



Lunch

Raw Bar

- Blue Point Oysters, Conn.*** Distinctive, salty flavor
- Baked Oyster Sampler** Rockefeller, Dynamite and Casino
- Seared Tuna Sashimi*** Wakame, pickled ginger, soy sauce & 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
- Dynamite Scallops** Crab encrusted with basil drizzle
- Crab & Avocado Timbale** Stacked with mango & sweet onion

Appetizers

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

Soups & Salads

- New England Clam Chowder**
- Charley's Chowder** Mediterranean-style fish chowder
- Chilled Gazpacho**
- Lobster Bisque** Laced with sherry

- Classic Caesar**
- Martha's Vineyard Salad** Red Onion, pinenuts, crumbled Bleu cheese & raspberry vinaigrette

Sandwiches & Specialty Salads

- Bistro Chicken Sandwich** With goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette
- Blackened Salmon Burger** Blackened Cajun style. Served with French fries & cole slaw
- Kobe Beef Burger*** Certified Kobe chopped sirloin on grilled portobello with brie & basil oil served with French fries and cole slaw.
- Crab Cake Sandwich** English muffin, cheddar cheese & mustard sauce. Served with French fries and cole slaw.
- Lobster Grilled Cheese** Brie, fresh basil. Served with French fries, cole slaw and tomato soup for "dunking"
- Chili Dusted Tuna Sandwich*** Chargrilled, with bacon & Pepperjack cheese, & honey mustard aioli. Served with French fries and cole slaw
- Bacon Cheddar Burger*** 1/2lb. with lettuce & tomato served with French fries and cole slaw

- Blue Crab Club Sandwich** Crab boursin, field greens, tomatoes, smoked bacon & jumbo lump crab. Served with French fries and cole slaw
- Chicken Caesar Salad** Traditional Caesar salad topped with grilled chicken
- Brown Derby Cobb Salad** Chicken breast, bacon, diced tomatoes, chopped eggs, Bleu cheese crumbles, avocado & mixed greens
- Chopped Spinach Salad** Chopped eggs, bacon, radishes, mushrooms & warm bacon dressing, tossed tableside.
- Shanghai Tuna*** Chilled Lo Mein tossed with vegetables in soy vinaigrette & topped with sesame encrusted tuna, seared rare
- Palace Court Salad** Lump crab, bay shrimp & artichokes, tomatoes & cucumbers in Green Goddess dressing
- Mozzarella Caprese** Beefsteak tomato classic

Today's Fresh Fish Selection

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

Atlantic Salmon
Atlantic Mahi Mahi
Lake Superior Whitefish

Alaskan Halibut
Atlantic Swordfish
Canadian Walleye Pike

Chilean Sea Bass
Lake Perch
Yellowfin Tuna*

Fresh Fish Specialties

- Snapper Hemingway Parmesan** encrusted, topped with jumbo lump crab & lemon beurre blanc
- Macadamia Encrusted Mahi Mahi** With mango salsa, coconut ginger rice & fresh vegetables
- Salmon Rockefeller** Stuffed with bacon, jumbo lump crab & bearnaise sauce

- 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

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)
- Add King Crab Legs** 1/2 lb.
- Add Australian Coldwater Lobster Tail** 6 oz.
- Add Hashbrown Potatoes** With Stilton bleu cheese

Entrées

- Coconut Macadamia Crusted Shrimp** With sweet Thai chili butter, coconut ginger rice & fresh vegetables
- Lemon Chicken** Mushrooms & artichoke hearts with mashed potatoes & asparagus
- Fruits of the Sea Penne** King crab, shrimp & mussels sauteed in tomato sauce with penne.
- Charley's Crab Fish & Chips** Beer battered & fried, French fries & cole slaw

- Maryland Crab Cakes** Broiled, mustard sauce, corn salsa, rice pilaf & fresh vegetables
- Seafood Trio** Grilled salmon, coconut macadamia shrimp and a crabcake
- Lobster Ravioli** Tomato basil cream sauce
- Shrimp Danielle** Broiled with garlic butter & almonds, rice pilaf & fresh vegetables

Matt Foyteck...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 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.