

**STARTERS** **SUSHI GRADE AHI TUNA\*** SEARED RARE, CITRUS, SESAME, GINGER, WASABI **18**  
**ALASKAN CRUSHER 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, ALASKAN CRUSHER 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, RED ONION, HOUSEMADE RANCH **11**  
**STEAKHOUSE LARDONS**, ADD **3**  
**MAYTAG BLUE CHEESE CRUMBLES**, ADD **3**  
**ANCHOVIES**, ADD **2**

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

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**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 **43**  
**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**

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

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Should you have any comments or concerns, please ask for John, Leo, Don, Beau, Peter or Vanessa immediately.

Charley Woodsby, Founder



Ron Woodsby, Owner | Ron@tottrg.com




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20% 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

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\*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**  
**USDA CHOICE 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** HARRIS RANCH, 100% BLACK ANGUS **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

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

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