

Starters

SUSHI GRADE AHI TUNA*	6 OZ CENTER CUT YELLOWFIN AHI TUNA	30
ESCARGOT BOURGOGNE	GARLIC BUTTER, TOASTED GARLIC TOASTADE	25
WILD FLORIDA GATOR 	CITRUS MARINATED, CRISPY FRIED, HORSERADISH AIOLI	28
FRIED FLORIDA BLACK GROUPER	KEY LIME TARTAR SAUCE, COCKTAIL SAUCE	25
LOBSTER BISQUE	CHUNKS OF FRESH MAINE LOBSTER MEAT, RICH & CREAMY	25
BACON WRAPPED DIVER SCALLOPS	APPLEWOOD SMOKED BACON	33
COLOSSAL U-6 SHRIMP COCKTAIL	COCKTAIL SAUCE, JOHNNIE'S MUSTARD SAUCE	31
THE 1974 ORIGINAL FRIED SHRIMP	COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER	28
TABLESIDE STEAK TARTARE*	TENDERLOIN, CAPERS, RED ONIONS, EGG, PARSLEY	26
POINT JUDITH FRIED CALAMARI	BANANA PEPPERS, CHERRY PEPPERS, BELL PEPPERS	27
CEDAR PLANK CRAB CAKES	PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC	36
COLOSSAL LUMP BLUE CRAB MARTINI	JOHNNIE'S FAMOUS MUSTARD SAUCE	30
OYSTERS ON THE HALF SHELL*	6 GULF COAST OYSTERS, COCKTAIL SAUCE, MIGNONETTE	25

COLOSSAL SEAFOOD TOWER	FRESHEST SHELLFISH AT THE HEIGHT OF SEASON	199
TASTER SAMPLER	FRIED LOBSTER TAIL, POINT JUDITH FRIED CALAMARI, TUNA SASHIMI, BACON WRAPPED DIVER SCALLOPS	190

Salads

CHARLEY'S CAESAR	ROMAINE HEARTS, HOUSEMADE CROUTONS, PARMESAN	19			
STEAKHOUSE BABY WEDGE	BACON, TOMATOES, RED ONION, AGED BUTTERMILK BLUE CHEESE DRESSING, MICRO CHIVES	19			
SIGNATURE HOUSE SALAD	TOMATOES, PARMESAN CHEESE, SPANISH OLIVE VINAIGRETTE	10			
STEAKHOUSE LARDONS	5	AGED BUTTERMILK BLUE CHEESE CRUMBLES	5	ANCHOVIES	4

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

Market Fresh Seafood

Charley's Steak House is proud to serve sustainable, wild-caught & responsibly farmed seafood flown in daily.

WILD ALASKAN HALIBUT	GARLIC PANKO ENCRUSTED, BEURRE BLANC	65
CEDAR PLANK FAROE ISLAND SALMON	PARMESAN RED ONION AIOLI	40
BROILED AUSTRALIAN LOBSTER TAIL	LEMON, DRAWN BUTTER	9 PER OZ
THE 1974 ORIGINAL FRIED SHRIMP	COLOSSAL GULF SHRIMP, HAND-BREADED TO ORDER	44



FAMILY OWNED & OPERATED BY 3 GENERATIONS SINCE 1974

Charley Woodsby




Ron Woodsby




Clark Woodsby



21% Service Charge and No Separate Checks on Parties of Five or More

*Consumer Information: There is a risk associated with raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician. Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

From the Wood-Burning Pit



Cooked Over Our 1200° Florida Citrus & Oak Wood-Burning Pit
Aged 4 to 6 Weeks · Hand-Cut Daily by Management
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

CHARLEY'S ULTIMATE SURF & TURF FOR TWO	COLOSSAL LOBSTER TAIL & YOUR CHOICE OF A 50 OZ PORTERHOUSE - OR - 20 OZ CHATEAUBRIAND FILET MIGNON	250
THE 1974 COMBO	THE 1974 ORIGINAL FRIED SHRIMP & SINGLE PORK CHOP	49
CENTER CUT FILET MIGNON	TENDEREST OF ALL CUTS 8 OZ	63 12 OZ 85 20 OZ 130
WAGYU FILET MIGNON	8+ SCORE, SERVED WITH TRUFFLE BUTTER	12 PER OZ
F U FILET MIGNON	*FREAKING UNBELIEVABLE* PLANT-BASED BY CHUNK™	58
PORTERHOUSE	BEST OF BOTH WORLDS - FILET & NEW YORK STRIP 24 OZ	89 50 OZ 155
PRIME NEW YORK STRIP - 18 OZ	100% USDA PRIME, TOP 2% OF ALL U.S. CATTLE	80
BONE-IN KANSAS CITY STRIP - 22 OZ	"KING OF THE BONE", RICHLY MARBLED	74
PRIME LAMB CHOPS - CUT 1 3/4" THICK	FRESH PARSLEY-MINT CHIMICHURRI	69
PORK CHOPS - CUT 1 3/4" THICK	SINGLE CHOP	27 DOUBLE CHOPS 39
DOUBLE CHICKEN BREAST	CAPER BEURRE BLANC, CERTIFIED HUMANE	36

Heritage Ribeyes

WAGYU TOMAHAWK RIBEYE FOR TWO	8+ SCORE, CARVED TABLESIDE & SERVED WITH CHOICE OF TRUFFLE OR GARLIC BUTTER	199
PRIME BONE-IN RIBEYE - 24 OZ	100% BLACK ANGUS, KNOWN FOR ITS RICH FLAVOR	87
BLACK ANGUS RIBEYE FILET - 11 OZ	TENDERNESS OF FILET & RICH RIBEYE FLAVOR	85

21 Day Prime Dry Aged Steaks

BONE-IN STRIP 99 · BONE-IN RIBEYE 109 · PORTERHOUSE 109

TRUFFLE BUTTER 8 · LEMON BUTTER BEURRE BLANC 5 · PARSLEY-MINT CHIMICHURRI 6
CREAMY COGNAC-CRACKED PEPPER SAUCE 6 · BEARNAISE 5 · COLOSSAL LUMP CRAB OSCAR 24

Sides to Share

AUGRATIN POTATOES	19	SAUTÉED BROCCOLINI	17
ROASTED GARLIC MASHED POTATOES	16	CREAMED CORN	17
BACON & CHEDDAR MASHED	17	SAUTÉED MUSHROOMS	15
SEA SALT BAKED POTATO (ATW)	16	JUMBO FRESH ASPARAGUS	18
LOADED LOBSTER MAC & CHEESE	29	CEDAR PLANK CAULIFLOWER	24

YOUR NEXT GREAT DINING EXPERIENCE AWAITS...

