

- STARTERS** **SUSHI GRADE AHI TUNA*** SEARED RARE, CITRUS, SESAME, GINGER, WASABI 17
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, 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.

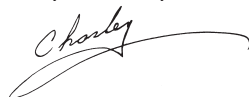
- FLOWN IN DAILY** **ATLANTIC SWORDFISH** LINE CAUGHT OFF THE COAST OF NEW ENGLAND 31
CHILEAN SEA BASS CAUGHT OFF THE COAST OF TIERRA DEL FUEGO 41
GULF BLACK GROUPER CAUGHT BY LOCAL FISHERMEN IN THE GULF OF MEXICO 39
PACIFIC YELLOWFIN "AHI" TUNA* CAUGHT OFF THE COAST OF HAWAII 35
 SESAME-CRACKED PEPPERCORN 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

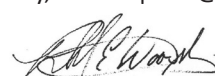
ALL ENTRÉES ARE SERVED WITH CHARLEY'S SIGNATURE HOUSE SALAD & GARLIC-CHEESE BUTTER BREAD.

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