BEGINNINGS

CHARCUTERIE BOARD 26

cured meats | artisan cheeses

SHRIMP COCKTAIL 25

CRAB, AVOCADO + MANGO STACK 21

KIM CHEE CALAMARI 18

lightly fried | calamari | vegetables

CRAB, ARTICHOKE, SPINACH DIP 19

crispy tortilla chips

BACON WRAPPED SHRIMP 20

jalapeno jack cheese i maple glaze cheesy grits

FRENCH QUARTER OYSTERS

char-grilled | garlic scampi butter | parmesan gratinee 1/2 dozen 17 | dozen 29

SEARED AHI TUNA 19

fried wonton strips | cabbage slaw | eel sauce | shitake mushrooms wasabi paste + pickled ginger

CRABCAKE MINIS 20

crab | lemon shallot butter

SAUTÉED CRAB CLAW 30

ESCARGOT 22

crimini mushroom | boursin cheese | tempura battered escargot | lemon shallot garlic butter

BOWL + GREENS

WEDGE SALAD 15

CAESAR SALAD 14

COBB SALAD 15

CORN & CRAB BISQUE 14/17

HERB CRUSTED + SLOW ROASTED PRIME RIB

garlic mashed

CHART HOUSE 49

CAPTAIN 57

CALLAHAN 64

10 oz.

14 oz.

18 oz.

CHART YOUR COURSE 65

choose one

choose one

choose one

CUP OF SOUP

10 OZ. PRIME RIB

MINI LAVA CAKE

CAESAR

BRONZED SALMON + SHRIMP

CHEESECAKE

SHRIMP TRIO

SHORT RIB

DOCK TO DINE

grilled vegetable couscous | lemon shallot butter simply grilled with olive oil | baked | sautéed | blackened

MAHI 37 SALMON 34 SEABASS 52 REDFISH 47

baja shrimp 8 tropical fruit salsa 5 pontchartrain sauce 11

LAND + SEA

COCONUT CRUNCHY SHRIMP 34

citrus chili | coconut cream | soy dipping sauces mango sticky rice 30

FILET MIGNON*

mashed potatoes 6 oz. 46 | 9 oz. 55

BRAISED BEEF SHORT RIBS 38

mashed potatoes | roasted carrots | pan gravy

WAGYU BURGER* 28

grilled | jalapeno jack cheese | arugula | tomato caramelized onion | chimichurri mayo | candied bacon | pretzel bun

PRIME RIB FRENCH DIP* 24

monterey jack | horseradish cream caramelized onions + au jus

SHRIMP & SCALLOPS 48

sauteed shrimp & scallops mushroom & asparagus risotto

SUGAR CANE SKEWERED PORK LOIN 30

butternut squash risotto | abita amber butter

PANEED CHICKEN 27

pan fried chicken breast | sauteed vegetables homemade pan gravy

STEAK COMPANIONS

5 (EA) GRILLED, BLACKENED 15

LOBSTER TAIL 35

TRUFFLE BUTTER 5

SCALLOPS 20

CHIMICHURRI BUTTER 5

SIDE BY SIDE

sm 10 | lg 13

sm 10 | lg 13

SIZZLING MUSHROOMS

VEGETABLE MEDLEY

STEAMED ASPARAGUS

CRISPY BRUSSEL SPROUTS

CREAMED SPINACH

TRUFFLE GNOCCHI

MAC & CHEESE

RISOTTO