

CHILLED

OYSTERS ON THE HALF SHELL*
half dozen | mignonette | zesty cocktail sauce
inquire for daily selections
(120 cal) 23

SHRIMP, AVOCADO + MANGO STACK
(440 cal) 19

YELLOWFIN TUNA CRUDO*
yuzu vinaigrette | daikon radish salad | ponzu aioli
(303 cal) 17

SHRIMP COCKTAIL
(260 cal) 19

SEARED PEPPER AHI TUNA*
avocado | cabbage slaw + wonton salad
(631 cal) 16

WARM

KIM CHEE CALAMARI
lightly fried | crisp vegetables
(990 cal) 18.5

STEAMED MUSSELS MARINIÈRE
shallots | white wine | garlic butter | grilled baguette
(1170 cal) 16

CRAB CAKE
brown butter skillet corn | mustard beurre blanc
(570 cal) 22

COCONUT CRUNCHY SHRIMP
citrus chili | coconut cream + soy dipping sauces
(850 cal) 15

WHIPPED RICOTTA + MEATBALLS
veal | pork | beef | red sauce
(620 cal) 16

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER
(230\450 cal) 10 | 13

LOBSTER BISQUE
(270\540 cal) 12 | 15

CAESAR SALAD
Parmesan cheese bowl | sweet peppers
achiote marinade
(640 cal) 14

CHOPPED SALAD
English cucumber | heirloom tomato | pickled red
onion | rainbow carrot | cannellini beans | white
balsamic basil vinaigrette
(300 cal) 14

SUNSET BEETS
truffle goat cheese | radish | carrot top pesto
(540 cal) 15

TOMATO, BACON + BLUE CHEESE
beefsteak tomatoes | caramelized pearl onions
balsamic glaze
(480 cal) 14

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

Before placing your order, please inform your server if anyone in your party has a food allergy.

*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

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. Chart House is wholly owned by Landry's, Inc.

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)

| | | | |
|----------------------------|----|------------------------------|----|
| SWORDFISH (720 cal) | 38 | SEA BASS (680 cal) | 52 |
| AHI TUNA* (700 cal) | 39 | HALIBUT (700 cal) | 50 |
| SALMON (890 cal) | 29 | KING SALMON (840 cal) | 39 |

COMPLEMENTS

| | |
|---|---|
| BAJA SHRIMP avocado corn salsa (400 cal) 9 | ISLAND SPICED SALSA mango pineapple (70 cal) 5 |
|---|---|

SHELLFISH

LOBSTER & SHRIMP CARBONARA
prosciutto | peas | linguini
(1570 cal) 39.5

WILD CAUGHT KING CRAB
marinated grilled vegetables
(750 cal) MP

AUSTRALIAN LOBSTER TAIL 7 OZ.*
marinated grilled vegetables
(1100 cal) MP

SHELLFISH BOUILLABAISSE
shrimp, scallops + mussels | chorizo clam broth
heirloom tomato + fennel | grilled baguette
(730 cal) 38

CUTS

HERB CRUSTED + SLOW ROASTED PRIME RIB*
3 potato garlic mashed
CAPTAIN
14 oz (1440 cal) 49
CALLAHAN
18 oz (1760 cal) 52

FILET MIGNON*
3 potato garlic mashed
7 oz. (710 cal) 41 | 9 oz. (850 cal) 46

NY STRIP 14 OZ.*
3 potato garlic mashed
(1200 cal) 44

SOUS VIDE ROASTED CHICKEN
half-chicken | roasted vegetables
(690 cal) 32

LAMB CHOPS*
tri-color carrots | parsnip purée | pistachio
pomegranate | mint jus
(700 cal) 48

STEAK COMPANIONS
CHIMICHURRI BUTTER (380 cal) 5

BLUE CHEESE BUTTER (280 cal) 5

CRAB CAKE (580 cal) 19

AUSTRALIAN LOBSTER TAIL (840 cal) 42

SIDE BY SIDE

Sm 10 Lg 13

SIZZLING MUSHROOMS (490 \ 530 cal)

STEAMED ASPARAGUS (220 \ 330 cal)

CREAMED SPINACH (330 \ 650 cal)

3 POTATO GARLIC MASHED (450 \ 900 cal)

VEGETABLE ORZO (180 \ 360 cal)

*Welcome To
The Cardiff Chart House!*

GLOBALLY INSPIRED

MISO SAKE GLAZED BLACK COD
Asian vegetable medley | Yuzu Dashi broth
(690 cal) 39

SPICED AHI*
Furikake rice | grilled bok choy | wasabi cream
ginger soy
(1080 cal) 43

KEY WEST SWORDFISH
mango sticky rice | pineapple habanero butter
(910 cal) 42

HONEY HARISSA KING SALMON
seared + glazed | cucumber tomato salad
(1150 cal) 43

HALIBUT + LOBSTER RISOTTO
lobster risotto | roasted tomato beurre blanc
(1240 cal) 57

CHART YOUR COURSE

\$57

STARTER

Choose One:
CUP OF SOUP (230/270 cal)
CAESAR (470 cal)
CHOPPED SALAD (390 cal)

ENTRÉE

Choose One:
10 OZ. PRIME RIB
(1130 cal)
MAMA MUCCI’S SHRIMP LINGUINE
crispy prosciutto | fresh herbs | roasted garlic
butter sauce
(1250 cal)
BRONZED SALMON + CRAB
sweet + spicy seared | mango sticky rice
heirloom tomato relish
(1018 cal)

DESSERT

MINI LAVA CAKE
(890 cal)

CHEF’S FEATURE

SOLE ON FIRE
crab stuffed sole | cedar smoked
sautéed vegetables | citrus shallot butter
(863 cal) 32

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE
chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
(890 \ 1590 cal) 9 / 12

substitute seasonal house-made
ice cream \$1

Please allow 30 minutes for preparation