



— Lunch Menu —

— APPETIZERS —

Blue Point Oysters, Conn.*	\$12.75
<i>Distinctive, salty flavor; 1/2 dozen</i>	
Dynamite Scallops	\$13.50
<i>Crab encrusted with basil-infused olive oil drizzle</i>	
Seared Tuna Sashimi*	\$11.00
<i>Served rare with soy sauce, pickled ginger, wakame & wasabi</i>	
Jumbo Shrimp Cocktail	\$13.00
<i>Five jumbo shrimp with house made cocktail sauce</i>	
Stuffed Portobello	\$10.00
<i>Roasted with spinach, goat cheese, pine nuts & sun-dried tomato; Garnished with roasted bell pepper coulis & pommes frites</i>	
Coconut Macadamia Encrusted Shrimp	\$11.00
<i>Mango salsa & sweet Thai chili butter</i>	
Mussels a la Muer	\$10.00
<i>White wine, garlic & fresh herbs</i>	
Maryland Style Crab Cake	\$13.00
<i>Roasted corn salsa & mustard sauce</i>	
Sicilian Calamari	\$10.50
<i>Sweet & spicy roasted pepper sauce</i>	
Almond Encrusted Brie	\$10.50
<i>Warm apple chutney & crostinis</i>	
Oysters Rockefeller	\$10.00
<i>Accented with béarnaise sauce</i>	
Bruschetta Montrachet	\$12.00
<i>Goat cheese, roma tomatoes, kalamata olives, fresh basil & garlic served on a crispy flatbread</i>	

— SOUPS & SALADS —

New England Clam Chowder	\$7.25
<i>Traditional New England style</i>	
Charley's Chowder	\$6.50
<i>Mediterranean-style fish chowder</i>	
Lobster Bisque	\$8.25
<i>Accented with sherry crème fraîche & tender lobster meat</i>	
Iceberg Wedge	\$6.50
<i>Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing</i>	
Classic Caesar	\$7.00
<i>Tossed with house made dressing, parmesan cheese, croutons & anchovy</i>	
Mozzarella Caprese	\$8.75
<i>Ripe beefsteak tomatoes with fresh mozzarella & basil infused olive oil</i>	
Martha's Vineyard Salad	\$8.25
<i>Red leaf & bibb lettuces, pine nuts, red onion & crumbled blue cheese with our signature maple-raspberry vinaigrette</i>	

— SANDWICHES —

Served with French Fries & Cole Slaw

Blue Crab Club	\$13.75
<i>Stacked with jumbo lump crab, boursin, field greens, tomatoes & smoked bacon</i>	
Blackened Salmon Burger	\$11.00
<i>House made with fresh salmon & sweet bell peppers, seared Cajun-style; served with mustard sauce</i>	
Crab Cake Sandwich	\$13.50
<i>With cheddar cheese & tomato on a toasted English muffin with mustard sauce</i>	
Bacon Cheddar Burger*	\$9.00
<i>1/2 lb. seasoned; grilled to your specification</i>	
Chili Dusted Tuna Sandwich*	\$13.75
<i>Char-grilled, bacon, Pepperjack cheese, honey mustard aioli</i>	
Bistro Chicken Sandwich	\$10.00
<i>Goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette on focaccia</i>	

— ENTRÉES —

Bronzed Salmon	\$19.95
<i>Dry spice rubbed; Sweet & spicy roasted pepper sauce</i>	
Macadamia Encrusted Mahi Mahi	\$20.00
<i>Mango salsa, coconut-ginger rice & fresh vegetables</i>	
Salmon Rockefeller	\$22.95
<i>Stuffed with jumbo lump crab, spinach & bacon, topped with béarnaise sauce</i>	
King Cove Sole	\$20.25
<i>Parmesan encrusted & sauteed; jumbo lump crab & lemon caper beurre blanc</i>	
Chicken Francaise	\$16.25
<i>Parmesan crusted; Mediterranean artichoke caponata & mashed potatoes</i>	
Classic Shrimp Scampi	\$15.75
<i>Traditionally prepared, served with lemon scented sticky rice & fresh asparagus</i>	
Maryland Crab Cake	\$16.50
<i>Broiled; mustard sauce, corn salsa, coconut ginger rice & fresh vegetables</i>	
Top Sirloin*	\$18.75
<i>Accented with blue cheese butter; mashed potatoes & asparagus</i>	
New York Strip Steak*	\$29.50
<i>Cabernet demi glace, mushroom-shallot confit, mashed potatoes & asparagus</i>	
Coconut Macadamia Encrusted Shrimp	\$17.50
<i>Mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables</i>	
Pasta Pagliara	\$18.75
<i>Scallops, salmon, mussels & shrimp in a white clam sauce tossed with linguine atop a bed of baby spinach</i>	
Tuscan Chicken Pasta	\$12.00
<i>Roasted mushrooms, sun dried tomatoes, kalamata olives & shallots in a delicate wine & chicken broth</i>	
Seafood Trio	\$20.25
<i>Grilled Salmon, crab cake & coconut macadamia shrimp</i>	
Traditional Fish & Chips	\$13.95
<i>Beer battered & fried; with house made tartar sauce, french fries & cole slaw</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 —

Chopped Spinach Salad	\$8.50
<i>With warm bacon dressing, chopped egg, bacon, radishes & mushrooms (With Jumbo Lump crab meat \$14.50)</i>	
Chicken Caesar Salad	\$11.50
<i>Traditional Caesar salad topped with grilled chicken breast</i>	
Brown Derby Cobb Salad	\$12.95
<i>Chicken breast, bacon, ripe tomato, chopped egg, bleu cheese crumbles, avocado & mixed greens; choice of dressing</i>	
Shanghai Tuna Salad*	\$14.50
<i>Chilled lo mein tossed with vegetables in soy vinaigrette; topped with seared rare sesame encrusted tuna</i>	
Chicken Cape Codder Salad	\$12.75
<i>Mixed greens, pine nuts, red onion & crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast</i>	

Milo Boering – General Manager • Loren Halprin – Executive 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.