

## COLD STARTERS

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**RAW OYSTERS ON THE HALF SHELL\***  
Chesapeake Bay, Maryland ea...3

**SHRIMP COCKTAIL**  
five jumbo shrimp, house made cocktail sauce 15

**SEARED BLACK + WHITE SESAME TUNA\***  
seared ahi, pickled cucumber slaw,  
mango salsa, hoisin sauce 13

## HOT STARTERS

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**CRISPY SHRIMP + SHISHITOS**  
creamy polenta, charred scallion pesto,  
piquillo pepper coulis 13.5

**GRILLED OCTOPUS**  
saffron risotto, black olive tapenade,  
watermelon radish chips 17

**CRISPY PORK BELLY SKEWERS**  
watermelon, kimchi vinaigrette,  
spiced candied cashews, black garlic oil 14

**FIRECRACKER SHRIMP**  
tempura battered, creamy sweet chili glaze 12

**DYNAMITE SCALLOPS**  
crab encrusted, basil oil 14.5

**MARYLAND STYLE CRAB CAKE**  
roasted corn sauté, mustard sauce, traditional tartar 15.5

**CALAMARI FRITTO MISTO**  
flash fried with pickled peppers,  
chipotle aioli, honey-sriracha glaze 13

**ALMOND ENCRUSTED BRIE**  
peach jam, crostini 12.5

## SOUPS

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**CHILLED GAZPACHO**  
sour cream, croutons 6.5

**NEW ENGLAND CLAM CHOWDER**  
traditional new england style 8

**CHARLEY'S CHOWDER**  
mediterranean-style fish chowder 7

### About Sixty South® Salmon

Sixty South® salmon is sustainably farmed from the pristine, pure waters of the Antarctic Ocean. Untouched by antibiotics, hormones or antifouling chemicals, Sixty South® salmon is defined by its impeccable flavor, beautifully marbled fat lines and firm, delicate texture.

## SALADS

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**ICEBERG WEDGE**  
blue cheese crumbles, tomato, red onion,  
applewood smoked bacon, blue cheese dressing 10

**MARTHA'S VINEYARD SALAD**  
pine nuts, blue cheese, red leaf, bibb,  
red onion, maple-raspberry vinaigrette 9

**MOZZARELLA CAPRESE**  
beefsteak tomatoes, fresh mozzarella, basil oil 9

**CLASSIC CAESAR**  
house made dressing, parmesan, croutons, anchovy 9.5

**OCEAN COBB**  
chilled lobster, shrimp & crab "louie",  
bacon, egg, avocado, blue cheese crumbles,  
red onion, white balsamic 22

add chicken or shrimp to any salad 5  
add Sixty South® salmon to any salad 12

### —Twilight Prix Fixe—

*available 4:30pm - 6pm daily  
excluding holidays • please, no substitutions*

— CHOICE of STARTER —  
MARTHA'S VINEYARD SALAD  
CAESAR SALAD  
CHARLEY'S CHOWDER  
NEW ENGLAND CLAM CHOWDER

— CHOICE of ENTRÉE —  
ANTARCTIC SALMON 27  
LEMON CHICKEN 22  
POTATO CRUSTED WHITEFISH 26  
MARYLAND STYLE CRAB CAKE 30  
SHRIMP DANIELLE 23

— CHOICE of DESSERT —  
RASPBERRY SORBET • CRÈME BRÛLÉE  
substitute KEY LIME PIE (add \$3)  
SANDER'S HOT FUDGE SUNDAE (add \$1)

## TODAY'S CATCH

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

- WILD SALMON 29
- LAKE PERCH 25
- GULF SNAPPER 25
- CHILEAN SEA BASS 37
- GREAT LAKES WHITEFISH 24
- SIXTY SOUTH® SALMON 26.5
- GREAT LAKES WALLEYE 23

**PRETZEL CRUSTED WALLEYE**  
mustard beurre blanc, smashed redskins, asparagus 25

**POTATO ENCRUSTED WHITEFISH**  
crispy bacon & onion hashbrowns, fresh vegetables 26

**APPLEJACK SEA BASS**  
sweet bourbon reduction, granny smith apples, sun-dried cherries, wild rice risotto 39

**PLANKED SIXTY SOUTH® SALMON**  
tarragon mustard glaze, vegetable couscous 29

**SNAPPER HEMINGWAY**  
parmesan crusted, lump crab, lemon beurre blanc, coconut ginger rice, asparagus 31

**TASTE OF THE GREAT LAKES**  
fried perch, grilled walleye, potato-encrusted whitefish, coconut ginger rice, fresh vegetables 28

## PASTA

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**CAJUN CHICKEN TORTELLINI**  
blackened chicken, mushrooms, tomato, cilantro, cream sauce 19.5

**SHRIMP PESTO LINGUINE**  
summer squash, spinach, grape tomatoes, shaved parmesan 23

**JUMBO SHRIMP SCAMPI**  
roasted grape tomatoes, spinach, angel hair pasta, white wine garlic sauce, shaved parmesan 22.5

**ROASTED VEGETABLE RAVIOLI**  
smoked marinara, shaved parmesan 17

## SENSATIONAL SEAFOOD

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**SEARED SCALLOPS + GREEN APPLE HASH**  
butternut squash puree, chimichurri 31

**MARYLAND STYLE CRAB CAKES**  
roasted corn sauté, mustard sauce, traditional tartar, coconut ginger rice, asparagus 30

**ULTIMATE SEAFOOD MIXED TRIO**  
Sixty South® salmon, crab cakes, coconut shrimp, coconut ginger rice, fresh vegetables 34

**OVEN ROASTED LOBSTER TAIL**  
coconut ginger rice, asparagus 38

**COCONUT SHRIMP**  
mango salsa, sweet thai chili butter, coconut ginger rice, fresh vegetables 24

**ALASKAN KING CRAB LEGS**  
1 1/2 lbs, coconut ginger rice, fresh vegetables 59

## BEEF + FOWL

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**FILET MIGNON\***  
maitre d'butter; smashed redskin potatoes, asparagus  
6oz... 33 | 8oz... 38

**NEW YORK STRIP STEAK\***  
12oz, mushroom-shallot confit, smashed redskins, asparagus 36

**PRIME STEAK + LOBSTER TAIL\***  
8oz sliced flat iron, oven roasted lobster tail, smashed redskins, house made steak sauce, drawn butter 48

**PRIME STEAK + SHRIMP SCAMPI\***  
8oz sliced flat iron, jumbo shrimp scampi, smashed redskins, house made steak sauce 34

**LEMON CHICKEN**  
artichoke hearts, mushrooms, lemon beurre blanc, smashed redskins 20

## — ACCOMPANIMENTS —

<b>DYNAMITE TOPPING</b> zesty crab glage 7	<b>SMASHED REDSKIN POTATOES</b> 3.5
<b>CHARLEY TOPPING</b> sherried scallops, mushrooms 8	<b>OVEN ROASTED LOBSTER TAIL</b> 27
<b>SHRIMP BROCHETTE</b> grilled or blackened 7	<b>JUMBO FRESH ASPARAGUS</b> 7
<b>ALASKAN KING CRAB</b> (1/2 lb.) 25	<b>MARYLAND STYLE CRAB CAKE</b> 15.5

Jill Martir, General Manager | Brandan Penland, Executive Chef

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*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. Charley's Crab is a wholly owned subsidiary of Landry's, Inc.