

APPETIZERS

STARTERS

Five Onion Soup Au Gratin	10.5
Maine Lobster & Shrimp Bisque	14.5
Baked Clams Olive oil, Garlic	14.5
Kung Pao Calamari Asian Sweet Chili	14.5
♦Mozzarella Tower e.v.o. basil	15.5
Applewood Smoked Slab Bacon Maple Soy Glaze	17.5
Grilled Octopus White beans, Tomato	18.5
Lobster Mac & Cheese Truffle Crumbs	19.5
Maryland Crab Cakes Chipotle Aioli	21.5
Yellowtail & Jalapeno Thinly sliced, served With Sriracha Cilantro Oil & Yuzu Soy	21.5
Seared Foie Gras Balsamic Glazed Red Onions, Blueberry Compote	24.5

RAW BAR

♦L. I. Littleneck Clams per piece	2.0
♦Market Oysters per piece	2.5
♦Jumbo Shrimp Cocktail per piece	6.5
♦Maine Lobster Cocktail ½	16.5
♦Maryland Lump Crab ¼ pound	23.5
Seafood Platter per person Clam, Oyster, Shrimp, Lump Crab, ½ Chix Lobster	29.5

SALADS

Classic Caesar Shaved Parmesan	13.5
♦Organic Beets Goat Cheese, Tomatoes	14.5
♦Classic BLT Gorgonzola Dressing	15.5
♦Roast Pear Arugula, Frisee, Goat Cheese Candied Pecans, Pomegranate-Cranberry Vinaigrette	16.5
♦Chas. Salad Shrimp, Bacon, Onions, Tomato Green Beans, Pimentos, Red Wine Vinegar	16.5

SUSHI

APPETIZER ROLLS

Rainbow - Spicy Tuna and Cucumber Topped with Tuna, Salmon and Avocado	17.5
Big Daddy- Shrimp Tempura and Avocado Topped with Mango and Wasabi Aioli	17.5
Spider - Soft Shell Crab and Spicy Kani Topped with Spicy Tuna and Kabayaki Sauce	18.5
Spicy Dragon- Eel, Cucumber and Kani Topped with Avocado, Crunch, Spicy Mayo, Kabayaki Sauce and Creamy Aioli	21.5
Salmon River - Salmon, Cucumber, Mango Topped with Salmon and Avocado	17.5
Agogo Roll- Shrimp Tempura topped with Tuna, Salmon, Spicy Kani and Crunch	18.5
Fire Fire - Crunchy Spicy Yellowtail Topped with Spicy Tuna & Jalapeno	21.5
Lobster- Lobster, Cucumber, Spicy Mayo, Topped with Spicy Kani & Crunch	23.5

SPECIAL ROLLS

Spicy Trio- Tuna, Salmon, Yellowtail, Avocado & Sriracha topped with Spicy Tuna Served with Spicy Kani	32.5
Tarantula- Lobster, Soft Shell Crab, Cucumber, Avocado with Crunch & Spicy Mayo	33.5
Fantastic- Shrimp Tempura, Spicy Kani, Avocado and Cucumber Topped with Spicy Tuna and Crunch	33.5
Big Dragon- Lump Crab, Cucumber and Avocado, topped with Eel and Kabayaki Sauce	36.5
Spicy Crunchy Lobster- Lobster, Mango, Avocado, Cucumber, Spicy Mayo	36.5
Spicy Girl- Crunchy Spicy Lobster, with Tuna, and Avocado topped with Spicy Kani, Crunch and Thai Peanut Sauce	37.5
Surf & Turf- Lobster and Seared N.Y. Strip Steak With Avocado and Spicy Mayo topped with Spicy Kani Salad and Crunch	37.5
Sushi Sashimi Platter 6 Pieces of Sashimi and 6 Pieces of Sushi With Spicy Tuna, Salmon, Yellowtail & Avocado Roll	33.5

SUSHI, SASHIMI one piece per order

Kani	3.5	Yellowtail	5.5
Eel	5.5	Tuna	5.5
Salmon	4.5		

CHAS SPECIALTIES

◊Grilled Scottish Salmon Roasted Corn & Avocado Salsa	34.5	◊Braised Free Range Chicken Shallots, Rosemary, Pan Jus, Asparagus	29.5
◊Honey-Chili Glazed Swordfish Grilled Asparagus (spicy)	39.5	◊Whiskey Sugar Brûléed N.Y Strip 16oz N.Y. Strip Steak, Bourbon Demi Glaze	53.5
*Sesame Crusted Ahi Tuna Jicama, Baby Bok Choy, & Cucumber Slaw, Orange soy	39.5	Chas Kobe Burger 12oz Kobe blend, Bacon, Cheddar, Truffle fries Add Foie Gras & Melted Brie	25.5 39.5

LIVE MAINE LOBSTERS

Your choice of two or three pounds. Broiled or Steamed
28.5 per pound

PRIME STEAKS & CHOPS

We serve only U.S.D.A. Prime 38 day Dry Aged Beef

◊Petite Filet Mignon 8oz	39.5	Berkshire Pork Tomahawk Chop 20oz	39.5
Asian Marinated Skirt Steak 18oz	39.5	Boneless Ribeye 20oz	49.5
◊Filet Mignon 12oz	49.5	◊Colorado Lamb Chops	55.5
◊Veal Porterhouse 18oz	49.5	◊Bone in Rib Steak 24oz	63.5
◊New York Strip 16oz	53.5	◊Classic Porterhouse 2,3,4 per person	54.5

~LIMITED RESERVE STEAKS~

Chef's Pick of Extraordinary Cuts

◊Bone-in Filet Mignon 18oz	73.5	◊Bone-In N.Y. Strip Steak 25oz	79.5
◊ Tomahawk Rib for 2 43oz	69.5 per Person.	◊Japanese Kobe Strip Steak 16oz	169.5

ENHANCEMENTS

Béarnaise	3.5	Hollandaise	3.5
Foie Gras Butter	4.5	Rioja Demi	4.5
Au Poivre Sauce	4.5	Truffle Butter	4.5
Gorgonzola	4.5	Roast Shallot Butter	4.5

SIDE PLATES (Enough for Two)

Potatoes 10.5 Vegetables 12.5

Sweet Fries ◊Asparagus, Hash Browns, ◊Brussels Sprouts, Potato Croquettes, ◊Sautéed Mushroom
French Fries, Onion Straws, ◊Baked Potato, ◊Sautéed Onions, ◊Mashed Potatoes, ◊Corn on the Cob
Mashed Sweet Potato, Cream Spinach, Truffle Fries, ◊Spinach, ◊Broccoli, ◊Roasted Fingerling Potatoes

◊ Gluten free

*Consuming raw or undercooked foods such as meat, poultry, fish, shellfish, and eggs
May increase your risk of food borne illness.*

Executive Chef Mark Serrantino