

Monday, January 29, 2007

Raw Bar & Shellfish

Seared Peppered Ahi Tuna*	\$10.99
Served rare with tangy mustard, ginger & wasabi	
Oysters on the Half Shell*	\$9.99
1/2 dozen, Baker's dozen \$18.99	
Clams Casino	\$9.99
Baked with herb pepper butter & bacon	
Clams on the Half Shell	\$9.99
1/2 dozen, Baker's dozen \$19.99	
Crab, Avocado and Mango Stack*	\$12.50
Jumbo lump crabmeat tossed in remoulade layered with avocado & mango	
Shrimp Cocktail*	\$12.99
5 colossal shrimp in a gazpacho cocktail sauce with rock shrimp	

Appetizers

Calamari	\$9.99
Lightly fried with a Thai chili citrus or sweet peppers	
Crab Stuffed Mushrooms	\$11.99
Baked in a white wine sauce	
Blue Crab Dip	\$8.50
Blue crab baked with cheese, French bread crostini	
Coconut Crunchy Shrimp	\$10.99
Served with sweet plum sauce	
Lobster Spring Rolls	\$9.99
Served with a tangy mustard sauce	
Jumbo Lump Crab Cake	\$12.99
Maryland style, caper butter sauce	

Soups & Salads

Lobster Bisque	\$7.99
Laced with sherry	
Clam Chowder	\$5.99
Award-winning, New England style chowder	
Chopped Spinach Salad	\$6.50
With warm bacon dressing, chopped egg, bacon, mushrooms & radishes	
Caesar Salad	\$6.50
Crisp Romaine, grated Parmesan and our own Caesar dressing	

Chart House Salad	\$5.50
Chopped mixed greens, cucumber, tomato, red onion, hearts of palm & pepperoncinis in balsamic vinaigrette	
Chopped Cobb Salad	\$12.99
Mixed greens, bleu cheese dressing, chicken, bacon, avocado, tomatoes & eggs	
Chart House Salad Bar	\$14.99
With an entree \$5.99	

Today's Fresh Fish Selection

We serve only the freshest fish available each day. Any of these fish may be prepared to your liking; grilled, baked, or blackened.
Served with seasonal vegetable of the day and herbed rice.

Swordfish	\$25.99
North Atlantic Salmon	\$22.99
Chilean Sea Bass	\$32.99
Flounder	\$22.99

Pacific Yellowfin Ahi	\$23.99
Mahi-Mahi	\$25.99
Gulf Snapper	\$22.99

Fresh Fish Specialties

Dynamite Mahi Mahi	\$27.99
Crab crusted, chive oil drizzle, with coconut ginger rice	
Baked Stuffed Flounder	\$25.99
A New England classic, stuffed with crabmeat & baked, with rice pilaf	
Bronzed Swordfish	\$28.99
Sweet cajun spiced, pan seared, shallot butter & crabmeat	

Macadamia Crusted Mahi-Mahi	\$28.99
Peanut sauce with a hint of Frangelico, mango coulis, coconut ginger rice	
Herb Crusted Salmon	\$23.99
With garlic mashed potatoes & pommery mustard sauce	
Orange Basil Salmon	\$25.99
Citrus glazed, coconut ginger rice	

Shrimp and Seafood

Coconut Crunchy Shrimp	\$22.99
Coconut ginger rice & sweet plum sauce	
Shrimp Fresca	\$26.99
Parmesan crusted shrimp with angel hair pomodoro, topped with jumbo lump crabmeat	
Shrimp Trio Platter	\$24.99
One dozen large shrimp prepared scampi, coconut & grilled	
Baked Stuffed Shrimp	\$23.99
Six crab-stuffed shrimp served with seasonal vegetables & rice pilaf	

Mediterranean Shrimp and Pasta	\$22.99
Tomato basil garlic sauce with shrimp, kalamata olives, feta cheese and spinach leaves over a bed of angel hair	
Pan Seared Sea Scallops	\$23.99
In a soy-ginger broth with bok choy, spinach & coconut ginger rice	
Chart House Mixed Grill	\$26.99
A jumbo lump crab cake, fresh grilled fish & grilled shrimp accompanied by seasonal vegetables & rice pilaf	

Prime Rib, Steaks and Chicken

Prime Rib - Chart House Cut	\$23.99
Callahan Cut - \$28.99	
New York Strip	\$26.99
Prime Rib and Shrimp	\$30.99
Tenderloin Medallions	\$24.99
Grilled beef tenderloins with teriyaki glaze & mango sauce	
Filet Mignon	\$27.99

Filet (6 oz.) and Shrimp	\$27.99
Filet (6 oz.) and Australian Lobster Tail	\$42.99
Rack of Lamb	\$24.99
Marinated & grilled, with mint au jus & herbed rice pilaf	
Chicken Marsala	\$17.99
Traditionally prepared with sauteed mushrooms, rich marsala sauce and mashed potatoes	

Crab and Lobster

Jumbo Lump Crab Cakes	\$26.99
Pan seared, with caper butter, served with seasonal vegetables	
Alaskan King Crab	\$35.99
Steamed, served with drawn butter, baked potato	

Australian Lobster Tail (6 oz.)	\$30.99
Baked with gremolata butter, served with seasonal vegetables & rice pilaf	
Steamed Maine Lobster	\$34.99
Steamed, served with drawn butter & baked potato	

Signature Toppings

Jumbo Lump Crab and Shrimp	\$6.99
Jumbo Lump crab and shrimp with shallot lemon butter	
Dynamite Topping	\$6.99
Crab crusted, chive oil drizzle	

Accompaniments

Add Jumbo Lump Crab	\$6.99
Add 5 Coconut, Scampi or Grilled Shrimp	\$8.99
Add Lobster Tail (6 oz.)	\$22.99

Side Dishes

Coconut Ginger Rice	\$2.99
Baked Potato	\$3.99
Roasted Garlic Mashed Potatoes	\$4.99
Steamed Fresh Asparagus	\$5.99

Rice Pilaf	\$2.99
Creamed Spinach	\$5.99
Sizzling Mushrooms	\$5.99
Broccoli and Red Bell Peppers	\$4.99

Early Dining Menu

Slow Roast Prime Rib	\$17.99	Herb Crusted Salmon	\$17.99
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Special Dessert

Hot Chocolate Lava Cake	
Rich Godiva chocolate liqueur cake with molten chocolate center. Served warm with chocolate sauce, Heath Bar Crunch & vanilla ice cream. Please allow 30 minutes for preparation.	\$8.99

Welles Lane...General Manager

Brian Clark...Executive Chef

Early Dining Specials are available one hour after opening. We serve Dr Pepper & Coca Cola Products. *Consuming raw or undercooked meats,poultry,seafood,mollusk or eggs may increase your risk of food borne illness. Chart House cooks all steak & fish to your specification & uses pasteurized eggs as an ingredient. 20% gratuity added to parties of 7 or more.

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