

## Appetizers

**Crackling Calamari** - Cornmeal Dusted Calamari Tossed  
with a Banana & Red Bell Pepper Sauce \$11

**Clams Casino** - A Charley's Classic \$10

**Crab Cake** served with Honey Mustard Sauce \$10

**Jumbo Shrimp Cocktail** - Gulf Shrimp served with Tangy Cocktail Sauce \$10

**Blackened Fish Tidbits** \$9

**Buffalo Shrimp** - Sautéed Shrimp over Fried Tortillas with Charley's Hot Sauce  
and Bleu Cheese Dressing \$10

**Buffalo Chicken Wings** - Tossed in Charley's Hot Sauce and served with  
Celery and Bleu Cheese \$10

**Drunken Clams** - Little Neck Clams in an Herb Beer Broth,  
served with Bread for dipping \$10

**Roasted Mussels** - Sautéed in a Roasted Garlic, Tomato and Basil Sauce with Garlic Toast \$10

**Portobello** - Sautéed with Spinach, Beef Steak Tomato, Artichoke Hearts  
in Roasted Garlic, Lemon Basil Oil \$14

**BBQ Baby Back Ribs** - Half a Rack with our Homemade Sauce \$9

**Chicken Tenders** with Honey Mustard Sauce \$9

**Luna Mozzarella** - Our version of Mozzarella Sticks \$9

**Tuna Tataki** - Seven Pepper Sesame Seed seared sliced & served rare  
with Wasabi Teriyaki Sauce \$14

**Quesadillas** with Onions, Bell Peppers, Monterey Jack and Cheddar Cheeses with  
Secret Spices and a side of Sour Cream and Homemade Salsa \$8

**EXTRAS:** Shrimp \$9 Chicken \$5

EST. 1985

## Soups

**Spicy Bermuda Fish Chowder** \$4

**2 Bean Chili** \$5

**French Onion** \$5

**Soup of the Day** \$4

## Salads

**House Salad** - Shrimp and Egg & Mixed Greens with Choice of Dressing \$5

**Garden Salad** - Fresh Veggies & Mixed Greens with Choice of Dressing \$4

**The Wedge** - Iceberg Lettuce with Bleu Cheese Crumbles & Catalina French Dressing \$4  
**Caesar** \$7

**Portobello Blue** - Grilled Portobello, Tomato, Red Onion & Crumbled Bleu Cheese over  
Mesculin Greens with a Balsamic Vinaigrette \$13

**Spinach Salad** topped with Eggs, Carrots, Mushrooms, Croutons with Bacon Bits  
and a Creamy Ranch Dressing \$8

**Chopped Salad** - Iceberg Lettuce, Tomato, Red Onion, Carrots, Cucumbers, Black Olives,  
Mushrooms, Chick Peas & Mozzarella Cheese tossed with Dijon Vinaigrette \$9

## Salad Extras

**Crispy Chicken** \$8

**Grilled Chicken** \$6

**Shrimp** \$9

**Steak** \$9

## Choice of Homemade Dressings

Dijon Vinaigrette, Bleu Cheese, Russian, Balsamic Vinaigrette,  
Creamy Ranch & Catalina French

## ENTREES

**Prime Rib - AU JUS \$25**

**Charley's Cut Prime Rib - AU JUS \$29**

**Filet Mignon - Wrapped in Bacon and topped with Sautéed Mushrooms Market Price**

**Surf and Turf - Filet and Crab Cake or Shrimp Scampi Market Price**

**New York Sirloin - Grilled to your liking \$29**

**Shrimp Scampi - Sautéed with a Garlic, Lemon, White Wine and Basil Butter Sauce \$19**

**Broiled Day Boat Scallops - with your choice of Garlic Herb Butter  
or Lemon Dill Butter Market Price**

**Twin Crab Cakes - with Honey Mustard Sauce \$23**

**Salmon - Sesame Seed seared with Pineapple Teriyaki \$22**

**Tilapia - Cajun Cornmeal seared with Black Bean Tomato Salsa \$19**

**Herb Crusted Chicken Breast - Topped with Spinach, Roasted Tomato,  
Mozzarella Cheese with Basil Demi Glaze \$16**

**Chicken Savoy - Sautéed Chicken Breast tossed with Peppers, Onions, Mushrooms  
in a Balsamic Herb Sauce \$16**

**Chicken Chipotle - Spicy Grilled Chicken Breast topped with Monterey &  
Cheddar Cheese over a Roasted Corn Chipotle Sauce \$16**

**Stuffed Pork Chop - Boneless Pork Chops stuffed with Sweet Italian Sausage, Spinach,  
Mozzarella Cheese in a Toasted Garlic Tomato White Wine Sauce \$20**

**Veggie Stir Fry - Oriental Veggies tossed with a Spicy Ginger Teriyaki Sauce over Rice \$15**

**ADD: Chicken \$5 Shrimp \$9 Steak \$9**

**BBQ Baby Back Ribs - A House Favorite, a Full Rack with our Homemade Sauce \$19**

**Pork Chop or Chicken Breast Murphy - Sauteed with Toasted Garlic,  
Hot & Sweet Peppers in a Sherry White Wine Basil Oregano Broth Topped  
with Fried Potatoes Pork \$19 Chicken \$16**

**Above Entrees served with Choice of Homemade Soup or Salad and  
Baked Potato, Rice, French Fries or Vegetables**

## PASTA ENTREES

**Lobster Ravioli topped with a Crabmeat, Asparagus  
and Tomato in a Romano Cream Sauce \$20**

**Penne Pasta tossed with Chicken, Sweet Italian Sausage  
in a Roasted Garlic Tomato Basil Sauce \$17**

**Rigatoni Pasta tossed with Shrimp and Broccoli Rabe over Roasted Tomatoes  
and Pine Nuts in a Lemon Basil White Wine Sauce \$19**

**Veggie Toss - Sautéed Arugula, Summer Squash, Roasted Bell Pepper, Mushrooms Tossed  
with Rigatoni Pasta in a Lemon White Wine Basil Oil \$16**

**Pasta Entrees served with your Choice of Homemade Soup or Salad**

**\$3 Plate Charge for Shared Entrees**

## CAFÉ MENU

**Half Pound Hamburger** - on a Kaiser Roll \$8

**Black & Blue Burger** - Sprinkled with Cajun Spices topped with Bleu Cheese on a Kaiser Roll \$9

**Jersey Burger** - Burger with Taylor Ham, American Cheese on a XL English Muffin \$10

**Patty Melt** - Russian Dressing, American Cheese, Sautéed Onions on Grilled Rye \$10

**Chicken Swiss Grill** - Grilled Chicken with Swiss, Lettuce, Tomato & Mayo served on a Kaiser Roll \$9

**Black and Blue Chicken Breast** - Sprinkled with Cajun Spices topped with Melted Bleu Cheese on a Kaiser Roll \$9

**Italian Chicken** - Pesto, Roasted Red Pepper, Melted Mozzarella on Focaccia Bread \$10

**Prime Rib Sandwich** - With Sautéed Onions, Swiss Cheese on Ciabatta Bread \$12

All Burgers and Sandwiches served with Charley's Slaw and your choice of Potato Salad or French Fries

### Extras:

Cheese, Lettuce, Tomato, Onion or Mayonnaise add \$.50

Bacon, Bleu Cheese, Pork Roll, Chili or California Style add \$1

## Grilled Flat Bread Pizzas

**Shrimp** - With Pesto, Ricotta and Mozzarella Cheeses \$16

**Roasted Chicken** - With Spinach and Ricotta and Mozzarella Cheeses \$15

**The Veggie Pizza** - Topped with Red Onion Sweet Green & Red Bell Peppers, Portabella Mushrooms, Tomato Sauce & Fresh Mozzarella Cheese \$15

**Plain Pie** - Tomato Sauce Mozzarella & Romano Cheeses & Italian Seasonings \$12

**Sausage Pizza** - Tomato Sauce Mozzarella & Romano Cheeses, Italian Seasonings and Ground Sweet Italian Sausage \$13

### Pizza Toppings:

Bacon or Sausage \$1 each

Black Olives, Diced Plum Tomato, Peppers, Red Onions, or Mushroom \$.50 each

## Comfort Foods

**Meat Loaf** with Rice \$9

**Beef Stroganoff** over Egg Noodles \$11

**Chicken Pot Pie** \$10

## Fresh Veggies and Sides:

**Steamed Artichoke** \$8

**Steamed Asparagus & Hollandaise Sauce** \$5

**Grilled Baked Potato** \$4

**Basket of French Fries** \$4

**Vegetable of the Day** \$4

**Steamed Broccoli & Hollandaise Sauce** \$4

**Broccoli Rabe** sautéed with Garlic Lemon Oil (enough for 2) \$11

**Basket of Onion Rings** \$5

\$3 Plate Charge for Shared Entrees



## **Premium Wines by the Glass**

### **White**

**SeaGlass Sauvignon Blanc  
Babich Sauvignon Blanc  
Columbia Winery Riesling  
J. Lohr "Riverstone" Chardonnay  
Kendall-Jackson Chardonnay  
Ferrari-Carano Pinot Grigio  
Santa Margherita Pinot Grigio  
Freixenet Brut**

### **Red**

**Folie a Deux Zinfandel  
Henry Estate Pinot Noir  
Blackstone Merlot  
Rosemount Shiraz  
Robert Mondavi "Private Selection"  
Cabernet Sauvignon  
Chateau St. Michelle Cabernet Sauvignon  
J. Lohr "Seven Oaks" Cabernet Sauvignon**

*20% Gratuity is included for all parties of 8 or more*