



— Lunch Menu —

— APPETIZERS —

- Chincoteague Oysters, VA* \$12.00
Distinctive, salty flavor; 1/2 dozen
Dynamite Scallops \$13.25
Crab encrusted with basil-infused olive oil drizzle
Seared Tuna Sashimi* \$10.25
Served rare with soy sauce, pickled ginger, wakame & wasabi
Jumbo Shrimp Cocktail \$12.50
Five jumbo shrimp with house made cocktail sauce
Coconut Macadamia Encrusted Shrimp \$11.25
Mango salsa & sweet Thai chili butter
Hot Rocks & Blue Slaw \$10.00
Hot & spicy rock shrimp meets cool & creamy blue cheese cole slaw
Mussels a la Muer \$9.00
White wine, garlic & fresh herbs
Maryland Style Crab Cake \$12.95
Roasted corn salsa & mustard sauce
Sicilian Calamari \$10.50
Sweet & spicy roasted pepper sauce
Firecracker Shrimp \$10.00
Sesame tempura shrimp, Thai chili sauce & crushed wasabi peas
Almond Encrusted Brie \$10.50
Warm apple chutney & crostinis
Oysters Rockefeller \$11.00
Accented with béarnaise sauce

— SOUPS & SALADS —

- New England Clam Chowder \$6.75
Traditional New England style
Charley's Chowder \$6.50
Mediterranean-style fish chowder
Seasonal Goat Cheese Salad \$7.75
Mixed greens tossed in poppy seed vinaigrette with strawberries & candied pecans; Crowned with a warm goat cheese crouton
Iceberg Wedge \$6.50
Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing
Classic Caesar \$7.25
Tossed with house made dressing, parmesan cheese, croutons & anchovy
Mozzarella Caprese \$8.00
Ripe beefsteak tomatoes with fresh mozzarella & basil infused olive oil
Martha's Vineyard Salad \$7.95
Red leaf & bibb lettuces, pine nuts, red onion & crumbled blue cheese with our signature maple-raspberry vinaigrette

— SANDWICHES —

Served with French Fries & Cole Slaw

- Blue Crab Club \$13.50
Stacked with jumbo lump crab, boursin, field greens, tomatoes & smoked bacon
Crab Cake Sandwich \$13.25
With cheddar cheese & tomato on a toasted English muffin with mustard sauce
Prime Rib Sandwich \$11.25
With caramelized onions, au jus & horseradish sour cream
Bacon Cheddar Burger* \$9.00
1/2 lb. seasoned; grilled to your specification
Fishwich \$10.00
Panko-cruste cod; fried & topped with melted cheddar, lettuce & tomato
Bistro Chicken Sandwich \$9.25
Goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette on focaccia
Blackened Salmon Burger \$11.25
House made with fresh salmon & sweet bell peppers, seared Cajun-style; served with mustard sauce
Kobe Beef Burger* \$13.50
Certified Kobe chopped sirloin on grilled portobello with brie & basil oil
Smoked Stacked Lightning \$9.00
Smoked turkey breast, lettuce, tomatoes, pepperoncini & balsamic vinaigrette on a focaccia roll

— ENTRÉES —

- Potato Encrusted Whitefish \$17.50
Cruste with crispy hash browns, bacon & onion, with lemon beurre blanc & fresh vegetables
Pecan Crusted Trout \$17.75
Sweet potato mash, maple-mustard beurre blanc, Michigan cherry apple-horseradish slaw & asparagus
Cedar Planked Salmon \$19.95
Roasted on cedar plank, tarragon glazed; roasted potatoes & asparagus
Macadamia Encrusted Mahi Mahi \$21.75
Mango salsa, coconut-ginger rice & asparagus
King Cove Sole \$19.95
Parmesan encrusted & sauteed; jumbo lump crab & lemon caper beurre blanc
Salmon Rockefeller \$22.50
Stuffed with jumbo lump crab, spinach & bacon, topped with béarnaise sauce
Lemon Chicken \$15.50
Sautéed artichoke hearts, mushrooms & lemon butter; with mashed potatoes
Classic Shrimp Scampi \$15.75
Traditionally prepared, served with lemon scented sticky rice & fresh asparagus
Maryland Crab Cake \$15.25
Broiled; mustard sauce, corn salsa, coconut ginger rice & fresh vegetables
Coconut Macadamia Encrusted Shrimp \$17.00
Mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables
Pasta Pagliara \$18.95
Scallops, salmon, mussels & shrimp in a white clam sauce tossed with linguine atop a bed of baby spinach
Seafood Trio \$20.25
Grilled Salmon, crab cake & coconut macadamia shrimp
Charley's Crab Fish & Chips \$13.95
Beer battered & fried; with house made tartar sauce, french fries & cole slaw
Steak & Scampi* \$24.75
Grilled tournedos & scampi style shrimp with mashed potatoes & asparagus
Shrimp Jambalaya \$16.00
Shrimp, mussels & andouille sausage simmered in a traditional Jambalaya sauce served with Cajun rice

— 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 —

- Chopped Spinach Salad \$8.50
With warm bacon dressing, chopped egg, bacon, radishes & mushrooms (With Jumbo Lump crab meat \$14.50)
Chicken Caesar Salad \$11.25
Traditional Caesar salad topped with grilled chicken breast
Brown Derby Cobb Salad \$12.95
Chicken breast, bacon, ripe tomato, chopped egg, bleu cheese crumbles, avocado & mixed greens; choice of dressing
Shrimp Caesar Salad \$13.00
Traditional Caesar salad crowned with jumbo shrimp – your choice of Grilled, Blackened, or Scampi
Chicken Cape Codder Salad \$12.75
Mixed greens, pine nuts, red onion & crumbled blue cheese tossed with raspberry vinaigrette; topped with raspberry-glazed grilled chicken breast

Kit Goforth – General Manager • Robert Gordon – 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.