fresh fennel brine | wild mushroom ragout 27

## STEAK COMPANIONS

### BLUE CHEESE BUTTER 3

### AUSTRALIAN LOBSTER TAIL 50

## SIDE BY SIDE

### STEAMED ASPARAGUS 12

### CRISPY BACON + BRUSSELS SPROUTS 12

### 3 POTATO GARLIC MASHED 12

### LOBSTER MAC N CHEESE 18