

APPETIZERS

- PARKER HOUSE ROLLS**..... 5
whipped poppyseed butter
- LITTLE CAESAR**.....8
romaine, brioche croutons, classic caesar dressing
- FALL HARVEST SALAD**10
mixed greens with goat cheese, dried cranberries, candied walnuts, and pumpkin seed vinaigrette
- FRENCH ONION SOUP**.....12
gruyere and baguette gratinee

- FIVE SPICE PORK SHOULDER & CRISPY RICE**.....15
slow roasted pork, korean bbq, jalapenos
- ROAST BROCCOLI & CHICKPEAS**10
almonds, pepperoni crumb, italian vinaigrette
- FONTINA ZEPPOLE**.....13
italian style fritters, creamy fontina, chives and basil aioli
- FRIED GREEN TOMATOES**14
with pimento cheese and hot honey
- 'FAUX' GRAS**16
whipped mushroom pate with grilled bread

QUALITY — AMERICAN — EATS

Charley

PRIME FOODS



- JUICY SHUCKERS**..... 3
virginia, mild salinity, medium cup, farm
- MARKET OYSTER**..... 3
ask about today's cold water, wild caught oyster
- BLOODY MARY OYSTER SHOOTER**..... 9
choice of old bay vodka or chacho aguardiente

The Raw Bar

- CHARLEY'S HALF DOZEN**18
3 of each oyster with mignonette & sriracha cocktail sauce
- JUMBO SHRIMP COCKTAIL**.....17
five jumbo shrimp with sriracha cocktail & tiger sauces

- TUNA TARTARE**..... 17
avocado, white soy, chili oil & sesame cracker
- LE PLATTER PETITE**.....14.95
2 juicy shuckers, 2 mkt oysters, 2 jumbo shrimp
- THE CHARLEY PLATTER**.....24.95
2 juicy shuckers, 2 mkt oysters, 2 jumbo shrimp, tuna tartare

CHARLEY'S PICK THREE LUNCH

PICK ONE FROM:

- ANY SANDWICH OR BURGER
- BISTRO STEAK FRITES
- RUBY RED TROUT ALMONDINE
- MOULES FRITES
- RIGATONI ALLA VODKA
- ODE TO SPAGO SALAD
- ENTREE CAESAR

PICK TWO FROM:

- ANY APPETIZER
- TRIO OF LOCAL OYSTERS
- PETITE SHRIMP COCKTAIL

ANY COCKTAIL, MULE, NON-ALCOHOLIC BEVERAGE OR BEER

GLASS OF PROSECCO, WHITE WINE, COTES DU RHONE OR CHILEAN CABERNET SAUVIGNON

DESSERTS: MOLTEN CAKE, BREAD PUDDING, SORBETS OR HOT FUDGE SUNDAE

\$29.95

SANDWICHES

ALL SERVED WITH FRIES OR MIXED GREENS

- SHRIMP ROLL**.....19
fried shrimp, spicy aioli & cabbage-mango slaw on new england bun
- ROASTED LAMB FRENCH DIP**.....19
au jus, onions, swiss cheese, harissa aioli
- CRAB CAKE SANDWICH**.....25
jumbo lump crabmeat on sesame brioche bun
- ARTICHOKE & HEARTS OF PALM VEGGIE "CRAB CAKE"**.....16
our plant based version of the maryland classic

CHARLEY BURGER.....18.95
8 oz beef patty with truffle aioli, caramelized onions, aged cheddar, bread & butter pickles, arugula

LE CHUCK BURGER.....18
8 oz beef patty topped with grilled portabello, gruyere & swiss cheeses, red chile aioli, arugula

CHEESEBURGER.....16.95
8 oz beef patty with cheddar cheese, lettuce, tomato & red onion

*add bacon to any burger...1.95

Our burgers are a half pound of Creekstone Farms premium black angus beef on an brioche sesame seed bun

Entrees

- BISTRO STEAK FRITES** 27.95
butcher's cut with handcut fries & mixed greens
- MARYLAND STYLE CRAB CAKES**.....39
broiled jumbo lump crabmeat in 2 crab cakes, apple-fennel slaw, fries
- RUBY RED TROUT ALMONDINE**.....24
green beans, slivered almonds
- MOULES FRITES**.....23
pei mussels, coconut curry, jalapeno, & cilantro served with grilled bread & fries

RIGATONI ALLA VODKA 21
housemade rigatoni with marinara, grana padano, melted onions & chili flakes

ODE TO SPAGO SALAD.....23
cabbage-carrot slaw, cashews, crispy noodles, sesame, mango, jalapeno, soy-ginger vinaigrette, topped with citrus poached jumbo shrimp

ENTREE CAESAR
romaine with brioche croutons, topped with your choice of

grilled chicken breast.....19
bistro steak.....23
4oz broiled salmon.....21

Here's the Beef

served with chef's herb butter & handcut fries or simple mixed greens.
add a 7 oz broiled lobster tail to any steak for \$19

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| 8 OZ FLAT IRON 32.95
certified black angus beef | 8 OZ FILET MIGNON47.95
100% grass fed, certified halal |
| 12 OZ NY STRIP 35.95
copper creek cattle co. | GIANT TOMAHAWK RIBEYE MKT
100% grass fed, certified halal |

Add A Sauce · 4

- BRANDY PEPPERCORN** au poivre rich cream sauce of pepper, brandy and beef jus
- CHIMICHURRI** bright herb sauce of minced parsley, garlic, oregano, vinegar and olive oil
- BORDELAISE** rich red wine sauce of shallots, butter, herbs, bone marrow and demi-glace
- BERNAISE** classic hollandaise flavors with tarragon



Freshly CAUGHT

- MAPLE GLAZED SALMON**.....29
- BLACKENED MAHI MAHI**.....34
- BROILED LOBSTER TAIL**.....35
above served with choice of:
lemon butter or chimichurri & fries or
simple mixed greens. substitute a prime side for \$1.95

