



charley's crab®

Award winning cuisine from The Chart House family of fine restaurants

Dinner Menu

Raw Bar & Shellfish

Seared Peppered Ahi Tuna

Served rare with tangy mustard, ginger & wasabi

Oysters on the Half Shell, Bluepoint

1/2 Dozen, Baker's dozen \$19.99

Oysters Rockefeller

Topped with Rockefeller sauce & baked

Steamed Mussels

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

Shrimp Cocktail

5 colossal shrimp in a gazpacho cocktail sauce with rock shrimp

Dynamite Scallops

Crab encrusted with basil drizzle

Lobster Bisque

Laced with sherry

Clam Chowder

Award winning, New England style chowder

Black Bean Soup

Chilled Gazpacho

Baked Stuffed Shrimp

Six crab stuffed shrimp served with seasonal vegetables and rice pilaf

Shrimp Scampi

With a garlic white wine butter sauce & angel hair pasta

Shrimp Trio Platter

One dozen large shrimp prepared scampi, coconut & grilled

Coconut Crunchy Shrimp

Coconut ginger rice & sweet plum sauce

Appetizers

Calamari

Lightly fried with a Thai chili citrus or sweet peppers

Crab Stuffed Mushrooms

Baked in a white wine sauce

Coconut Crunchy Shrimp

Served with sweet plum sauce

Lobster Spring Rolls

Served with a tangy mustard sauce

Jumbo Lump Crab Cake

Maryland style, caper butter sauce

Crab, Avocado and Mango Stack

Jumbo lump crabmeat tossed in remoulade layered with avocado & mango

Soups & Salads

Caesar Salad

Crisp Romaine, grated Parmesan & our own Caesar dressing

Chopped Spinach Salad

With warm bacon dressing, chopped eggs, bacon, mushrooms & radishes

Martha's Vineyard Salad

Red onion, pinenuts, crumbled bleu cheese & raspberry vinaigrette

Shrimp & Seafood

Shrimp Fresca

Parmesan crusted shrimp with angel hair pomodoro, topped with jumbo lump crab

Seafood Mixed Grill

A jumbo lump crab cake, fresh grilled fish & grilled shrimp, accompanied by seasonal vegetables and rice pilaf

Pan Seared Sea Scallops

In a soy ginger broth with bok choy, spinach & coconut ginger rice

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 rice pilaf. Complement your fish with one of our signature toppings or accompaniments.

Yellowfin Tuna

Atlantic Swordfish

Mahi Mahi

North Atlantic Salmon

Gulf Snapper

Florida Grouper

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 signature toppings or accompaniments.

Salmon Rockefeller

Stuffed with spinach and crab, topped with béarnaise sauce

Macadamia Crusted Mahi Mahi

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

Applejack Sea Bass

Topped with apples and sun-dried cherries simmered in a sweet bourbon reduction; served with rice pilaf

Snapper Hemingway

Parmesan encrusted, topped with jumbo lump crab & lemon shallot butter

Spiced Yellowfin Ahi*

Cajun spiced & grilled, ginger soy butter, wasabi cream, spinach & bok choy

Dynamite Halibut

Crab crusted, chive oil drizzle, with coconut ginger rice

Prime Rib, Steaks & Chicken

Prime Rib - Charley's Cut

New York Strip

Prime Rib and Shrimp

Prime Rib and Australian Lobster Tail

Pork Chop Milanese

Center cut, sautéed golden and topped with tomato basil shallot butter, served with fresh asparagus and garlic mashed potatoes

Filet Mignon

Filet (6 oz.) and Shrimp

Filet (6 oz.) and Australian Lobster Tail

Chicken Marsala

Traditionally prepared with sauteed mushrooms, rich marsala and garlic mashed potatoes

Lemon Chicken

Mushrooms & artichoke hearts with garlic mashed potatoes & asparagus

Crab & Lobster

Jumbo Lump Crab Cakes

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

Alaskan King Crab Legs

Steamed, served with drawn butter, baked potato

Australian Lobster Tail (6 oz)

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

Live Maine Lobster

Steamed, served with drawn butter and a baked potato; 1 1/2 lb., larger sizes may be available

Signature Toppings

Oscar Jumbo lump crabmeat, asparagus & béarnaise sauce

Dynamite Crab encrusted with chive oil drizzle

Jumbo Lump Crab & Shrimp

Jumbo lump crab and shrimp with lemon shallot butter

Accompaniments

Add 5 Coconut, Scampi, or Grilled Shrimp

Add King Crab Legs (1/2 lb).

Add Lobster Tail 6 oz.

Add Jumbo Lump Crab

Sides Dishes

Rice Pilaf
Creamed Spinach
Sizzling Mushrooms

Broccoli and Red Peppers
Baked Potato

Roasted Garlic Mashed Potatoes
Steamed Fresh Asparagus

Scott Tompkins...General Manager

Paul Jones...Executive Chef

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

*Caution: There may be small bones or shell in some fresh fish and shellfish. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness. We are not responsible for an individual's allergic reaction to our food.