

Award winning cuisine from The Chart House family of fine restaurants

# Welcome to Charley's Crab Palm Beach Dinner Menu

## Raw Bar & Shellfish

- East Meets West Tuna** zesty tuna tartare drizzled with wasabi cream  
paired with seared peppered tuna and avocado .....\$15.99
- Oysters on the Half Shell, Bluepoint**  
½ Dozen, Baker's dozen \$19.99 .....\$11.99
- Oysters Rockefeller** Topped with Rockefeller sauce & baked .....\$13.99
- Steamed Mussels** With shallots, garlic & sherry wine  
or tomato, basil, garlic & white wine .....\$11.99
- Shrimp Cocktail** 5 colossal shrimp in a gazpacho  
cocktail sauce .....\$13.99
- Dynamite Scallops** Crab encrusted with basil oil drizzle .....\$13.99

## Appetizers

- Crab Stuffed Mushrooms** Baked in a white wine sauce .....\$11.99
- Coconut Crunchy Shrimp** Served with sweet plum sauce .....\$10.99
- Jumbo Lump Crab Cake** Maryland style, caper butter sauce .....\$13.99
- Crab, Avocado and Mango Stack** Jumbo lump crabmeat tossed  
in remoulade layered with avocado & mango .....\$14.99
- Calamari & Friends** lightly fried calamari and more, served with  
citrus ginger vinaigrette and marinara .....\$12.99
- Fried Asparagus** jumbo spears, topped with fresh tomatoes  
and blue cheese butter .....\$8.99

## Soups & Salads

- Lobster Bisque** Laced with sherry .....\$8.75
- Clam Chowder** Award winning, New England style chowder .....\$6.99
- Soup du Jour** .....\$6.99
- Chilled Gazpacho** .....\$6.75
- Caesar Salad** Crisp Romaine, grated Parmesan & our own Caesar dressing . . . \$8.75
- Chopped Spinach Salad** With warm bacon dressing, chopped eggs,  
bacon, mushrooms & radishes .....\$8.99
- Martha's Vineyard Salad** Red onion, pinenuts, crumbled bleu cheese  
& raspberry vinaigrette .....\$8.75

## Shrimp & Seafood

- Baked Stuffed Shrimp** Six crab stuffed shrimp served with  
seasonal vegetables and coconut ginger rice .....\$25.99
- Mediterranean Shrimp & Pasta** Tomato basil garlic sauce with  
shrimp, kalamata olives, feta cheese and spinach leaves over a bed  
of angel hair .....\$25.99
- Shrimp Trio Platter** Ten jumbo shrimp prepared scampi,  
coconut & grilled .....\$26.99
- Coconut Crunchy Shrimp** Coconut ginger rice & sweet plum sauce . . . \$23.99
- Shrimp Fresca** Parmesan crusted shrimp with angel hair pomodoro,  
topped with jumbo lump crab .....\$28.99
- Seafood Mixed Grill** A jumbo lump crab cake, fresh grilled fish  
& grilled shrimp, accompanied by seasonal vegetables and  
coconut ginger rice .....\$28.99
- Pan Seared Sea Scallops** ginger soy sauce & wasbi cream,  
served with saffron risotto & Asian green beans .....\$29.99

## Today's Fresh Fish Selection

We serve only the freshest fish available each day. Prepared to your preference: grilled, sautéed, or blackened. Served with seasonal vegetables and coconut ginger rice.  
Complement your fish with one of our signature toppings or accompaniments.

<b>Atlantic Salmon</b> .....\$24.99	<b>Chilean Sea Bass</b> .....\$33.99	<b>Grouper</b> .....\$32.99
<b>Atlantic Mahi Mahi</b> .....\$25.99	<b>Gulf Snapper</b> .....\$27.99	<b>Yellowfin Tuna</b> .....\$27.99
<b>Atlantic Swordfish</b> .....\$26.99	<b>North Atlantic Sole</b> .....\$24.99	<b>Pompano</b> .....\$28.99

## Fresh Fish Specialties

To ensure our guests receive the freshest fish available, we buy only the Top-of-the-Catch. Complement your fish with one of our signature toppings or accompaniments.

- Salmon Rockefeller** Stuffed with spinach and crab, topped with  
béarnaise sauce .....\$28.99
- Macadamia Crusted Mahi Mahi** Peanut sauce with a hint of  
Frangelico, mango coulis, coconut ginger rice .....\$29.50
- Island Jerk Swordfish** Jerk marinated topped with mango salsa  
and tamarind sauce with garlic mashed potatoes .....\$29.99
- Snapper Hemingway** Parmesan encrusted, topped with  
jumbo lump crab & lemon shallot butter .....\$29.99
- Spiced Yellowfin Ahi\*** Cajun spiced & grilled, ginger soy butter,  
wasabi cream, spinach & bok choy .....\$28.99
- Dynamite Grouper** Crab crusted, basil oil drizzle, with  
coconut ginger rice .....\$37.99

## Steaks & Chicken

- New York Strip** .....\$31.99
- Pork Chop Milanese** Center cut, sautéed golden and topped with  
tomato basil shallot butter, served with fresh asparagus and  
garlic mashed potatoes .....\$22.99
- Filet Mignon** .....\$31.99
- Filet (6 oz.) and Shrimp** .....\$29.99
- Filet (6oz) and Cold Water Lobster Tail** .....\$45.99
- Chicken Romano** Pan seared with a blend of Romano cheese and  
panko bread crumbs, served with lemon shallot butter and tomatoes . . . \$18.99
- Lemon Chicken** Mushrooms & artichoke hearts with garlic  
mashed potatoes & asparagus .....\$19.99

## Crab & Lobster

- Jumbo Lump Crab Cakes** Maryland style, caper butter sauce,  
coconut ginger rice & fresh vegetables .....\$28.99
- Alaskan King Crab Legs** Steamed, served with drawn butter,  
baked potato .....Market
- Cold Water Lobster Tail (7 oz.)** Baked with butter, served  
with seasonal vegetables & coconut ginger rice .....\$30.99
- Live Maine Lobster** Steamed, served with drawn butter and a  
baked potato; 1½ lb., larger sizes may be available .....Market

## Signature Toppings

- Oscar** Jumbo lump crabmeat, asparagus & béarnaise sauce .....\$7.99
- Dynamite** Crab encrusted with basil oil drizzle .....\$7.99
- Jumbo Lump Crab & Shrimp** Jumbo lump crab and shrimp  
with lemon shallot butter .....\$8.99

## Accompaniments

- Add Coconut Shrimp** .....\$8.99
- Add Scampi or Grilled Shrimp** .....\$9.99
- Add King Crab Legs (½ lb.)** .....\$19.99
- Add Lobster Tail** 7 oz. ....\$23.99
- Add Jumbo Lump Crab** .....\$7.99

## Sides Dishes

- Coconut Ginger Rice** .....\$3.99
- Creamed Spinach** .....\$6.99
- Sizzling Mushrooms** .....\$6.99
- Seasonal Vegetables** .....\$4.99
- Baked Potato** .....\$4.99
- Roasted Garlic Mashed Potatoes** .....\$5.99
- Steamed Fresh Asparagus** .....\$6.99

## Chocolate Truffle Cake

Chocolate cake with a molten chocolate center and frangelico creme anglaise.  
Topped with vanilla ice cream, fudge sauce and Heath Bar crunch. . . . . \$8.99

**Scott Tompkins...General Manager**

**Kevin Sawyer ...Executive Chef**

18% Service Charge will be applied to all parties of 6 or more. Chart House restaurant is wholly owned by Landry's Restaurants, Inc.

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness. CC PB 6/11/10