



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
- 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
- Hot Appetizer Sampler** 2 Dynamite Scallops, 2 mini crab cakes & 2 Oysters Rockefeller
- Mussels a la Muer** White wine, garlic & fresh herbs
- Maryland Style Crab Cake**
- Sicilian Calamari** Sweet spicy roasted pepper sauce

Soups & Salads

- New England Clam Chowder** Traditional New England style
- Charley's Chowder** Mediterranean-style fish chowder
- Chilled Gazpacho**
- Classic Caesar** With anchovies

- Chopped Spinach Salad** Chopped eggs, bacon, radishes, mushrooms & warm bacon dressing.
- Mozzarella Caprese** Beefsteak tomato classic
- Martha's Vineyard Salad** Red onion, pinenuts, crumbled blue cheese & raspberry vinaigrette

Shrimp • Crab • Lobster

- Shrimp Danielle** Sauteed 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
- Dungeness Crab** 1 1/4 lbs., steamed, garlic butter or Szechwan-style

- 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
- Alaska King Crab Legs** Steamed and served with drawn butter
- 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

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
- Canadian Walleye

- Chilean Sea Bass
- Gulf Snapper
- Lake Perch

- North Atlantic Sole
- Farm-Raised Catfish
- Halibut

Fresh Fish Specialties

- Salmon Rockefeller** Stuffed with bacon, jumbo lump crabmeat, with béarnaise sauce
- Snapper Hemingway** Parmesan encrusted, topped with jumbo lump crab & lemon beurre blanc
- King Cove Sole** Parmesan encrusted & sauteed, topped with jumbo lump crab

- Cedar Planked Salmon** Tarragon glazed, roasted potatoes & asparagus
- Applejack Sea Bass** Topped with apples and sun-dried cherries simmered in a sweet bourbon reduction; served with rice pilaf
- Bronzed Salmon** Dry spice rubbed, with sweet & spicy roasted pepper sauce
- Macadamia Crusted Halibut** Served with mango salsa

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 Dungeness Crab Clusters** 1/2 lb. (steamed, Szechwan or garlic)
- 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

- Pork Chop Milanese** Center cut chop, sautéed golden and topped with tomato basil and lemon beurre blanc. Served with fresh asparagus and mashed potatoes
- Chicken Marsala** Traditionally prepared with sautéed mushrooms, rich marsala sauce and mashed potatoes

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

- Ultimate Seafood Mixed Trio** Grilled Salmon, crab cake & coconut macadamia shrimp
- Bouillabaisse** Dungeness crab, scallops, mussels, shrimp & fish in a rich saffron broth; Add 1/2 live Maine lobster - market

Side Dishes

- Wild Mushroom Voul a Vent
- Stilton Hash Browns
- Smoked Tomato Polenta

- Jumbo Fresh Asparagus
- Coconut Rice
- Mashed Potatoes

Kit Goforth...General Manager

Mark 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 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.