



Dinner

Raw Bar

Blue Point Oysters, Conn.* Distinctive, salty flavor
Baked Oyster Sampler Rockefeller, Dynamite and Casino
Crab & Avocado Timbale Stacked with mango & sweet onion
Dynamite Scallops Crab encrusted with basil drizzle
Seared Tuna Sashimi* Wakame, pickled ginger, soy sauce and wasabi
King Crab Cocktail Chilled or hot Szechwan-style
Jumbo Shrimp Cocktail
Chilled Appetizer Sampler* 2 oysters, 2 shrimp & King crab
Cherrywood Smoked Salmon* Timbale of traditional accompaniments with toasted focaccia slices

Appetizers

Portobello Milano Herb and cheese portobello roasted and served with a cucumber bouquet
Coconut Macadamia Encrusted Shrimp With a mango salsa, and sweet Thai chili butter
Buffalo Rock Shrimp With Stilton hash browns
Almond Encrusted Brie Warm, with apple chutney
Mussels a la Muer White wine, garlic & fresh herbs
Maryland Style Crab Cake
Sicilian Calamari Sweet spicy roasted pepper sauce
Oysters Rockefeller

Soups & Salads

New England Clam Chowder Traditional New England style
Chopped Spinach Salad Chopped eggs, bacon, radishes, mushrooms & warm bacon dressing. (With jumbo lump crabmeat \$14.50)
Charley's Chowder Mediterranean-style fish chowder
Chilled Gazpacho

Lobster Bisque Laced with sherry
Classic Caesar With anchovies
Mozzarella Caprese Beefsteak tomato classic
Martha's Vineyard Salad Red onion, pinenuts, crumbled blue cheese & raspberry vinaigrette

Shrimp • Crab • Lobster

Shrimp Danielle Sautéed garlic butter, almonds, smoked tomato polenta & fresh vegetables
Shrimp Fresca Parmesan encrusted jumbo shrimp, angel hair pasta & jumbo lump crab
Shrimp Trio Shrimp Danielle, Coconut Macadamia Shrimp and Shrimp Florentine
Crab Stuffed Shrimp With rice pilaf and fresh vegetables
Shrimp Florentine Stuffed with feta creamed spinach, lemon beurre blanc
Alaska King Crab Legs Steamed and served with drawn butter

Maryland Crab Cakes Broiled, mustard sauce, corn salsa, rice pilaf & fresh vegetables
Coconut Macadamia Encrusted Shrimp With mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables
Lobster Ravioli Tomato basil cream sauce
Australian Coldwater Lobster Tail Available grilled or broiled (6 oz.)
Live Maine Lobster Steamed, drawn butter; 1 1/2 lb., larger sizes may be available
Lobster Larry Crab meat stuffing with rice pilaf & fresh vegetables

Today's Fresh Fish Selection

We serve only the freshest fish available each day. Prepared to your preference: grilled, broiled, sautéed or blackened. Served with seasonal vegetables and herbed rice.

Atlantic Salmon
Atlantic Mahi Mahi
Lake Superior Whitefish
Alaskan Halibut

Atlantic Swordfish
Canadian Walleye
Chilean Sea Bass

Gulf Snapper
Lake Perch
Yellowfin Tuna*

Fresh Fish Specialties

Salmon Rockefeller Stuffed with bacon, jumbo lump crabmeat, with béarnaise sauce
Macadamia Crusted Mahi Mahi Served with mango salsa
Snapper Hemingway Parmesan encrusted, topped with jumbo lump crab & lemon beurre blanc
Dynamite Halibut Crab encrusted, asparagus, basil drizzle

Cedar Planked Salmon Tarragon glazed, roasted potatoes & asparagus
Wasabi Pea Encrusted Tuna* Sriracha beurre blanc
Potato Encrusted Whitefish Potato encrusted with bacon and onions, served with lemon beurre blanc
Savory Sea Bass Baked with lemon and herb crust, served atop marinated artichoke hearts and arugula drizzled with lemon-scented olive oil

Signature Toppings

Oscar Jumbo lump crab, asparagus & bearnaise sauce
Dynamite Crab encrusted with basil drizzle
N'Orleans Andouille sausage & shrimp etouffee
Charley Sherried scallops, mushrooms & scallions

Accompaniments

Add Shrimp Brochette 5 (grilled, scampi or blackened)
1/2 Live Maine Lobster
Add King Crab Legs 1/2 lb.
Add Australian Coldwater Lobster Tail 6 oz.

Steak & Chicken

New York Strip Steak* Cabernet demi glace, mushrooms/shallot confit, mashed potatoes & fresh asparagus
Filet Mignon* Cabernet demi glace, mashed potatoes & asparagus
Surf & Turf* Petite filet, lobster tail, mashed potatoes & asparagus

Lemon Chicken Mushrooms & artichoke hearts with mashed potatoes & asparagus
Chicken Marsala Traditionally prepared with sautéed mushrooms, rich marsala sauce and mashed potatoes
Roasted Rack of Lamb With sun-dried cherry demi glace

Charley's Crab Originals

Jumbo Sea Scallops Pan seared, smoked bacon & mushroom vol au vent & asparagus
Fruits of the Sea Penne King crab, shrimp, & mussels sautéed in a tomato sauce with penne pasta; Add 1/2 live Maine lobster - market

Charley's Bucket Whole Maine lobster, Dungeness crab & mussels with redskins & corn
Ultimate Seafood Mixed Trio Grilled Salmon, crab cake & coconut macadamia shrimp

Side Dishes

Tasso Creamed Spinach
Wild Mushroom Voul a Vent
Stilton Hash Browns

Smoked Tomato Polenta
Jumbo Fresh Asparagus
Mashed Potatoes

Matt Foyteck...General Manager

Loren Halprin...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 or even death 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.