STARRERS

SUSHI GRADE AHI TUNA* SEARED RARE, CITRUS, SESAME, GINGER, WASABI 18

FLORIDA STONE CRAB CLAWS CHILLED, CRACKED, JOHNNIE’S MUSTARD SAUCE MKT

ESCHARGOT 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 ONION, 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

COOKED TO ORDER

BROILED CARIBBEAN LOBSTER TAIL LEMON, DRAWN BUTTER 4/0Z

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

ALASKAN RED KING CRAB HOT

MKT

ALASKAN GREEN KING CRAB HOT

MKT

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 PEPPERCORN SAUCE DELICIOUS ON STEAK  3

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

SHAREABLE SIDES

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

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...