**STARTERS**

- **SUSHI GRADE AHI TUNA***: SEARED RARE, CITRUS, SESAME, GINGER, WASABI**
- **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 FONDU** 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, HOUSEMADE RANCH DRESSING 11
- **STEAKHOUSE LARDONS**, ADD 3
- **MAYTAG BLUE CHEESE CRUMBLES**, ADD 3
- **ANCHOVIES**, ADD 2

**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 “ALI” 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

**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 STUFF YOUR SCAMPI WITH JUMBO LUMP CRAB 39

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

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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.

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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

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Should you have any comments or concerns, please ask for John, Eddie, Hicham, Watson, Annette or Theresa immediately.

Charley Woodsby, Founder Ron Woodsby, Owner | Ron@tottrg.com

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CEL 6/19
**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**
  - 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
- **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

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YOUR NEXT GREAT DINING EXPERIENCE AWAITS...