



— Dinner Menu —

— APPETIZERS —

- Chincoteague Oysters, VA\* ..... \$12.50
Dynamite Scallops ..... \$13.75
Seared Tuna Sashimi\* ..... \$10.50
Jumbo Shrimp Cocktail ..... \$12.50
Stuffed Portobello ..... \$10.25
Coconut Macadamia Encrusted Shrimp ..... \$11.25
Hot Rocks & Blue Slaw ..... \$10.00
Mussels a la Muer ..... \$9.25
Maryland Style Crab Cake ..... \$12.75
Sicilian Calamari ..... \$10.50
Almond Encrusted Brie ..... \$10.75
Crab & Avocado Timbale ..... \$14.25

— SOUPS & SALADS —

- New England Clam Chowder ..... \$7.25
Charley's Chowder ..... \$6.50
Lobster Bisque ..... \$8.25
Pear, Beet & Walnut Salad ..... \$8.75
Iceberg Wedge ..... \$6.75
Chopped Spinach Salad ..... \$8.75
Classic Caesar ..... \$7.25
Martha's Vineyard Salad ..... \$7.95

— SENSATIONAL SEAFOOD —

- Classic Shrimp Scampi ..... \$19.50
Maryland Crab Cakes ..... \$26.00
Coconut Macadamia Encrusted Shrimp ..... \$23.25
Shrimp Fresca ..... \$27.50
Dungeness Crab ..... \$25.00
Crab Stuffed Shrimp ..... \$24.75
Pasta Pagliara ..... \$22.75
Jumbo Sea Scallops ..... \$26.25

— SIGNATURE FISH —

If you prefer, our fresh catch selections may also be prepared sauteed, blackened, broiled, or simply grilled with olive oil

- Potato Encrusted Whitefish ..... \$21.75
Almond Crusted Rainbow Trout ..... \$22.00
Dynamite Mahi Mahi ..... \$30.75
Cedar Planked Salmon ..... \$25.75
Pecan Crusted Whitefish ..... \$23.75
Macadamia Encrusted Mahi Mahi ..... \$26.75
King Cove Sole ..... \$26.75
Salmon Rockefeller ..... \$28.00
Whitefish Charley ..... \$25.50
Maryland Stuffed Sole & Shrimp ..... \$26.75

— BEEF & CHICKEN —

- London Broil\* ..... \$23.50
New York Strip Steak\* ..... \$30.50
Pepper Crusted Tournedos\* ..... \$25.75
Filet Mignon\* ..... \$30.75
Chicken Marsala ..... \$19.25
Tuscan Chicken Pasta ..... \$16.00
Chicken Francaise ..... \$18.75

— GANDY CLASSICS —

- Bouillabaisse ..... \$25.75
Ultimate Seafood Mixed Trio ..... \$29.75
Coldwater Lobster Tail ..... \$34.25
Live Maine Lobster ..... \$39.75
Surf & Turf\* ..... \$44.25

— ACCOMPANIMENTS —

- Add Shrimp Brochette ..... \$7.00
Add Dungeness Crab Cluster (1/2 lb.) ..... \$10.00
Add Coldwater Lobster Tail ..... \$24.75
Jumbo Fresh Asparagus ..... \$6.25
Dynamite Tomatoes ..... \$6.50
Mashed Potatoes ..... \$5.00
Hash Browns with crumbled blue cheese ..... \$5.50

Matt Foyteck – General Manager • Mark A. Sanchez – Executive 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.

— 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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