

appetizers

Oysters on the Half Shell, Bluepoint 1/2 doz 11.99 Baker’s doz . . . 19.99
Oysters Rockefeller Baked with lemon shallot butter 13.99
Tuscan Mussels Steamed with Marsala wine, fresh herbs, tomatoes, garlic and andouille sausage. 12.99
Shrimp Cocktail Colossal shrimp in a gazpacho cocktail sauce 13.99
Spicy Tuna Poke Tini Layers of avocado, mango, tobiko caviar and a sweet soy reduction. 14.99
Dynamite Scallops Crab encrusted with basil oil drizzle 13.99

soups & salads

Chilled Gazpacho6.99
Clam Chowder Award winning, New England style chowder6.99
Lobster Bisque Laced with sherry8.75
Caesar Salad Crisp romaine, grated Parmesan & our own Caesar dressing. . . .8.75

Coconut Crunchy Shrimp Served with sweet plum sauce. 10.99
Jumbo Lump Crab Cake Maryland style, caper butter sauce 13.99
Crab, Avocado and Mango Stack Jumbo lump crabmeat tossed in remoulade layered with avocado & mango. 14.99
Calamari & Friends Lightly fried calamari and more, served with citrus ginger vinaigrette and marinara 12.99
Seared Peppered Ahi Tuna served rare with tangy mustard, ginger & wasabi 12.99

Roasted Beet Salad Red and golden beets layered with goat cheese & tossed with pistachio vinaigrette11.99
Martha’s Vineyard Salad Red onion, pinenuts, crumbled blue cheese & raspberry vinaigrette.8.75

todays fresh fish selection

We serve only the freshest fish available each day. Prepared to your preference: grilled, sautéed, or blackened. Served with seasonal vegetables and coconut ginger rice. Complement your fish with one of our signature toppings or accompaniments.

Atlantic Salmon	24.99	Gulf Snapper	27.99
Atlantic Mahi Mahi	25.99	Yellowfin Tuna	32.99
Atlantic Swordfish	26.99	Grouper	27.99
Chilean Sea Bass	33.99	George Banks Cod	29.99

fresh fish specialties

To ensure our guests receive the freshest fish available, we buy only the Top-of-the-Catch. Complement your fish with one of our unique side dishes.

King Cove Sole Sautéed with Parmesan-herb crust, topped with jumbo lump crab & capers 29.99
Dynamite Halibut Crab crusted, basil oil drizzle, with coconut ginger rice . . . 37.99
Spiced Yellowfin Ahi* Cajun spiced & grilled, ginger soy butter, wasabi cream, spinach & bok choy 30.99
Snapper Hemingway Parmesan encrusted, topped with jumbo lump crab & lemon shallot butter. 33.99
Pan Seared Mahi Mahi Topped with fresh lobster & jumbo lump crab, served with saffron risotto & asparagus 28.99

shellfish

Coconut Crunchy Shrimp Coconut ginger rice & sweet plum sauce 23.99
Best of Shrimp Crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp. . 27.99
Baked Stuffed Shrimp Six crab stuffed shrimp served with seasonal vegetables and coconut ginger rice. 26.99
Pan Seared Sea Scallops Ginger soy sauce & wasbi cream, served with saffron risotto & Asian green beans. 30.99
Seafood Mixed Grill A jumbo lump crab cake, fresh grilled fish & grilled shrimp, accompanied by seasonal vegetables and coconut ginger rice. . . 30.99

steaks & chicken

New York Strip (14 oz.) With garlic mashed potatoes 32.99
Filet Mignon (8 oz.) With garlic mashed potatoes. 31.99
Filet (6 oz.) and Shrimp With baked potato 32.99
Lemon Chicken Mushrooms & artichoke hearts with garlic mashed potatoes & asparagus. 19.99

signature toppings

Dynamite Crab encrusted with basil oil drizzle7.99
Oscar Jumbo lump crabmeat, asparagus & béarnaise sauce7.99
Charley’s Topping Sautéed scallops & mushrooms in sherry-scallion cream sauce . .9.99

side dishes

Pineapple Fried Rice7.99
Asian Green Beans 8.99
Creamed Spinach 6.99

Jumbo Lump Crab Cakes Maryland style, caper butter sauce, coconut ginger rice & fresh vegetables 29.99
Alaskan King Crab Legs Steamed, served with drawn butter, baked potato.market
Cold Water Lobster Tail With seasonal vegetables & coconut ginger rice 32.99
Live Maine Lobster 1 1/2 lb. steamed, baked potato (larger sizes may be available) market

Filet (6 oz) and Cold Water Lobster Tail With baked potato 46.99
Herb Roasted Chicken garlic mashed potatoes, glazed baby carrots & caramelized shallot jus 23.99
Oscar Medallions filet medallions topped with jumbo lump crab, béarnaise and asparagus 35.99

accompaniments

Add Coconut Shrimp9.99
Add King Crab Legs (1/2 lb) 19.99
Add Lobster Tail 27.99
Add Jumbo Lump Crab 8.99

Saffron Risotto7.99
Orzo-Wild Rice Tabbouleh 8.99
Truffled Lobster Mac & Cheese 15.99

Chocolate Truffle Cake

Chocolate cake with a molten chocolate center and frangelico crème anglaise. Topped with vanilla ice cream, fudge sauce and Heath Bar crunch. . . .10.99

Scott Tompkins...General Manager Kevin Sawyer ...Executive Chef

18% Service Charge will be applied to all parties of 6 or more. Charley’s Crab restaurant is wholly owned by Landry’s, Inc.

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodbourne illness. PB 5/23/11