



Chart House

W A I K I K I

SURF
SAIL
FEAST

EST 1968

APPETIZERS

| | |
|-------------------------------------|---------|
| Fried Calamari | 12 |
| Steamed Artichoke | 14 |
| World Famous Escargot | 15 |
| Fresh Ahi Sashimi* | MP |
| Crab & Shrimp Stuffed Mushrooms 4pc | 19 |
| Jumbo Shrimp Cocktail 4pc | 19 |
| Firecracker Unroll* | 17 |
| Seared Black & Blue Ahi* | MP |
| Chef's Spicy Ahi Poke* | MP |
| Steamed Fresh Clams 1 lb | MP |
| Oysters Rockefeller 4pc | 24 |
| Fresh Shucked Oysters 6pc | MP |
| | 12pc MP |

SOUPS & SALADS

| | |
|---|----|
| New England Clam Chowder | 8 |
| French Onion Soup | 9 |
| Joey's Arugula Salad half 9 / full 16 Mango White Balsamic Vinaigrette, Candied Pecans & Parmesan | |
| Caesar Salad* half 9 / full 16 | |
| Add Fried Calamari | +6 |
| Add Grilled Chicken | +5 |
| Add Black & Blue Ahi | MP |

JOEY'S TRIPLE CROWN

SIGNATURE MENU



STARTERS

New England Clam Chowder

&

Joey's Arugula Salad



SURF & TURF

8oz Ted Turner's Prime Seared Tenderloin Bison, Yana's Secret Marinade

Lobster Twin Tails, Clarified Butter, Lemon Wedge

Potato Purée,
Seasonal Local Vegetables



FINALE

Key Lime Pie

or

Chocolate Lava Cake*
à la mode

145 PER PERSON

PLUS A SPECIAL LOGO GIFT

PAIR WITH JOEY'S FAVORITE WINES:

MEIOMI PINOT NOIR
BOTTLE - 47 | GLASS - 13
SEQUOIA GROVE CHARDONNAY
BOTTLE - 52 | GLASS - 14

JOEY CABELL & CHART HOUSE WAIKIKI

Joey Cabell is a legendary surfer & waterman. He is known as a champion of many international surfing competitions, an inductee to several Hall of Fames, a star of surf films, a paddleboard champion, an avid sailor, a record-breaking deep sea fisherman, a... well, the list is never ending. But around here, he's known simply as Joey, the infamously gracious & friendly owner & founder of Chart House Waikiki.

Joey opened the Chart House Waikiki, in 1968. It has remained here, overlooking the marina, for over 50 years, but not without hardship & harder work. In 1975, the restaurant was gutted by fire. Chart House closed while Joey & his team spent a year building the furniture, bar, stairs - anything wood that you can see - themselves, eventually reopening in 1976. Flash forward to 2020. Chart House shut down due to another disaster, the COVID pandemic... and survived, again! Joey & his wife, Yana, never gave up. Instead, they worked with tireless dedication to reopen in 2021 & keep this Waikiki landmark alive & thriving.

Mahalo for being here with us.

#godeep

@charthousehi

*Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illnesses.

MAUKA

CHART HOUSE WAIKIKI PROUDLY SERVES ONLY BLACK ANGUS CENTER CUTS OF BEEF

| | | |
|---|-----------------|----|
| Joey's Famous Garlic Steak* | 8oz | 59 |
| Marinated Beef Tenderloin. Charbroiled then Sautéed in Garlic and Butter. | | |
| New York Strip Loin* | 12oz | 45 |
| Filet Mignon* Top Choice | 8oz | 58 |
| Chart House Filet Mignon & Shrimp* | | 65 |
| Filet Mignon & Lobster Twin Tails* | | MP |
| Prime Rib of Beef* | King's Cut 14oz | 59 |
| | Queen's Cut 9oz | 50 |
| Rib Eye Steak* | 14oz | 56 |
| Bison Tenderloin* | 8oz | 66 |
| Roast Rack of Lamb Herb Demi-Glaze. | | 46 |
| Chicken Piccata | | 33 |

| STEAKE TEMPS | |
|--|---|
| BLUE Very Red, Cold Center | MEDIUM Pink, Hot Center |
| RARE Red, Cool Center | MEDIUM WELL Dull, Pink Center |
| MEDIUM RARE Red, Warm Center | WELL DONE Dull, Gray Center |

MAKAI

| | |
|---|----|
| Joey's Ahi Mignon* | 41 |
| Marinated in Ginger & Soy. Grilled Rare & Served with Clarified Butter. | |
| Stuffed Ahi* | 42 |
| Stuffed with Crab. Baked & Topped with House Hollandaise. | |
| Pan Seared Herb Crusted Ahi* | 42 |
| Ginger, Garlic & Kaiware Crusted. Seared Rare & Served with Ponzu Butter. | |

SHELLFISH


| | | |
|--|----------------|----|
| Baked Stuffed Shrimp | lite 28 / full | 41 |
| Baked Jumbo Shrimp stuffed with Dungeness Crab. House Hollandaise. | | |
| Scallop & Shrimp Scampi | | 42 |
| Diver Scallop, Jumbo Shrimp, Garlic, White Wine, Sun-Dried Tomatoes, Lemon, Butter, Spaghettini Pasta. | | |
| Lobster Twin Tails* | | MP |
| Roasted to Order. Clarified Butter. Lemon Wedge. | | |
| Live Maine Lobster* | 1 1/4 lb | 59 |
| Poached to Order. Cracked to Serve. Clarified Butter. Lemon Wedge. | | |
| Alaskan Red King Crab Legs | 1 lb | 98 |
| King of All Crabs. Drawn Butter, Lemon Wedge. | | |

ALL ABOVE ENTRÉES SERVED WITH STARCH & FARM VEGETABLES

TANDEM SURF

CREATE YOUR OWN COMBO BY ADDING ONE OF THESE TO YOUR ENTRÉE

| | | |
|----------------------|---------|--|
| Grilled Jumbo Shrimp | 3pcs 14 | |
| | 7pcs 25 | |
| | | |
| Baked Stuffed Shrimp | 2pcs 18 | |
| | 3pc 26 | |
| | | |
| Stuffed Ahi* | 38 | |



| | |
|---------------------|-----------|
| King Crab | 1/2 lb 50 |
| | 1 lb 96 |
| | |
| Lobster Twin Tails* | MP |

ACCOMPANIMENTS

| | |
|------------------------------|---|
| French Garlic Bread | 7 |
| Baked Potato with Condiments | 8 |
| Mashed Potatoes | 7 |
| Rice White or Brown | 4 |

BEVERAGES

| | |
|--|---|
| Coffee, Tea, or Milk | 5 |
| Soda Coke, 7UP, Diet Coke, Ginger Ale | 5 |
| Iced Tea, Plantation Iced Tea | 5 |
| Hawai'i Volcanic Water | 9 |
| San Pellegrino Sparkling Mineral Water | 9 |

DESSERTS

| | |
|--|----|
| Chart House Waikiki Mud Pie | 14 |
| Chocolate Lava Cake* à la mode | 15 |
| Key Lime Pie | 11 |
| New York Style Cheesecake | 11 |
| Crème Brûlée | 9 |
| Ice Cream or Sorbet | 9 |
| Choice of Macadamia Nut Ice Cream, Vanilla Ice Cream or Fresh Fruit Sorbet | |



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