



— Dinner Menu —

— APPETIZERS —

- Chincoteague Oysters, VA* \$12.00
Dynamite Scallops \$13.50
Seared Tuna Sashimi* \$10.50
Jumbo Shrimp Cocktail \$12.50
Coconut Macadamia Encrusted Shrimp \$11.25
Hot Rocks & Blue Slaw \$10.00
Mussels a la Muer \$9.00
Maryland Style Crab Cake \$12.95
Sicilian Calamari \$10.50
Firecracker Shrimp \$10.00
Almond Encrusted Brie \$10.75
Oysters Rockefeller \$11.00

— SOUPS & SALADS —

- New England Clam Chowder \$6.75
Charley's Chowder \$6.50
Seasonal Goat Cheese Salad \$7.75
Iceberg Wedge \$6.50
Chopped Spinach Salad \$8.50
Classic Caesar \$7.25
Mozzarella Caprese \$8.50
Martha's Vineyard Salad \$7.95

— 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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— ACCOMPANIMENTS —

- Add Shrimp Brochette \$7.00
Add Dungeness Crab Cluster (1/2 lb.) \$10.00
Add Coldwater Lobster Tail \$25.25
Jumbo Fresh Asparagus \$6.25
Dynamite Tomatoes \$6.50
Mashed Potatoes \$5.00
Hash Browns with crumbled blue cheese \$5.50

— SENSATIONAL SEAFOOD —

- Classic Shrimp Scampi \$19.25
Maryland Crab Cakes \$26.00
Coconut Macadamia Encrusted Shrimp \$23.25
Shrimp Fresca \$27.50
Pasta Pagliara \$22.25
Jumbo Sea Scallops \$26.25
Seafood Jambalaya \$19.95
Dungeness Crab \$25.00
Coldwater Lobster Tail \$34.50

— SIGNATURE FISH —

Enjoy one of our recommended specialty fish preparations OR choose "Simply Great" — sautéed, blackened, broiled, or grilled with olive oil

- Atlantic Salmon \$24.75
Rainbow Trout \$19.95
Farm-Raised Catfish \$17.75
Great Lakes Whitefish \$19.75
Pacific Petrale Sole \$18.75
Farm-Raised Tilapia \$17.75
Atlantic Mahi Mahi \$24.75

- Potato Encrusted Whitefish \$21.75
Cedar Planked Salmon \$25.75
Macadamia Encrusted Mahi Mahi \$26.75
Pecan Crusted Whitefish \$20.75
King Cove Sole \$25.75
Salmon Rockefeller \$27.50
Whitefish Charley \$25.25

— COMBINATIONS —

- Prime Rib* & Shrimp \$23.95
Prime Rib* & Crab Cake \$26.75
Ultimate Seafood Mixed Trio \$29.75
Surf & Turf* \$44.25
Steak & Scampi* \$26.75
Fried Seafood Trio \$20.25

— BEEF & CHICKEN —

- New York Strip Steak* \$30.50
Filet Mignon* \$32.75

— Meriwether's Prime Rib* —
USDA Choice Prime Rib of Beef slow roasted to perfection;
served with mashed potatoes, au jus & horseradish sour cream
House Cut (10 oz)...\$19.95 • Meriwether's Cut (16 oz)...\$23.95

- Lemon Chicken \$17.75
Chicken Marsala \$18.95
Cajun Chicken Tortellini \$16.75

Kit Goforth – General Manager • Robert Gordon – 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.