


## 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	29
CEDAR PLANK CRAB CAKES	PINEAPPLE-MANGO SALSA, WHITE WINE BEURRE BLANC	37
COLOSSAL LUMP BLUE CRAB MARTINI	JOHNNIE'S FAMOUS MUSTARD SAUCE	36
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	20			
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

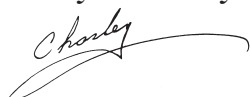
Charley's Steak House is proud to serve sustainable, wild-caught & responsibly farmed seafood flown in daily.

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

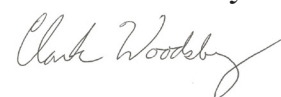
Charley Woodsby




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

<b>CHARLEY'S ULTIMATE SURF &amp; TURF FOR TWO</b>	<b>COLOSSAL LOBSTER TAIL &amp; YOUR CHOICE OF A 50 OZ PORTERHOUSE - OR - 20 OZ CHATEAUBRIAND FILET MIGNON</b>	<b>250</b>
<b>THE 1974 COMBO</b>	<b>THE 1974 ORIGINAL FRIED SHRIMP &amp; SINGLE PORK CHOP</b>	<b>49</b>
<b>CENTER CUT FILET MIGNON</b>	<b>TENDEREST OF ALL CUTS</b>	<b>8 OZ 65   12 OZ 87   20 OZ 132</b>
<b>WAGYU FILET MIGNON</b>	<b>8+ SCORE, SERVED WITH TRUFFLE BUTTER</b>	<b>12 PER OZ</b>
<b>F U FILET MIGNON</b>	<b>*FREAKING UNBELIEVABLE* PLANT-BASED BY CHUNK™</b>	<b>58</b>
<b>PORTERHOUSE</b>	<b>BEST OF BOTH WORLDS - FILET &amp; NEW YORK STRIP</b>	<b>24 OZ 89   50 OZ 155</b>
<b>PRIME NEW YORK STRIP - 18 OZ</b>	<b>100% USDA PRIME, TOP 2% OF ALL U.S. CATTLE</b>	<b>82</b>
<b>BONE-IN KANSAS CITY STRIP - 22 OZ</b>	<b>"KING OF THE BONE", RICHLY MARBLED</b>	<b>74</b>
<b>PRIME LAMB CHOPS - CUT 1 3/4" THICK</b>	<b>FRESH PARSLEY-MINT CHIMICHURRI</b>	<b>69</b>
<b>PORK CHOPS - CUT 1 3/4" THICK</b>	<b>SINGLE CHOP</b>	<b>27   DOUBLE CHOPS 39</b>
<b>DOUBLE CHICKEN BREAST</b>	<b>CAPER BEURRE BLANC, CERTIFIED HUMANE</b>	<b>36</b>

## Heritage Ribeyes

<b>WAGYU TOMAHAWK RIBEYE FOR TWO</b>	<b>8+ SCORE, CARVED TABLESIDE &amp; SERVED WITH CHOICE OF TRUFFLE OR GARLIC BUTTER</b>	<b>199</b>
<b>PRIME BONE-IN RIBEYE - 24 OZ</b>	<b>100% BLACK ANGUS, KNOWN FOR ITS RICH FLAVOR</b>	<b>89</b>
<b>BLACK ANGUS RIBEYE FILET - 11 OZ</b>	<b>TENDERNESS OF FILET &amp; RICH RIBEYE FLAVOR</b>	<b>85</b>

## 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

<b>AUGRATIN POTATOES</b>	<b>19</b>	<b>SAUTÉED BROCCOLI &amp; ROASTED GARLIC</b>	<b>17</b>
<b>ROASTED GARLIC MASHED POTATOES</b>	<b>17</b>	<b>CREAMED CORN</b>	<b>18</b>
<b>BACON &amp; CHEDDAR MASHED</b>	<b>18</b>	<b>SAUTÉED MUSHROOMS</b>	<b>15</b>
<b>SEA SALT BAKED POTATO (ATW)</b>	<b>17</b>	<b>JUMBO FRESH ASPARAGUS</b>	<b>18</b>
<b>LOADED LOBSTER MAC &amp; CHEESE</b>	<b>29</b>	<b>CEDAR PLANK CAULIFLOWER</b>	<b>24</b>

**YOUR NEXT GREAT DINING EXPERIENCE AWAITS...**

