

PUPU MENU

FROM THE LAND

Tortilla Chips & Salsa	8
Baked Nachos	17
Homestyle Fried Zucchini	15
Steamed Artichoke	16
World Famous Escargot	18
Chicken Wings	25
<i>Sweet & Spicy or Buffalo style</i>	
Garlic Chicken	18
Edamame (soy beans)	12
Salt 'n' Pepper Pork Chops	28
Bison Burger	25
<i>Served with Fries</i>	
Chopped Steak	17
Baked Potato	10
<i>with Condiments</i>	
Fried Rice	17
<i>with Over Easy Egg*</i>	
<i>add Kimchee +3</i>	
Steak Fries	10
Truffle Fries	12
Tofu "Poke"	14
Wagyu Cheese Sliders*	3pc 23
<i>Served with Fries</i>	
Paniolo Baby Back Ribs	½ Rack 26
	Full Rack 36

FROM THE SEA

Fresh Sashimi*	10pc 28
Our Ahi Poke*	24
Chef's Spicy Ahi Poke*	24
Seared Black & Blue Ahi*	10pc 28
Poke Nachos*	27
Crab Cake	17
Crab & Shrimp	4pc 25
Stuffed Mushrooms	
Grilled or Garlic Shrimp	26
Shrimp Cocktail	25
Stuffed Shrimp	2pc 25
Shrimp Avo Mango Stack	25
Firecracker Unroll*	27
Fresh Steamed Clams	16oz 28
Fried Calamari	19
Kimchee Calamari	21
Coconut Crunchy Shrimp	22
Steamed Fish	22
Oysters Rockefeller	4pc 29
Fresh Shucked Oysters*	6pc 32
	12pc 62
Oyster Shooters*	3pc 11
	6pc 20

SOUPS & SALADS

New England Clam Chowder	Cup 7
	Bowl 12
French Onion Soup	12
Chopped Salad	16
Spinach Salad	16
<i>Warm Bacon Dressing</i>	
Caprese Salad	16
<i>Mango White Balsamic Vinaigrette</i>	
Caesar Salad	16
<i>Add Fried Calamari +8</i>	
<i>Add Grilled Chicken +7</i>	
<i>Add Black & Blue Ahi* +12</i>	

DESSERTS

Chart House Waikiki Mud Pie	17
Chocolate Lava Cake*	16
Key Lime Pie	14
NY Style Cheesecake	14
CH Ube Cheesecake	14
Crème Brûlée	12
Ice Cream or Sorbet	10
<i>Ask Server For Flavors</i>	

All Platters Served with Fries

PUPU PLATTERS

Prime Rib Pupu	12oz 65
Prime Rib Eye Steak Pupu	16oz 65
New York Steak Pupu	14oz 49
Live Maine Lobster	1¼lb MP
Lobster Tail Pupu	9oz 60

ONO PUPU SAMPLER

Sweet & Spicy Wings	5pc
Homestyle Fried Zucchini	5pc
Oysters Rockefeller	4pc
Fried Calamari	—
	49



Chart House
WAIKIKI

SURF BREAK MENU

Weekdays & Weekends
3:30PM - 5:30PM

STARTER (choice of 1)

- Caesar Salad
House Style
- New England Clam Chowder
Cup
- Chopped Salad

ENTRÉE (choice of 1)

- Our Scallop & Shrimp Scampi
*Seared Swordfish
Grilled or Baked*
- Island Style Grilled Chicken
Guava Liliko'i Reduction
- Paniolo Baby Back Ribs
Full Rack, Homemade BBQ Sauce
- Fire Grilled New York Steak*
*9oz Prime Grade Pulehu Style,
Hawai'i Rock Salt Blend*

DESSERT (choice of 1)

- Crème Brûlée
- Sorbet of the Day
- New York Style
Cheesecake

3 COURSE \$55 Per Person
Not Including Tax or Gratuity. Not Valid with
Any Other Special Promotions or Offers

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

**Parties of 8 or more is subject to automatic gratuity of 20%.*