

# lunch menu

## 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

**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

## soups & salads

**Chilled Gazpacho** . . . . .6.99  
**Clam Chowder** Award winning, New England style chowder . . . . .6.99  
**Lobster Bisque** Laced with sherry . . . . .8.75  
**Caesar Salad** Crisp romaine, grated Parmesan & our own Caesar dressing. . . .8.75

**Roasted Beet Salad** Red and golden beets layered with goat cheese & tossed with pistachio vinaigrette . . . . .11.99  
**Martha’s Vineyard Salad** Red onion, pinenuts, crumbled blue cheese & raspberry vinaigrette. . . . .8.75

## lunch features

**Bistro Chicken Sandwich** With goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette. . . . . 10.99  
**Bacon Cheddar Burger** 1/2 lb. with lettuce & tomato, served with french fries . . . . . 11.99  
**Blue Crab Club Sandwich** Crab boursin, field greens, tomatoes, smoked bacon & jumbo lump crab, served with french fries . . . . . 12.99  
**Chili Dusted Ahi Sandwich** Chargrilled, with bacon & Pepperjack cheese, & honey jalepeño aioli. Served with french fries. . . . . 13.99  
**Crab Cake Sandwich** On a kaiser roll with remoulade, french fries. . . . . 14.99  
**Fish & Chips** Beer battered & fried, served with french fries . . . . . 12.99

**Avocado Crab Salad** Jumbo lump crab, salsa & avocado with ranch & green goddess dressing . . . . . 19.99  
**Chopped Cobb Salad** Mixed greens, fresh avocado, chopped eggs, bacon, diced grilled chicken & tomatoes, with blue cheese dressing. . . . . 14.99  
**Fried Seafood Platter** Beer battered scallops, shrimp & cod served with french fries. . . . . 17.99  
**Lobster Ravioli** Served in a tomato basil cream sauce. . . . . 16.99  
**Blackened Salmon Burger** With tangy mustard, served with french fries . . . . . 12.75

## 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.

<b>Yellowfin Tuna</b>	27.99	<b>North Atlantic Salmon</b>	24.99
<b>Atlantic Swordfish</b>	26.99	<b>Gulf Snapper</b>	27.99
<b>Mahi Mahi</b>	25.99	<b>Florida Grouper</b>	27.99

## entree selections

**Jumbo Lump Crab Cakes** Maryland style, caper butter sauce, coconut ginger rice & fresh vegetables . . . . . 29.99  
**Filet Mignon** (8 oz.) With garlic mashed potatoes. . . . . 31.99  
**Coconut Crunchy Shrimp** Coconut ginger rice & sweet plum sauce . . . . . 23.99  
**Dynamite Halibut** Crab crusted, basil oil drizzle, with coconut ginger rice . . . . . 29.99  
**Seafood Mixed Grill** Jumbo lump crab cake, fresh grilled fish & grilled shrimp accompanied by seasonal vegetables & coconut ginger rice. . . . . 30.99  
**Snapper Hemingway** Parmesan crusted, sauteed & topped with jumbo lump crab & shallot butter. . . . . 33.99

**Cold Water Lobster Tail** With seasonal vegetables & coconut ginger rice . . . . 32.99  
**Alaskan King Crab** Steamed, served with drawn butter & baked potato . . . . . Market  
**Lemon Chicken** Mushrooms & artichoke hearts with garlic mashed potatoes & asparagus. . . . . 19.99  
**Best of Shrimp** Crab stuffed shrimp, shrimp scampi & coconut crunchy shrimp. . 27.99  
**King Cove Sole** Sautéed with Parmesan-herb crust, topped with jumbo lump crab & capers . . . . . 29.99  
**Spiced Yellowfin Ahi\*** Cajun spiced & grilled, ginger soy butter, wasabi cream, spinach & bok choy . . . . . 30.99

## signature toppings

**Oscar** Jumbo lump crabmeat, asparagus & béarnaise sauce . . . . .7.99  
**Dynamite** Crab encrusted with basil oil drizzle . . . . .7.99  
**Charley’s Topping** Sautéed scallops & mushrooms in sherry-scallion cream sauce . . 9.99

## side dishes

**Saffron Risotto** . . . . .7.99  
**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

Bread served on request.

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.    CHPB 5/23/11