

dinner menu

appetizers

Oysters on the Half Shell Blue Point.	each 2.5
Oysters Rockefeller Baked with lemon shallot butter	½ doz 16.5
Tuscan Mussels Steamed with Marsala wine, fresh herbs, tomatoes, garlic & andouille sausage	13
Shrimp Cocktail Colossal shrimp, cocktail sauce	16
Spicy Tuna Poke Tini Layers of avocado, mango, tobiko caviar & a sweet soy reduction	15.5
Dynamite Scallops Crab-encrusted, basil oil drizzle	15

soups & salads

Chilled Gazpacho	7.5
Clam Chowder Award-winning, New England style chowder.	8
Lobster Bisque Laced with sherry	9
Chopped Spinach Salad Warm bacon dressing, chopped egg, bacon, radishes & mushrooms	9

Coconut Crunchy Shrimp Citrus chili sauce	12
Jumbo Lump Crab Cake Maryland style, caper butter sauce	16.5
Crab, Avocado & Mango Stack Jumbo lump crabmeat tossed in remoulade & layered with avocado & mango	15.5
Calamari & Friends Citrus chili sauce, marinara	13.5
Seared Peppered Ahi Tuna Served rare with tangy mustard, ginger & wasabi	14.5

Roasted Beet Salad Red & golden beets layered with goat cheese, tossed with pistachio vinaigrette.	12
Martha's Vineyard Salad Red onion, pine nuts, crumbled blue cheese, raspberry vinaigrette	9
Caesar Salad Crisp romaine, grated Parmesan, our own Caesar dressing.	9

today's fresh fish selection

We serve only the freshest fish available each day. Prepared to your preference: grilled, sautéed or blackened. Served with seasonal vegetables and coconut ginger rice. Complement your fish with one of our signature toppings or accompaniments.

Mahi Mahi	29	Atlantic Salmon	28
Alaskan Halibut	35	Black Grouper	34
Yellowfin Tuna	32	Florida Snapper	30

fresh fish specialties

To ensure our guests receive the freshest fish available, we buy only the Top-of-the-Catch. Complement your fish with one of our unique side dishes.

Spiced Yellowfin Ahi* Cajun spiced & grilled, ginger soy butter, wasabi cream, spinach & bok choy	34
Pan-Seared Mahi Mahi Topped with fresh lobster & jumbo lump crab, creamy Parmesan orzo & asparagus	33
Snapper Hemingway Parmesan-encrusted, topped with jumbo lump crab & lemon shallot butter, coconut ginger rice	36
Cranberry Pecan Crusted Mahi Mahi lemon shallot butter, apple blue cheese slaw.	30
Cider Glazed Salmon apple brandy beurre blanc & pumpkin risotto.	30

Sole Thermidor Crowned with lobster & crab, pesto roasted fingerling potatoes & asparagus	32
Salmon Rockefeller Stuffed with spinach & crab; topped with béarnaise sauce.	32
Pistachio Nut Crusted Snapper Served with mint and pistachio pesto pappardelle	31
Bronzed Grouper & Shrimp Pan-seared, savory balance of sweet & spicy, topped with branzino marinade shrimp & lemon shallot butter, served with Florida orange & hearts of palm salad	37

shellfish

Coconut Crunchy Shrimp Coconut ginger rice, citrus chili sauce	25
Baked Stuffed Shrimp Six crab stuffed shrimp, coconut ginger rice & seasonal vegetables	29
Pan-Seared Sea Scallops Ginger soy sauce & wasabi cream, coconut ginger rice, spinach & bok choy	32
Seafood Mixed Grill A jumbo lump crab cake, grilled fish, grilled shrimp, coconut ginger rice & seasonal vegetables.	33
Shrimp Fresca Parmesan-crusted shrimp with angel hair pomodoro, topped with jumbo lump crab	29

Jumbo Lump Crab Cakes Maryland style, caper butter sauce, coconut ginger rice & seasonal vegetables	31
Seafood Pescatore Shrimp, scallops, clams, lobster & pomodoro sauce over linguine	33
Alaskan King Crab Legs Steamed, served with drawn butter & a baked potato.Market
Cold Water Lobster Tail With seasonal vegetables & coconut ginger rice.	43
Live Maine Lobster 1 ½ lb. steamed, baked potato (larger sizes may be available)Market

steaks & chicken

New York Strip (14 oz.) With garlic mashed potatoes	37
Filet Mignon With garlic mashed potatoes.	(8 oz) 36.5 (6 oz) 31
Fennel & Thyme Crusted Chicken Yukon Gold mashed potatoes, grilled asparagus, natural au jus	24

Filet (6 oz) & Cold Water Lobster Tail With baked potato	59
Filet (6 oz.) & Shrimp With baked potato	36
Crispy Duck sun-dried cherry jus & sweet potato hash	33

signature toppings

Oscar Jumbo lump crabmeat, asparagus & béarnaise sauce	9
Dynamite Crab-encrusted with basil oil drizzle	8
Charley's Topping Sautéed scallops & mushrooms in sherry-scallion cream sauce	9

accompaniments

Add Shrimp Choice of grilled, scampi style or coconut crunchy	9.5
Add King Crab Legs (½ lb)Market
Add Lobster Tail	33
Add Jumbo Lump Crab	9
Seasonal Risotto	7
Sweet Potato Hash Browns	6
Truffled Lobster Mac & Cheese	16

Chocolate Truffle Cake	Grand Marnier Soufflé
Chocolate cake with a molten chocolate center & Frangelico crème anglaise. Topped with vanilla ice cream, fudge sauce & Heath Bar crunch.	A light & fluffy Grand Marnier soufflé with your choice of chocolate sauce, raspberry sauce or crème anglaise. Perfect for sharing.

Scott Tompkins...Managing Director

Quinn Alexander...Executive Chef

Charley's Crab is wholly owned by Landry's, Inc.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

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.