



Charley's Crab®

Grand Rapids — Dinner Menu

— APPETIZERS —

- Blue Point Oysters, Conn.\* ..... \$12.75
Dynamite Scallops ..... \$13.75
Seared Tuna Sashimi\* ..... \$10.75
Jumbo Shrimp Cocktail ..... \$12.75
Stuffed Portobello ..... \$10.25
Coconut Macadamia Encrusted Shrimp ..... \$11.50
Mussels a la Muer ..... \$9.00
Maryland Style Crab Cake ..... \$12.95
Sicilian Calamari ..... \$10.50
Oysters Rockefeller ..... \$11.00
Almond Encrusted Brie Appetizer ..... \$10.50

— SOUPS & SALADS —

- New England Clam Chowder ..... \$6.25
Charley's Chowder ..... \$6.25
Lobster Bisque ..... \$8.25
Seasonal Goat Cheese Salad ..... \$7.75
Iceberg Wedge ..... \$6.75
Chopped Spinach Salad ..... \$8.50
Classic Caesar ..... \$7.25
Mozzarella Caprese ..... \$8.50
Martha's Vineyard Salad ..... \$7.95

— Distinctive Dining —

THREE COURSES • ONLY \$25.99

Available Sunday–Thursday only; Please, no substitutions or split plates; Not valid on parties over 10 nor with any other discounts or offers.

— CHOICE OF STARTER —

Martha's Vineyard Salad • Charley's Chowder

— CHOICE OF ENTRÉE —

Sole Florentine Rockefeller stuffed; presented with rice & asparagus
Chicken Francaise with Mediterranean artichoke caponata & mashed potatoes
Grilled Salmon & Almond Crusted Shrimp with sweet potato mashed

— DESSERT —

Crème Brûlée



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— ACCOMPANIMENTS —

- Add Shrimp Brochette ..... \$7.00
Add Dungeness Crab Cluster (1/2 lb.) ..... \$10.25
Add Coldwater Lobster Tail ..... \$25.75
Jumbo Fresh Asparagus ..... \$6.00
Dynamite Tomatoes ..... \$6.50
Mashed Potatoes ..... \$5.00

— SENSATIONAL SEAFOOD —

- Classic Shrimp Scampi ..... \$19.25
Maryland Crab Cakes ..... \$26.00
Coconut Macadamia Encrusted Shrimp ..... \$23.50
Shrimp Fresca ..... \$27.50
Dungeness Crab ..... \$25.50
Pasta Pagliara ..... \$22.25
Jumbo Sea Scallops ..... \$26.25
Caribbean Combo ..... \$24.75

— SIGNATURE FISH —

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great" — sautéed, blackened, broiled, or grilled with olive oil

- Atlantic Salmon \$23.75
Pacific Petrale Sole \$18.75
Great Lakes Whitefish \$19.75
Atlantic Swordfish \$25.75
Lake Perch \$22.75
Farm-Raised Tilapia \$18.75
Atlantic Mahi Mahi \$24.75

- Tilapia Provencale ..... \$22.75
Swordfish Picatta ..... \$26.75
Potato Encrusted Whitefish ..... \$21.75
Cedar Planked Salmon ..... \$25.75
Dynamite Mahi Mahi ..... \$29.95
King Cove Sole ..... \$26.25
Jerk Mahi & Shrimp ..... \$29.25
Maryland Stuffed Sole & Shrimp ..... \$25.75
Casino Lake Perch ..... \$23.95
Salmon Rockefeller ..... \$27.75
Whitefish Charley ..... \$25.25

— STEAK & CHICKEN —

- New York Strip Steak\* ..... \$29.95
Filet Mignon\* ..... \$32.75
Chicken Marsala ..... \$19.25
Lemon Chicken ..... \$17.75

— CHARLEY'S CLASSICS —

- Bouillabaisse ..... \$25.75
Ultimate Seafood Mixed Trio ..... \$29.75
Coldwater Lobster Tail ..... \$34.50
Live Maine Lobster ..... \$39.75
Surf & Turf\* ..... \$44.25
Alaska King Crab Legs ..... \$49.75

Michael Arnold – General Manager • Brandan Penland – Chef

\* Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.