

## SEASONAL LIBATION

**TABLESIDE SMOKED CHERRY MANHATTAN** 20  
Baker's Bourbon, Carpano Antica,  
infused with cherry wood smoke  
*a presentation to be remembered!*

## STARTERS

**SHRIMP COCKTAIL**  
five jumbo shrimp;  
house made cocktail sauce 16

**MUSSELS À LA MUER**  
white wine, garlic, fresh herbs 12

**MARYLAND STYLE CRAB CAKE**  
classic rouille & roasted red pepper sauce 17.9

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

## SOUPS

**CHILLED GAZPACHO**  
sour cream, croutons 6.3

**NEW ENGLAND CLAM CHOWDER**  
traditional new england style 8.5

**CHARLEY'S CHOWDER**  
mediterranean-style fish chowder 8

## SALADS

**ICEBERG WEDGE**  
point Reyes blue cheese, tomato,  
applewood smoked bacon, red onion;  
blue cheese dressing 9

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

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

Join the  
*Landry's Select Club*

DINING • HOSPITALITY • ENTERTAINMENT • GAMING

- \$25 Welcome Reward -

- Earn points toward  
Dining Certificates -

- \$25 Birthday Reward -

- Priority Seating -

- Exclusive Offers -

Accepted at 500+ Landry's, Inc.

locations nationwide; ask your server for more details

## SENSATIONAL SEAFOOD

**BAYOU FISHERMAN'S STEW**  
rich tomato & andouille stew, shrimp, scallops, fish, crawfish; jasmine rice 27.5

**JUMBO SHRIMP SCAMPI**  
roasted grape tomatoes, spinach, angel hair pasta, white wine garlic 28

**MARYLAND STYLE CRAB CAKES**  
classic rouille, roasted red pepper sauce; coconut ginger rice, asparagus 33.5

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

**ALASKAN KING CRAB LEGS**  
1 1/2 lbs; coconut ginger rice, asparagus 58

## TODAY'S CATCH

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

**RAINBOW TROUT** 28

**GULF SNAPPER** 30

**CHILEAN SEA BASS** 39

**MAHI MAHI** 29

**BLACK GROUPE** 37

**ORGANIC SALMON** 31

**GRILLED HALIBUT PANZANELLA**  
cucumber, red onion, cherry tomatoes, panzanella croutons;  
heirloom yellow tomato vinaigrette 38

**HAZELNUT CRUSTED RAINBOW TROUT**  
grilled shrimp, roasted tomato salsa, lemon butter, wild rice risotto, roasted vegetables 30

**DYNAMITE MAHI MAHI**  
crab encrusted, basil oil drizzle; coconut ginger rice, asparagus 36

## BEEF + LAMB + FOWL

**FILET MIGNON\***  
maitre d'butter; smashed redskin potatoes, asparagus 6oz... 32 | 8oz... 37

**PEPPER CRUSTED TENDERLOIN MEDALLIONS\***  
cremini cream; reggiano potato croquettes, asparagus 27

**SURF & TURF\***  
6oz filet, lobster tail; maitre d' butter, smashed redskin potatoes, asparagus 58

**SMOKED GOUDA STUFFED CHICKEN**  
roasted root vegetables, natural jus 23

## ACCOMPANIMENTS

**CHARLEY TOPPING** sherried scallops, mushrooms 9

**DYNAMITE TOPPING** zesty crab glaçage 8

**SHRIMP BROCHETTE** grilled or blackened 9.5

**ALASKAN KING CRAB** (1/2#) 25

**OVEN ROASTED LOBSTER TAIL** 32

**PARMESAN RISOTTO** pistachio pesto 7

**JUMBO FRESH ASPARAGUS** 7

**CREAMED SPINACH** 8

**LOBSTER MAC & CHEESE** 16

**REGGIANO POTATO CROQUETTES** 6

Managing Director ~ Scott Tompkins | Culinary Team ~ Evan Patsch, Eder Jean-Baptiste

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

\*Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness. Charley's Crab is a wholly owned subsidiary of Landry's, Inc.