



# Lunch

## Raw Bar

- Blue Point Oysters, Conn.\*** Distinctive, salty flavor
- Baked Oyster Sampler** Rockefeller, Dynamite and Casino
- Seared Tuna Sashimi\*** Wakame, pickled ginger, soy sauce & wasabi
- King Crab Cocktail** Chilled or hot Szechwan-style
- Jumbo Shrimp Cocktail**
- Chilled Appetizer Sampler\*** 2 oysters, 2 shrimp & King crab
- Cherrywood Smoked Salmon\*** Timbale of traditional accompaniments with toasted focaccia slices
- Dynamite Scallops** Crab encrusted with basil drizzle
- Crab & Avocado Timbale** Stacked with mango & sweet onion

## Appetizers

- Coconut Macadamia Encrusted Shrimp** With a sweet Thai chili butter
- Portobello Milano** Herb and cheese portobello roasted and served with a cucumber bouquet
- Hot Appetizer Sampler** 2 Dynamite Scallops, 2 mini crab cakes & 2 Oysters Rockefeller
- Sicilian Calamari** Sweet spicy roasted pepper sauce
- Maryland Style Crab Cake**
- Mussels a la Muer** White wine, garlic & fresh herbs
- Oysters Rockefeller**

## Soups & Salads

- New England Clam Chowder**
- Charley's Chowder** Mediterranean-style fish chowder
- Chilled Gazpacho**

- Soup of the Day** Today's chef selection
- Classic Caesar**
- Martha's Vineyard Salad** Red Onion, pinenuts, crumbled Bleu cheese & raspberry vinaigrette

## Sandwiches & Specialty Salads

- Bistro Chicken Sandwich** With goat cheese, sun-dried tomatoes, field greens & balsamic vinaigrette
- Fishwich** Fried fillet of fish with melted cheese, lettuce & tomato. Served with French fries & cole slaw
- Crab Cake Sandwich** English muffin, cheddar cheese & mustard sauce. Served with French fries and cole slaw.
- Chili Dusted Tuna Sandwich** Chargrilled, with bacon & Pepperjack cheese, & honey mustard aioli. Served with French fries and cole slaw
- Bacon Cheddar Burger\*** 1/2lb. with lettuce & tomato served with French fries and cole slaw

- Blue Crab Club Sandwich** Crab boursin, field greens, tomatoes, smoked bacon & jumbo lump crab. Served with French fries and cole slaw
- Chicken Caesar Salad** Traditional Caesar salad topped with grilled chicken
- Brown Derby Cobb Salad** Chicken breast, bacon, diced tomatoes, chopped eggs, Bleu cheese crumbles, avocado & mixed greens
- Chopped Spinach Salad** Chopped eggs, bacon, radishes, mushrooms & warm bacon dressing, tossed tableside.
- Palace Court Salad** Lump crab, bay shrimp & artichokes, tomatoes & cucumbers in Green Goddess dressing
- Mozzarella Caprese** Beefsteak tomato classic

## Today's Fresh Fish Selection

*We serve only the freshest fish available each day. Prepared to your preference: grilled, broiled, sauteed or blackened. Served with seasonal vegetables and herbed rice.*

**Atlantic Salmon**  
**Atlantic Mahi Mahi**

**Lake Superior Whitefish**  
**Lake Perch**

**Yellowfin Tuna\***  
**North Atlantic Sole**

## Fresh Fish Specialties

- Dynamite Mahi Mahi** Crab encrusted, asparagus & coconut ginger rice
- Macadamia Encrusted Mahi Mahi** With mango salsa, coconut ginger rice & fresh vegetables
- Salmon Rockefeller** Stuffed with bacon, jumbo lump crab & bearnaise sauce

- Parmesan Sole** Sauteed & topped with jumbo lump crabmeat
- Cedar Planked Salmon** Tarragon glazed, roasted potatoes & asparagus
- Potato Encrusted Whitefish** Potato encrusted with bacon and onions, served with lemon beurre blanc

## Signature Toppings

- Oscar** Jumbo lump crab, asparagus & bearnaise sauce
- Dynamite** Crab encrusted with basil drizzle
- N'Orleans** Andouille sausage & shrimp etouffee
- Charley** Sherried scallops, mushrooms & scallions

## Accompaniments

- Add Shrimp Brochette** 5 (Grilled, scampi or blackened)
- Add Dungeness Crab Clusters** 1/2 lb. (steamed, Szechwan or garlic)
- Add King Crab Legs** 1/2 lb.
- Add Australian Coldwater Lobster Tail** 6 oz.

## Entrées

- Coconut Macadamia Crusted Shrimp** With sweet Thai chili butter, coconut ginger rice & fresh vegetables
- Lemon Chicken** Mushrooms & artichoke hearts with mashed potatoes & asparagus
- Charley's Crab Fish & Chips** Beer battered & fried, French fries & cole slaw
- Maryland Crab Cakes** Broiled, mustard sauce, corn salsa, rice pilaf & fresh vegetables

- Seafood Trio** Grilled salmon, coconut macadamia shrimp and a crabcake
- Seared Jumbo Scallops** Smoked bacon, mushroom vol-au-vent & asparagus
- Lobster Ravioli** Tomato basil cream sauce
- Shrimp Danielle** Broiled with garlic butter & almonds, rice pilaf & fresh vegetables

Keith Kirkwood...General Manager

Scott Schneider...Executive Chef

Bread served on request

\* Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness or even death from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician.

For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.