



— Lunch Menu —

— APPETIZERS —

<b>Chincoteague Oysters, VA*</b> .....	\$12.50
<i>Distinctive, salty flavor; 1/2 dozen</i>	
<b>Dynamite Scallops</b> .....	\$13.75
<i>Crab encrusted with basil-infused olive oil drizzle</i>	
<b>Seared Tuna Sashimi*</b> .....	\$10.25
<i>Served rare with soy sauce, pickled ginger, wakame &amp; wasabi</i>	
<b>Jumbo Shrimp Cocktail</b> .....	\$12.50
<i>Five jumbo shrimp with house made cocktail sauce</i>	
<b>Stuffed Portobello</b> .....	\$10.00
<i>Roasted with spinach, goat cheese, pine nuts &amp; sun-dried tomato; Garnished with roasted bell pepper coulis &amp; pomme frites</i>	
<b>Coconut Macadamia Encrusted Shrimp</b> .....	\$11.00
<i>Mango salsa &amp; sweet Thai chili butter</i>	
<b>Hot Rocks &amp; Blue Slaw</b> .....	\$10.00
<i>Hot &amp; spicy rock shrimp meets cool &amp; creamy blue cheese cole slaw</i>	
<b>Mussels a la Muer</b> .....	\$9.00
<i>White wine, garlic &amp; fresh herbs</i>	
<b>Maryland Style Crab Cake</b> .....	\$12.50
<i>Roasted corn salsa &amp; mustard sauce</i>	
<b>Sicilian Calamari</b> .....	\$10.50
<i>Sweet &amp; spicy roasted pepper sauce</i>	
<b>Almond Encrusted Brie</b> .....	\$10.75
<i>Warm apple chutney &amp; crostinis</i>	
<b>Crab &amp; Avocado Timbale</b> .....	\$14.00
<i>Stacked with mango &amp; sweet onion</i>	

— SOUPS & SALADS —

<b>New England Clam Chowder</b> .....	\$7.00
<i>Traditional New England style</i>	
<b>Charley's Chowder</b> .....	\$6.50
<i>Mediterranean-style fish chowder</i>	
<b>Lobster Bisque</b> .....	\$8.25
<i>Accented with sherry crème fraîche &amp; tender lobster meat</i>	
<b>Pear, Beet &amp; Walnut Salad</b> .....	\$8.75
<i>Field greens tossed with Jerez sherry vinaigrette and complemented by fresh pear, candied beets, walnuts &amp; crumbled blue cheese</i>	
<b>Iceberg Wedge</b> .....	\$6.50
<i>Bacon, tomato, red onion, blue cheese crumbles &amp; blue cheese dressing</i>	
<b>Classic Caesar</b> .....	\$7.25
<i>Tossed with house made dressing, parmesan cheese, croutons &amp; anchovy</i>	
<b>Martha's Vineyard Salad</b> .....	\$7.95
<i>Red leaf &amp; bibb lettuces, pine nuts, red onion &amp; crumbled blue cheese with our signature maple-raspberry vinaigrette</i>	

— SANDWICHES —

*Served with French Fries & Cole Slaw*

<b>Blue Crab Club</b> .....	\$13.50
<i>Stacked with jumbo lump crab, boursin, field greens, tomatoes &amp; smoked bacon</i>	
<b>Blackened Salmon Burger</b> .....	\$11.50
<i>House made with fresh salmon &amp; sweet bell peppers, seared Cajun-style; served with mustard sauce</i>	
<b>Crab Cake Sandwich</b> .....	\$13.25
<i>With cheddar cheese &amp; tomato on a toasted English muffin with mustard sauce</i>	
<b>Bacon Cheddar Burger*</b> .....	\$9.50
<i>1/2 lb. seasoned; grilled to your specification</i>	
<b>Chili Dusted Tuna Sandwich*</b> .....	\$13.75
<i>Char-grilled, bacon, Pepperjack cheese, honey mustard aioli</i>	
<b>Bistro Chicken Sandwich</b> .....	\$10.00
<i>Goat cheese, sun-dried tomatoes, field greens &amp; balsamic vinaigrette on focaccia</i>	
<b>Kobe Beef Burger*</b> .....	\$13.50
<i>Certified Kobe chopped sirloin on grilled portobello with brie &amp; basil oil</i>	

— ENTRÉES —

<b>Pecan Crusted Whitefish</b> .....	\$17.95
<i>Sweet potato mash, maple-mustard beurre blanc, Michigan cherry apple-horseradish slaw &amp; asparagus</i>	
<b>Cedar Planked Salmon</b> .....	\$20.25
<i>Roasted on cedar plank, tarragon glazed; roasted potatoes &amp; asparagus</i>	
<b>Macadamia Encrusted Mahi Mahi</b> .....	\$22.00
<i>Mango salsa, coconut-ginger rice &amp; fresh vegetables</i>	
<b>London Broil*</b> .....	\$15.95
<i>Cabernet demi-glace, mashed potatoes &amp; asparagus</i>	
<b>Potato Encrusted Whitefish</b> .....	\$17.50
<i>Crusted with crispy hash browns, bacon &amp; onion, with lemon beurre blanc &amp; fresh vegetables</i>	
<b>Salmon Rockefeller</b> .....	\$22.00
<i>Stuffed with jumbo lump crab, spinach &amp; bacon, topped with béarnaise sauce</i>	
<b>King Cove Sole</b> .....	\$19.95
<i>Parmesan encrusted &amp; sauteed; jumbo lump crab &amp; lemon caper beurre blanc</i>	
<b>Chicken Marsala</b> .....	\$15.75
<i>Traditionally prepared with rich Marsala wine sauce &amp; fresh mushrooms; served with mashed potatoes</i>	
<b>Classic Shrimp Scampi</b> .....	\$15.75
<i>Traditionally prepared, served with lemon scented sticky rice &amp; fresh asparagus</i>	
<b>Chicken Francaise</b> .....	\$16.25
<i>Parmesan crusted; Mediterranean artichoke caponata &amp; mashed potatoes</i>	
<b>Maryland Crab Cake</b> .....	\$15.25
<i>Broiled; mustard sauce, corn salsa, coconut ginger rice &amp; fresh vegetables</i>	
<b>Coconut Macadamia Encrusted Shrimp</b> .....	\$17.00
<i>Mango salsa, sweet Thai chili butter, coconut ginger rice &amp; fresh vegetables</i>	
<b>Pasta Pagliara</b> .....	\$18.95
<i>Scallops, salmon, mussels &amp; shrimp in a white clam sauce tossed with linguine atop a bed of baby spinach</i>	
<b>Tuscan Chicken Pasta</b> .....	\$14.00
<i>Roasted mushrooms, sun dried tomatoes, kalamata olives &amp; shallots in a delicate wine &amp; chicken broth</i>	
<b>Seafood Trio</b> .....	\$20.25
<i>Grilled Salmon, crab cake &amp; coconut macadamia shrimp</i>	
<b>Charley's Crab Fish &amp; Chips</b> .....	\$13.95
<i>Beer battered &amp; fried; with house made tartar sauce, french fries &amp; 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 —

<b>Chopped Spinach Salad</b> .....	\$8.75
<i>With warm bacon dressing, chopped egg, bacon, radishes &amp; mushrooms (With Jumbo Lump crab meat \$14.75)</i>	
<b>Chicken Caesar Salad</b> .....	\$11.50
<i>Traditional Caesar salad topped with grilled chicken breast</i>	
<b>Brown Derby Cobb Salad</b> .....	\$12.95
<i>Chicken breast, bacon, ripe tomato, chopped egg, bleu cheese crumbles, avocado &amp; mixed greens; choice of dressing</i>	
<b>Shanghai Tuna Salad*</b> .....	\$14.50
<i>Chilled lo mein tossed with vegetables in soy vinaigrette; topped with seared rare sesame encrusted tuna</i>	
<b>Palace Court Salad</b> .....	\$16.00
<i>Jumbo lump crab &amp; bay shrimp tossed in Green Goddess dressing, mounded atop ripe tomatoes, artichoke hearts &amp; cucumbers</i>	
<b>Chicken Cape Codder Salad</b> .....	\$12.75
<i>Mixed greens, pine nuts, red onion &amp; crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast</i>	

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