



## Grand Rapids — Lunch Menu

### — APPETIZERS —

|   |         |
|---|---------|
| <b>Blue Point Oysters, Conn.*</b> .....   | \$12.75 |
| <i>Distinctive, salty flavor; 1/2 dozen</i>   |         |
| <b>Dynamite Scallops</b> .....  | \$13.75 |
| <i>Crab encrusted with basil-infused olive oil drizzle</i>  |         |
| <b>Seared Tuna Sashimi*</b> .....   | \$10.25 |
| <i>Served rare with soy sauce, pickled ginger, wakame &amp; wasabi</i>  |         |
| <b>Jumbo Shrimp Cocktail</b> .....  | \$12.50 |
| <i>Five jumbo shrimp with house made cocktail sauce</i>   |         |
| <b>Stuffed Portobello</b> .....   | \$10.00 |
| <i>Roasted with spinach, goat cheese, pine nuts &amp; sun-dried tomato; Garnished with roasted bell pepper coulis &amp; pommes frites</i> |         |
| <b>Coconut Macadamia Encrusted Shrimp</b> .....   | \$11.00 |
| <i>Mango salsa &amp; sweet Thai chili butter</i>  |         |
| <b>Mussels a la Muer</b> .....  | \$9.00  |
| <i>White wine, garlic &amp; fresh herbs</i>   |         |
| <b>Maryland Style Crab Cake</b> .....   | \$12.95 |
| <i>Roasted corn salsa &amp; mustard sauce</i>   |         |
| <b>Sicilian Calamari</b> .....  | \$10.00 |
| <i>Sweet &amp; spicy roasted pepper sauce</i>   |         |
| <b>Oysters Rockefeller</b> .....  | \$11.00 |
| <i>Accented with béarnaise sauce</i>  |         |
| <b>Almond Encrusted Brie Appetizer</b> .....  | \$10.50 |
| <i>Warm apple chutney &amp; crostinis</i>   |         |

### — SOUPS & SALADS —

|  |        |
|--|--------|
| <b>New England Clam Chowder</b> .....  | \$6.25 |
| <i>Traditional New England style</i>   |        |
| <b>Charley's Chowder</b> .....   | \$6.25 |
| <i>Mediterranean-style fish chowder</i>  |        |
| <b>Lobster Bisque</b> .....  | \$8.25 |
| <i>Accented with sherry crème fraîche &amp; tender lobster meat</i>  |        |
| <b>Seasonal Goat Cheese Salad</b> .....  | \$7.75 |
| <i>Mixed greens tossed in poppy seed vinaigrette with strawberries &amp; candied pecans; Crowned with a warm goat cheese crouton</i> |        |
| <b>Iceberg Wedge</b> .....   | \$6.50 |
| <i>Bacon, tomato, red onion, blue cheese crumbles &amp; blue cheese dressing</i>   |        |
| <b>Classic Caesar</b> .....  | \$7.25 |
| <i>Tossed with house made dressing, parmesan cheese, croutons &amp; anchovy</i>  |        |
| <b>Mozzarella Caprese</b> .....  | \$8.00 |
| <i>Ripe beefsteak tomatoes with fresh mozzarella &amp; basil infused olive oil</i>   |        |
| <b>Martha's Vineyard Salad</b> .....   | \$7.95 |
| <i>Red leaf &amp; bibb lettuces, pine nuts, red onion &amp; crumbled blue cheese with our signature maple-raspberry vinaigrette</i>  |        |

### — SANDWICHES —

*Served with French Fries & Cole Slaw*

|   |         |
|---|---------|
| <b>Blue Crab Club</b> .....   | \$13.50 |
| <i>Stacked with jumbo lump crab, boursin, field greens, tomatoes &amp; smoked bacon</i>                     |         |
| <b>Blackened Salmon Burger</b> .....  | \$11.25 |
| <i>House made with fresh salmon &amp; sweet bell peppers, seared Cajun-style; served with mustard sauce</i> |         |
| <b>Prime Rib Sandwich</b> .....   | \$11.50 |
| <i>With caramelized onions, au jus &amp; horseradish sour cream</i>   |         |
| <b>Crab Cake Sandwich</b> .....   | \$13.25 |
| <i>With cheddar cheese &amp; tomato on a toasted English muffin with mustard sauce</i>                      |         |
| <b>Bacon Cheddar Burger*</b> .....  | \$9.00  |
| <i>1/2 lb. seasoned; grilled to your specification</i>  |         |
| <b>Fishwich</b> .....   | \$10.00 |
| <i>Panko-crusting cod; fried &amp; topped with melted cheddar, lettuce &amp; tomato</i>                     |         |
| <b>Bistro Chicken Sandwich</b> .....  | \$9.75  |
| <i>Goat cheese, sun-dried tomatoes, field greens &amp; balsamic vinaigrette on focaccia</i>                 |         |

### — ENTRÉES —

|   |         |
|---|---------|
| <b>Potato Encrusted Whitefish</b> .....   | \$17.50 |
| <i>Crusted with crispy hash browns, bacon &amp; onion, with lemon beurre blanc &amp; fresh vegetables</i>           |         |
| <b>Cedar Planked Salmon</b> .....   | \$19.95 |
| <i>Roasted on cedar plank, tarragon glazed; roasted potatoes &amp; asparagus</i>                                    |         |
| <b>Dynamite Mahi Mahi</b> .....   | \$25.95 |
| <i>Crab encrusted, basil oil drizzle, coconut-ginger rice &amp; asparagus</i>                                       |         |
| <b>King Cove Sole</b> .....   | \$19.75 |
| <i>Parmesan encrusted &amp; sauteed; jumbo lump crab &amp; lemon caper beurre blanc</i>                             |         |
| <b>Casino Lake Perch</b> .....  | \$22.50 |
| <i>Sautéed in scampi butter; fresh corn cakes &amp; sun-dried tomato butter sauce</i>                               |         |
| <b>Salmon Rockefeller</b> .....   | \$22.50 |
| <i>Stuffed with jumbo lump crab, spinach &amp; bacon, topped with béarnaise sauce</i>                               |         |
| <b>Lemon Chicken</b> .....  | \$15.50 |
| <i>Sautéed artichoke hearts, mushrooms &amp; lemon butter; with mashed potatoes</i>                                 |         |
| <b>Classic Shrimp Scampi</b> .....  | \$15.75 |
| <i>Traditionally prepared, served with lemon scented sticky rice &amp; fresh asparagus</i>                          |         |
| <b>Maryland Crab Cake</b> .....   | \$15.25 |
| <i>Broiled; mustard sauce, corn salsa, coconut ginger rice &amp; fresh vegetables</i>                               |         |
| <b>Coconut Macadamia Encrusted Shrimp</b> .....   | \$17.50 |
| <i>Mango salsa, sweet Thai chili butter, coconut ginger rice &amp; fresh vegetables</i>                             |         |
| <b>Pasta Pagliara</b> .....   | \$18.95 |
| <i>Scallops, salmon, mussels &amp; shrimp in a white clam sauce tossed with linguine atop a bed of baby spinach</i> |         |
| <b>Seafood Trio</b> .....   | \$20.25 |
| <i>Grilled Salmon, crab cake &amp; coconut macadamia shrimp</i>   |         |
| <b>Charley's Crab Fish &amp; Chips</b> .....  | \$14.25 |
| <i>Beer battered &amp; fried; with house made tartar sauce, french fries &amp; cole slaw</i>                        |         |
| <b>Pecan Crusted Whitefish</b> .....  | \$17.95 |
| <i>Sweet potato mash, maple-mustard beurre blanc, Michigan cherry cherry apple-horseradish slaw &amp; asparagus</i> |         |

### — 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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### — MAIN PLATE SALADS —

|   |         |
|---|---------|
| <b>Chopped Spinach Salad</b> .....  | \$8.50  |
| <i>With warm bacon dressing, chopped egg, bacon, radishes &amp; mushrooms (With Jumbo Lump crab meat \$14.50)</i>   |         |
| <b>Chicken Caesar Salad</b> .....   | \$11.00 |
| <i>Traditional Caesar salad topped with grilled chicken breast</i>  |         |
| <b>Brown Derby Cobb Salad</b> .....   | \$12.95 |
| <i>Chicken breast, bacon, ripe tomato, chopped egg, bleu cheese crumbles, avocado &amp; mixed greens; choice of dressing</i>                                |         |
| <b>Shrimp Caesar Salad</b> .....  | \$13.00 |
| <i>Traditional Caesar salad crowned with jumbo shrimp – your choice of Grilled, Blackened, or Scampi</i>  |         |
| <b>Chicken Cape Codder Salad</b> .....  | \$12.75 |
| <i>Mixed greens, pine nuts, red onion &amp; crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast</i> |         |

Michael Arnold – General Manager • Brandan Penland – Chef

#### BREAD SERVED ON REQUEST

\* 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.