**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 FONDUÉ**
  - 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.)

- **STYR-TAR TAR**
  - Include chilled Absolut Elyx Service
  - 5 PP (4 PERSON MIN.)

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**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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**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 “AH! TUNA”**
  - Caught Off the Coast of Hawaii
  - Sesame-Cracked Peppercorn Crust, Add 3

- **NORTH ATLANTIC SALMON**
  - Caught Off the Coast of Faroe Island
  - Cedar Plank, Parmesan Red Onion Aioli, Add 3

  **ALL THE ABOVE CAN BE PREPARED CITRUS & OAK GRILLED, BLACKENED OR BRONZED**

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**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 & Scallops Scampi
  - Stuffed 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

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 1/2” 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 ENTREE 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
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...

CTA 6/19