



charley's crab®

Lunch Menu

Raw Bar & Shellfish

Shrimp Cocktail

5 colossal shrimp in a gazpacho cocktail sauce with rock shrimp

Seared Peppered Ahi Tuna

Served rare with tangy mustard, ginger & wasabi

Oysters on the Half Shell, Bluepoint

Steamed Mussels

With shallots, garlic & sherry wine or tomato, basil, garlic & white wine

Oysters Rockefeller

Topped with Rockefeller sauce & baked

Crab, Avocado and Mango Stack

Jumbo lump crab tossed in remoulade layered with avocado & mango

Appetizers

Crunchy Coconut Shrimp

Served with sweet plum sauce

Lobster Spring Roll

Served with a tangy mustard sauce

Jumbo Lump Crab Cake

Maryland style, caper butter sauce

Calamari

Lightly fried with a Thai chili citrus or spicy peppers

Crab Stuffed Mushrooms

Baked in a white wine sauce

Dynamite Scallops

Crab encrusted with basil drizzle

Soup & Salads

Lobster Bisque

Laced with sherry

Clam Chowder

Award-winning, New England style chowder

Chilled Gazpacho

Black Bean Soup

Martha's Vineyard Salad

Red onion, pinenuts, crumbled bleu cheese & raspberry vinaigrette

Classic Caesar Salad

Crisp Romaine, grated Parmesan and our own Caesar dressing

Chopped Spinach Salad

Chopped eggs, bacon, radishes, mushrooms & warm bacon dressing

Lunch Features

Bistro Chicken Sandwich

With goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette

Prime Rib French Dip Sandwich

Thinly sliced, caramelized onions, au jus, served on a French Roll

Bacon Cheddar Burger

1/2 lb. with lettuce & tomato, served with French fries and cole slaw

Blue Crab Club Sandwich

Crab boursin, field greens, tomatoes, smoked bacon & jumbo lump crab, served with French fries & cole slaw

Chili Dusted Ahi Sandwich

Chargrilled, with bacon & Pepperjack cheese, and honey mustard aioli. Served with French fries and cole slaw

Fish & Chips

Beer battered & fried, served with French fries & cole slaw

Avocado Crab Salad

Jumbo lump crab, salsa and avocado with ranch & green goddess dressing

Chopped Cobb Salad

Mixed greens, fresh avocado, chopped eggs, bacon, diced grilled chicken and tomatoes, with bleu cheese dressing

Fried Seafood Platter

Tempura battered scallops, shrimp and cod served with French fries and cole slaw

Lobster Ravioli

Served in a tomato basil cream sauce

Blackened Salmon Burger

With tangy mustard, served with French fries and cole slaw

Crab Cake Sandwich

On a kaiser roll with remoulade, French fries and cole slaw

Today's Fresh Fish Selection

We serve only the freshest fish available each day. Any of these fish may be prepared to your liking: grilled, baked or blackened.

Served with seasonal vegetable of the day and rice pilaf.

Yellowfin Tuna

Atlantic Swordfish

Mahi Mahi

North Atlantic Salmon

Gulf Snapper

Florida Grouper

Entree Selections

Jumbo Lump Crab Cakes

Maryland style, caper butter sauce, rice pilaf & fresh vegetables

Filet Mignon (8 oz)

Coconut Crunchy Shrimp

Coconut ginger rice & sweet plum sauce

Dynamite Grouper

Crab crusted, chive oil drizzle, with coconut ginger rice

Australian Lobster Tail

Baked with gremolata butter, served with seasonal vegetables & rice pilaf

Macadamia Crusted Mahi Mahi

Peanut sauce with a hint of Frangelico, mango coulis, served with coconut ginger rice

Salmon Rockefeller

Stuffed with spinach and crab, topped with béarnaise sauce

Seafood Mixed Grill

Jumbo lump crab cake, fresh grilled fish and grilled shrimp accompanied by seasonal vegetables and rice pilaf

Snapper Hemingway

Parmesan crusted, sauteed & topped with jumbo lump crab & shallot butter

Alaskan King Crab

Steamed, served with drawn butter, baked potato

Shrimp Trio Platter

12 large shrimp prepared scampi, coconut, and grilled

Lemon Chicken

Mushrooms & artichoke hearts with garlic mashed potatoes & asparagus

Signature Toppings

Dynamite Topping Crab crusted, chive oil drizzle

Oscar Jumbo lump crabmeat, asparagus & béarnaise sauce

Jumbo Lump Crab & Shrimp

Jumbo lump crab and shrimp with shallot lemon butter

Shrimp Scampi With a garlic white wine butter sauce

Sides

Creamed Spinach

Steamed Fresh Asparagus

Broccoli & Red Bell Peppers

Bread served on request.

18% Service Charge will be applied to all parties of 6 or more.

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.