


- STARTERS** SUSHI GRADE AHI TUNA* SEARED RARE, CITRUS, SESAME, GINGER, WASABI 20
- ESCARGOT BOURGOGNE GARLIC BUTTER, TOASTED BREAD 15
- WILD FLORIDA GATOR CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI 17 
- LOBSTER BISQUE CHUNKS OF FRESH MAINE LOBSTER MEAT 15
- BACON WRAPPED DIVER SCALLOPS APPLEWOOD SMOKED BACON 22
- COLOSSAL U-6 SHRIMP COCKTAIL COCKTAIL SAUCE, JOHNNIE'S MUSTARD SAUCE 22
- TABLESIDE STEAK TARTARE* TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY 17
- POINT JUDITH FRIED CALAMARI BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS 17
- CEDAR PLANK CRAB CAKES PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC 22
- COLOSSAL LUMP BLUE CRAB MARTINI JOHNNIE'S MUSTARD SAUCE 20

COLOSSAL SEAFOOD TOWER U-6 SHRIMP COCKTAIL, ALASKAN RED KING CRAB LEGS, CRUSHER CLAWS, BLUE CRAB MEAT 185

TASTER SAMPLER FRIED LOBSTER TAIL, POINT JUDITH FRIED CALAMARI, TUNA SASHIMI, BACON WRAPPED DIVER SCALLOPS 120

- SALADS** CHARLEY'S CAESAR ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN 14
- STEAKHOUSE BABY WEDGE BACON, TOMATOES, RED ONION, ROQUEFORT BLUE CHEESE DRESSING, MICRO CHIVES 14
- SIGNATURE HOUSE SALAD TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE 8
- STEAKHOUSE LARDONS 4 • ROQUEFORT BLUE CHEESE CRUMBLES 4 • ANCHOVIES 3

CHARLEY'S STEAK HOUSE IS PROUD TO SERVE SUSTAINABLE, WILD-CAUGHT & RESPONSIBLY FARMED FISH AND SEAFOOD.

- FLOWN IN DAILY** CHILEAN SEA BASS MIRIN-WASABI GLAZED, CRAB ENCRUSTED, FEATURED AT THE JAMES BEARD HOUSE IN NEW YORK CITY 50
- CEDAR PLANK FAROE ISLAND SALMON PARMESAN RED ONION AIOLI 35
- WHOLE WOOD GRILLED SNAPPER BUERRE BLANC, PINEAPPLE MANGO SALSA, CILANTRO 38

- MARKET FRESH SEAFOOD** BROILED CARIBBEAN LOBSTER TAIL LEMON, DRAWN BUTTER 5/OZ
- ALASKAN RED KING CRAB - 1 LB HOT WITH DRAWN BUTTER OR COLD WITH JOHNNIE'S MUSTARD & COCKTAIL SAUCE MKT
- THE 1974 ORIGINAL FRIED SHRIMP COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER 26

ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

Should you have any comments or concerns, please ask for John, Nico, Adam, Annette, Jose or Watson immediately.

Charley Woodsby, Founder

Ron Woodsby, Owner | Ron@tottrg.com





20% Gratuity and No Separate Checks on Parties of Six or More

On & Off Site Catering from 75 to 3000 People • Private Function Dining Rooms

Children's & Gluten Free Menu Available • Aged Steaks Shipped Continental U.S. • Charley's Apparel & Steak Knives Available

*There is a risk with consuming raw or uncooked proteins. If you have chronic illness of the stomach, liver, blood or have immune disorders you are at a greater risk of serious illness from consuming raw or undercooked proteins.

TASTE THE DIFFERENCE

CHARLEY'S STEAKS



Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit
 Aged 4 To 6 Weeks • Hand-Cut Daily By Management
 No Antibiotics • No Hormones Added • Humane Treatment
 Seasoned With Our Secret Seasoning 24 Hours In Advance



RARE - cool red center • **MEDIUM RARE** - warm red center • **MEDIUM** - hot pink center
MEDIUM WELL - thin line of pink • **WELL** - cooked thoroughly

FROM THE WOOD BURNING PIT

CHARLEY'S ULTIMATE SURF & TURF - FOR 2 50 OZ PORTERHOUSE, 1 LB LOBSTER TAIL 160
 CENTER CUT FILET MIGNON TENDEREST OF ALL CUTS **8 OZ 45** | **12 OZ 55** | **20 OZ 89**
 WAGYU FILET MIGNON 8+ SCORE 12/OZ
 PORTERHOUSE - 24 OZ BEST OF BOTH WORLDS - FILET MIGNON & NEW YORK STRIP 53
 PRIME NEW YORK STRIP - 18 OZ 100% USDA PRIME 46
 BONE-IN KANSAS CITY STRIP - 26 OZ 2 INCHES THICK, "KING OF THE BONE" 49
 COLORADO LAMB CHOPS PARSLEY-MINT CHIMICHURRI 35
 PORK CHOPS - 1^{3/4}" THICK SINGLE CHOP 26 | DOUBLE CHOPS 36
 DOUBLE CHICKEN BREAST FROM SPRINGER MOUNTAIN FARMS 24

21 DAY DRY AGED STEAKS

PRIME DRY AGED BONE-IN STRIP - 22 OZ CUT 1^{1/2}" THICK 67
 PRIME DRY AGED BONE-IN RIBEYE - 28 OZ 100% USDA PRIME 79
 PRIME DRY AGED PORTERHOUSE - 28 OZ CUT 1^{1/2}" THICK 79



HERITAGE RIBEYES

BLUE CREEK BISON RIBEYE NATURALLY LEAN, LOWER IN FAT 79
 ANGUS BONE-IN RIBEYE 100% BLACK ANGUS 55

OVER THE TOP

TRUFFLE BUTTER 6 • BEARNAISE SAUCE 4 • LEMON BUTTER BUERRE BLANC 4
 CREAMY COGNAC-CRACKED PEPPER SAUCE 4 • PARSLEY-MINT CHIMICHURRI 4
 COLOSSAL LUMP CRAB OSCAR 15 • 1/2 LB LOBSTER TAIL 40

ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD &
 GARLIC-CHEESE BUTTER BREAD.

SHAREABLE SIDES

AUGRATIN POTATOES 10	SAUTÉED BROCCOLI & ROASTED GARLIC 9
BACON & CHEDDAR MASHED 10	CREAMED CORN 11
ROASTED GARLIC MASHED POTATOES 9	SAUTÉED MUSHROOMS 9
SEA SALT BAKED POTATO (ATW) 9	JUMBO FRESH ASPARAGUS 11
LOBSTER MAC & CHEESE 19	CEDAR PLANK CAULIFLOWER 16

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...



Citrus & Oak Grilled
Steaks & Seafood



Key-West Inspired
Seafood & Steak



Stone Crab &
Floribbean Cuisine



Italian Specialties
& Fine Wines



Aged Steaks &
Fresh Fish