



APPETIZERS

BEEF CARPACCIO Tenderloin of beef with extra pressed olive oil, capers and arugula on Himalayan salt block **15**

BAKED BRIE Triple crème imported brie, wrapped in pastry dough, served with grapes, raspberry preserves and crostini **12**

ESCARGOT Oven baked with button mushrooms and garlic butter, served with crostini **12**

SHRIMP-CARGOT Shrimp baked escargot style dusted with romano and mozzarella cheeses **10**

STUFFED MUSHROOM CAPS
Our housemade crab and cream cheese stuffing, oven roasted **9**

YELLOWFIN TUNA Seared rare with wakame salad, fried ginger and light wasabi crème **14**

COCONUT SHRIMP Fried golden brown served with a sweet chili remoulade **12**

CALAMARI Fried golden brown and tossed with romano cheese and banana peppers served with marinara sauce **10**

BLACK & BLUE SHRIMP MARTINI
Blackened shrimp awash in a light Maytag blue cheese crème sauce and arugula **12**

CHARLEY'S MAHI-MAHI FISH DIP
Mildly smoked served with crostini **10**

FRENCH ONION SOUP Gruyere, mozzarella and parmesan cheeses **9**

**NEW ENGLAND CLAM CHOWDER
OR OUR SOUP OF THE DAY** **7**

SALAD BAR

CHARLEY'S FAMOUS UNLIMITED SALAD BAR **16**

Add New England Clam Chowder
or soup of the day **5**

CHARLEY'S FAVORITES

CAJUN CHICKEN & SHRIMP PASTA Free range chicken and white shrimp, tomato sautéed with butter, garlic and cajun seasoning. Finished with heavy cream and scallion, tossed with penne **27**

SHRIMP SCAMPI Broken linguini, sliced cremini mushrooms, white shrimp sautéed with garlic, lemon and white wine broth **27**

CHARLEY'S SHRIMP & GRITS
Southern specialty served with crostini **25**

SEAFOOD PASTA Sea scallops, shrimp, and local fish tossed in a light tomato basil sauce **26**

COCONUT SHRIMP Fried golden brown served with a sweet chili remoulade **25**

SHELLFISH TRIO Canadian lobster tail, king crab and blackened shrimp, all of our finest on one plate **50**

SURF & TURF* 6 oz. filet mignon and a 6 oz. Canadian lobster tail **48**

All entrees come with unlimited salad bar and your choice of either baked potato, sweet potato, garlic mashed potatoes, french fries or rice of the day (excluding pasta dishes).

ADD-ONS TO YOUR ENTREES

KING CRAB ½ lb. **20** full pound **30**
LOBSTER TAIL **16**

SNOW CRAB ½lb. **10** full pound **18**
BLACKENED SHRIMP **10**

SPLIT PLATE CHARGE 7 | 18% gratuity to all parties of 5 or more

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

FROM THE SEA

CHILEAN SEA BASS (Chile) Pan seared, mango beurre blanc **35**

GROUPE (in season) Grilled to perfection or blackened **33**

MAHI-MAHI (Florida Keys) Grilled to perfection or blackened **26**

SALMON (Argentina) Grilled with butter and lemon **26**

HERB & PANKO PRESSED FLOUNDER (USA) With lemon beurre blanc **22**

FISH OF THE DAY \$Market

LOBSTER TAIL (Canada) Broiled with lemon and basted with butter. One Tail **28** Two Tails **38** Three Tails **48**

LARGE SEA SCALLOPS (USA) Pan seared, caramelized tops, natural pan jus **30**

BLACKENED OR FRIED SHRIMP (USA) Cajun dusted or fried golden brown with Charley's beer batter **25**

SNOW CRAB 1 lb. or 2 lbs. (Bering Strait) Steamed, lemon and drawn butter 1lb. **29** 2 lbs. **44**

KING CRAB ½ lb. 1 lb. or 2 lbs. (Alaska) Steamed, lemon and drawn butter ½ lb. **37** 1lb. **47** 2lbs. **69**

SHARED SIDES & ENTREE ENHANCEMENTS

GRILLED ASPARAGUS **6**

CHARLEY'S CREAMED SPINACH **6**

BUTTON MUSHROOMS AU JUS **3**

VIDALIA ONION SAUTÉ **3**

MAYTAG BLUE CHEESE CRÈME **5**

CHARLEY'S FOIE GRAS BUTTER **4**

VEAL DEMI-GLACE **2**

FROM THE GRILL

20 OZ. COWBOY* **45**

6 OZ. PETITE FILET MIGNON* **33**

9 OZ. FILET MIGNON* **39**

10 OZ. RIBEYE* **35**

14 OZ. RIBEYE* **41**

8 OZ. NY SIRLOIN STRIP* **29**

12 OZ. NY SIRLOIN STRIP* **38**

8 OZ. FLAT IRON STEAK* with chimichurri drizzle **26**

16 OZ. BONE-IN FRENCHED VEAL CHOP with demi-glace **33**

10 OZ. AIRLINE CHICKEN BREAST with olive oil and herb crust **23**

DANISH BABY BACK RIBS Full rack, fall off the bone **28**

PRIME RIB

9 OZ. MATES CUT* **29**

14 OZ. CAPTAINS CUT* **35**

20 OZ. ADMIRALS CUT* **42**

32 OZ. PRESIDENTS CUT* **50**

All Prime Rib Comes with Horseradish Crème and Au Jus

All entrees come with unlimited salad bar and your choice of either baked potato, sweet potato, garlic mashed potatoes, french fries or rice of the day (excluding pasta dishes).

BEVERAGES

SOFT DRINKS **3**
COFFEE **3**

SWEET TEA **3**
ESPRESSO **5**

HOT TEA **3**
CAPPUCCINO **6**

SPLIT PLATE CHARGE **7** | **18% gratuity to all parties of 5 or more**

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