

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) 20

YELLOWFIN TUNA CRUDO*

yuzu vinaigrette | daikon radish salad | ponzu aioli
(303 cal) 18

SHRIMP COCKTAIL

(260 cal) 20

SEARED PEPPER AHI TUNA*

avocado | cabbage slaw + wonton salad
(631 cal) 17

WARM

KIM CHEE CALAMARI

lightly fried | crisp vegetables
(990 cal) 20

STEAMED MUSSELS MARINIÈRE

shallots | white wine | garlic butter | grilled baguette
(1170 cal) 17

CRAB CAKE

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

WHIPPED RICOTTA + MEATBALLS

veal | pork | beef | red sauce
(620 cal) 17

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream + soy dipping sauces
(850 cal) 16

BOWLS + GREENS

NEW ENGLAND CLAM CHOWDER

(230\450 cal) 11 | 14

LOBSTER BISQUE

(270\540 cal) 13 | 16

CAESAR SALAD

Parmesan cheese bowl | sweet peppers
achiote marinade
(640 cal) 15

CHOPPED SALAD

English cucumber | heirloom tomato | pickled red
onion | rainbow carrot | cannellini beans | white
balsamic basil vinaigrette
(300 cal) 15

SUNSET BEETS

truffle goat cheese | radish | carrot top pesto
(540 cal) 16

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.

Gerardo Nava | Managing Director

Sean Yontz | Executive Chef

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)

MAHI (650 cal)	41	SALMON (890 cal)	29
SWORDFISH (720 cal)	38	SEA BASS (680 cal)	52
AHI TUNA* (700 cal)	39		

COMPLEMENTS

BAJA SHRIMP

avocado corn salsa
(400 cal) 9

ISLAND SPICED SALSA

mango | pineapple
(70 cal) 5

SHELLFISH

WILD CAUGHT KING CRAB

marinated grilled vegetables
(750 cal) MP

AUSTRALIAN LOBSTER TAIL 7 OZ.*

marinated grilled vegetables
(1100 cal) MP

SHELLFISH LINGUINE

lobster | shrimp | mussels | clams
scallops | garlic butter | grilled baguette
(1709 cal) 39

COCONUT CRUNCHY SHRIMP

citrus chili | coconut cream | soy dipping sauce
mango sticky rice
(990 cal) 29

CUTS

HERB CRUSTED + SLOW ROASTED PRIME RIB*

3 potato garlic mashed

CHART HOUSE

10 oz (1130 cal) 40

CAPTAIN

14 oz (1440 cal) 50

CALLAHAN

18 oz (1760 cal) 55

FILET MIGNON*

3 potato garlic mashed
7 oz. (710 cal) 43 | 9 oz. (850 cal) 48

NY STRIP 14 OZ.*

3 potato garlic mashed
(1200 cal) 45

SOUS VIDE ROASTED CHICKEN

half-chicken | 3 potato garlic mashed | asparagus
(690 cal) 33

LAMB CHOPS*

tri-color carrots | parsnip purée | pistachio
pomegranate | mint jus
(700 cal) 51

STEAK COMPANIONS

CRAB CAKE

(580 cal) 19

CHIMICHURRI BUTTER

(380 cal) 5

BLUE CHEESE BUTTER

(280 cal) 5

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)

BAKED POTATO

(370 cal) 8

HIGHLY RECOMMENDED

HOT CHOCOLATE LAVA CAKE

chocolate liqueur | Heath® Bar Crunch
vanilla ice cream | chocolate sauce
(890 \ 1590 cal) 10 / 13

substitute seasonal house-made
ice cream \$1

Please allow 30 minutes for preparation