

1 84 1 2 Pacific Coast Hwy • Malibu • (3 1 0) 4 5 4-9 3 2 1

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MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE





CHART HOUSE®

COLD APPETIZERS

East Meets West Tuna

zesty tuna tartare drizzled with wasabi cream paired with seared peppered tuna & avocado, with kim chee slaw & plantain chips

Crab, Avocado & Mango Stack

jumbo lump crabmeat tossed in remoulade, layered with avocado & mango

Jumbo Shrimp Cocktail

Oysters on the Half Shell

half dozen fresh oysters accompanied by cocktail sauce

Hummus Trio

a classic combination of traditional, roasted red pepper & edamame served with grilled pita & plantain chips

Lobster & Shrimp Spring Rolls

hand rolled in rice paper with cabbage, cucumber & capellini, served with citrus chili dipping sauce

HOT APPETIZERS

Tempura Shrimp Kushi

skewered with avocado, drizzled with soy glaze, served with kim chee slaw & citrus chili dipping sauce

Bruschetta Sliders

prosciutto & fontina cheese topped with diced tomato basil & balsamic drizzle

Calamari & Friends

lightly fried calamari & more, served with citrus chili sauce & marinara

Jumbo Lump Crab Cake

drizzled with a tangy mustard sauce

Crab Stuffed Mushrooms

baked in a white wine sauce

Fried Asparagus

jumbo spears, topped with fresh tomatoes & blue cheese butter

Oysters Rockefeller

1/2 dozen, traditional style

Steamed Mussels

with shallots, garlic & sherry wine or tomato basil, garlic & white wine

SOUPS

Clam Chowder

award-winning, New England style chowder

Lobster Bisque

laced with sherry

Gazpacho

chilled tomato soup with crisp fresh vegetables & sour cream

Best of Soup

sampling of each: clam chowder, lobster bisque & gazpacho

SALADS

CH Chopped Salad

mixed greens, cucumbers, tomatoes, red onions, radishes, hearts of palm, pepperoncinis & croutons in balsamic vinaigrette

Caesar Salad

crisp romaine, shaved Parmesan, homemade croutons & our own Caesar dressing

Chopped Spinach Salad

with warm bacon dressing, chopped egg, bacon, radishes & mushrooms

Asian Chicken Salad

ponzu chicken, mixed greens, cucumbers, tomatoes, carrots, mandarin oranges & tortilla strips tossed in a ginger soy dressing & topped with rice noodles

Beefsteak Tomato Salad

on a bed of fresh spinach tossed in lemon vinaigrette with chopped smoked bacon, blue cheese crumbles, tempura fried onion rings & balsamic drizzle

SIGNATURE SIDES

Sizzling Mushrooms

Asparagus

Yukon Gold Mashed Potatoes

Baked Potato

Creamed Spinach

Skinny Fries & More

Asian Green Beans

SIGNATURE DESSERTS

Hot Chocolate Lava Cake

A rich chocolate cake with molten center, made with Godiva® liqueur. Served warm, topped with chocolate sauce, Heath® bar crunch and vanilla ice cream.

Chart House Soufflé

light & fluffy Grand Marnier soufflé with your choice of chocolate, raspberry or crème anglaise. Perfect for sharing, serves 3 to 4.

Please allow 30 minutes for preparation of specialty desserts.

This is a Chart House sample menu. Items vary by location. All items subject to change.

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 Restaurants, Inc.



CHART HOUSE®

TODAY'S FRESH FISH

All fish may be prepared simply grilled with olive oil, broiled or sautéed.

- checkbox Mahi, Grouper, Ahi Tuna, Snapper, Swordfish, Flounder, Salmon, Chilean Sea Bass, Halibut

SIGNATURE FISH

Bronzed Swordfish pan seared, savory balance of sweet & spicy, topped with jumbo lump crab, diced fresh tomatoes & lemon shallot butter, served with fried rice

Snapper Hemingway parmesan encrusted, topped with jumbo lump crab & lemon shallot butter, served with fried rice

Seared Chilean Sea Bass topped with fresh lobster & jumbo lump crab, served with saffron risotto

Spiced Yellowfin Ahi seared to perfection with a ginger soy sauce, wasabi cream & saffron risotto

Miso Glazed Salmon wrapped in prosciutto with miso maple glaze, finished with a mango & balsamic glaze drizzle, served with lemon shallot butter & Asian green beans

Macadamia Crusted Mahi warm peanut sauce with a hint of Frangelico, mango relish, soy glaze drizzle & served with Asian green beans

Fish & Chips hand dipped beer battered fish served with skinny fries & more

Dynamite Grouper crab encrusted with basil oil drizzle, served with fried rice

SEAFOOD

Pan Seared Scallops ginger soy sauce & wasabi cream, served with saffron risotto & Asian green beans

Shrimp Scampi with a garlic white wine butter sauce & angel hair pasta

Best of Shrimp crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp

Coconut Crunchy Shrimp crab fried rice & sweet plum sauce

Mixed Seafood Grill bronzed mahi, shrimp scampi & a jumbo lump crab cake, served with fried rice

New Wave Surf & Turf fork tender short ribs with Cabernet demi-glaze paired with your choice of seared scallops in ginger soy sauce or bronzed mahi, served with Yukon gold mashed potatoes

Baked Stuffed Shrimp crab-stuffed shrimp served with saffron risotto

CH Specialty Platter tempura battered lobster tail, fish & chips, coconut shrimp & calamari, served with skinny fries & more

Lobster Francese lightly breaded lobster tail paillard, served with angel hair pasta tossed with spinach, mushrooms, asparagus & tomatoes

Alaskan King Crab steamed to perfection & served with a baked potato

Lobster Tail 7 oz. cold water lobster, served with fried rice & asparagus

Live Maine Lobster 1 1/2 lbs & up, served steamed with a baked potato

STEAKS • POULTRY • PRIME RIB

Prime Rib - Chart House Cut 10 oz.

Prime Rib - Callahan Cut 16 oz.

Filet Mignon 8 oz.

Blue Cheese Filet Mignon

NY Strip 14 oz.

Filet 6 oz. & Cold Water Lobster Tail or Shrimp

Short Ribs fork tender with Cabernet demi glaze, Yukon gold mashed potatoes & asparagus

Chicken Romano pan-seared with a blend of Romano cheese & panko breadcrumbs, with lemon shallot butter, tomatoes, asparagus & Yukon gold mashed potatoes

Brick Chicken young hen seared thin & crispy in natural juices, served with Yukon gold mashed potatoes

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