

- STARTERS** **SUSHI GRADE AHI TUNA*** SEARED RARE, CITRUS, SESAME, GINGER, WASABI **18**
- FLORIDA STONE CRAB CLAWS** CHILLED, CRACKED, JOHNNIE'S MUSTARD SAUCE **MKT** 
- ESCARGOT BOURGOGNE** GARLIC BUTTER, TOASTED BREAD **13**
- WILD FLORIDA GATOR** CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI **15** 
- CRISPY PORTABELLA MUSHROOM FONDUE** APPLEWOOD SMOKED BACON, SCALLIONS **16**
- LOBSTER BISQUE** CHUNKS OF FRESH MAINE LOBSTER MEAT **15**
- BACON WRAPPED DIVER SCALLOPS** APPLEWOOD SMOKED BACON **19**
- COLOSSAL U-8 SHRIMP COCKTAIL** HOMEMADE COCKTAIL SAUCE **19**
- TABLESIDE STEAK TAR TAR*** 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 **19**

COLOSSAL SEAFOOD TOWER U-8 SHRIMP COCKTAIL, RED KING CRAB LEGS, FLORIDA STONE CRAB CLAWS, BLUE CRAB MEAT **40 PP (4 PERSON MIN.)**

 **INCLUDE CHILLED ABSOLUT ELYX SERVICE**
5 PP (4 PERSON MIN.)

- SALADS** **WOOD GRILLED CAESAR** ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN **11**
- BEEFSTEAK TOMATO, VIDALIA ONION & MAYTAG BLUE CHEESE** HOUSE DRESSING **11**
- STEAKHOUSE BABY WEDGE** BACON, TOMATOES, HOUSEMADE RANCH DRESSING **11**
- STEAKHOUSE LARDONS, ADD **3**
- MAYTAG BLUE CHEESE CRUMBLES, ADD **3**
- ANCHOVIES, ADD **2**

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

- FLOWN IN DAILY** **ATLANTIC SWORDFISH** LINE CAUGHT OFF THE COAST OF NEW ENGLAND **31**
- CHILEAN SEA BASS** CAUGHT OFF THE COAST OF TIERRA DEL FUEGO **41**
- GULF BLACK GROUPER** CAUGHT BY LOCAL FISHERMEN IN THE GULF OF MEXICO **39**
- PACIFIC YELLOWFIN "AHI" TUNA*** CAUGHT OFF THE COAST OF HAWAII **35**
SESAME-CRACKED PEPPERCORN CRUST, ADD **3**
- NORTH ATLANTIC SALMON** CAUGHT OFF THE COAST OF FAROE ISLAND **29**
CEDAR PLANK, PARMESAN RED ONION AIOLI, ADD **3**
- ALL THE ABOVE CAN BE PREPARED CITRUS & OAK GRILLED, BLACKENED OR BRONZED*

- MARKET FRESH SEAFOOD** **BROILED CARIBBEAN LOBSTER TAIL** LEMON, DRAWN BUTTER **4/OZ**
- ALASKAN RED KING CRAB - 1 LB** HOT w/ DRAWN BUTTER, COLD w/ MUSTARD & COCKTAIL SAUCE **MKT**
- FRIED GULF SHRIMP & CRISPY FISH** COCKTAIL & KEY LIME TARTAR SAUCE **31**
- FRIED GULF SHRIMP** COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER **26**
- MIXED GRILL** CHEF'S CHOICE OF TWO FISH, COLOSSAL SHRIMP & SCALLOP SCAMPI **39**
STUFF YOUR SCAMPI WITH JUMBO LUMP CRAB **45**

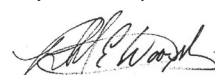
ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

Should you have any comments or concerns, please ask for Adam, Jose, Jonathan, Jessica, Mark or Alexis immediately.

Charley Woodsby, Founder



Ron Woodsby, Owner | Ron@tottrg.com



18% Gratuity on Parties of 6 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 **140**
BONE-IN FILET MIGNON - 1 LB THE CONNOISSEUR'S CUT **65**
CENTER CUT FILET MIGNON TENDEREST OF ALL CUTS **8 OZ 44 | 12 OZ 54 | 20 OZ 79**
PORTERHOUSE - 24 OZ BEST OF BOTH WORLDS - FILET MIGNON & NEW YORK STRIP **49**
PRIME NEW YORK STRIP - 18 OZ 100% USDA PRIME **43**
PORK CHOPS - 1 3/4" THICK SINGLE CHOP **24** | DOUBLE CHOPS **34**
DOUBLE CHICKEN BREAST FROM SPRINGER MOUNTAIN FARMS **24**

BONE-IN MANHATTAN STRIP - 2 1/2" THICK TOPPED WITH MAINE LOBSTER AND YOUR
 CHOICE OF CREAMY COGNAC-CRACKED PEPPERCORN SAUCE OR FOIE BLANC **45**

21 DAY DRY AGED STEAKS

PRIME DRY AGED BONE-IN STRIP - 22 OZ CUT 1 1/2" THICK **59**
PRIME DRY AGED BONE-IN RIBEYE - 28 OZ 100% USDA PRIME **69**
PRIME DRY AGED PORTERHOUSE - 28 OZ CUT 1 1/2" THICK **69**

HERITAGE RIBEYES

BLUE CREEK BISON RIBEYE NATURALLY LEAN, LOWER IN FAT **69**
ANGUS BONE-IN RIBEYE 100% USDA PRIME, HEAVILY MARBLED **49**
AMERICAN WAGYU 5-SCORE DOMESTIC WAGYU **75**
COLORADO TOMAHAWK LAMB CHOPS PARSLEY-MINT CHIMICHURRI **55**

OVER THE TOP

CLASSIC STYLE OSCAR LUMP BLUE CRAB, GRILLED ASPARAGUS, HOLLANDAISE **10**
LOBSTER TAIL - 1/2 LB BROILED, LEMON, DRAWN BUTTER **24**
ALL THE ABOVE SERVED WITH AN ADULT ENTRÉE ONLY
TRUFFLE BUTTER DELICIOUS ON STEAK, FRESH FISH OR LOBSTER **5**
CREAMY COGNAC-CRACKED PEPPER SAUCE DELICIOUS ON STEAK **3**

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

SHAREABLE SIDES

AUGRATIN POTATOES 10	CREAMED KALE 10
BACON & CHEDDAR MASHED 10	SAUTÉED ONIONS 6
ROAST GARLIC RED SKIN MASHED 9	SAUTÉED MUSHROOMS 7
BLACK PEPPER PARMESAN KETTLE FRIES 9	FRIED GREEN TOMATOES 8
SEA SALT BAKED POTATO (ATW) 9	OAK-GRILLED VEGETABLES 12
LOBSTER MAC & CHEESE 17	JUMBO FRESH ASPARAGUS 11
SAUTÉED BROCCOLI & ROASTED GARLIC 9	CEDAR PLANK CAULIFLOWER 15

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...



Citrus & Oak Grilled
Steaks & Seafood



Key-West Inspired
Seafood & Steak



Stone Crab &
Floribbean Cuisine



Pacific Rim Steaks,
Seafood & Sushi Bar



Italian Specialties
& Fine Wines



Aged Steaks &
Fresh Fish