



Raw Bar

THE BIG

cold tower, maine lobster, king crab legs, jumbo shrimp, clams & oysters / 95

CHILL OUT COMBO

maine lobster, king crab legs, jumbo shrimp, clams & oysters / 75

JUMBO SHRIMP COCKTAIL / 4 each | **OYSTERS** / 3 each
LITTLE NECK CLAMS / 1.50 each | **KING CRAB LEGS** / mkt per lbs
CHILLED MAINE LOBSTER / mkt whole or 1/2
ASSORTMENT OF CLAMS / OYSTERS / SHRIMP
3 of each 22 | 6 of each 41

Soups

SPICY BERMUDA FISH CHOWDER / 6
BAKED POTATO SOUP with bacon / 4
FRENCH ONION SOUP / 6
TWO BEAN CHILI / 6
SOUP DU JOUR / 5

Appetizers

PIEROGIES

fried onions, bacon, sour cream / 9

CAJUN BLACKENED BITES

fish tidbits / 10 | steak bites / 12

CLAMS CASINO OR DRUNKEN CLAMS

bacon pepper breading or beer & herb broth / 12

BRUSSEL SPROUTS

bacon, asiago, balsamic reduction / 11

WINGS OR CHICKEN TENDERS

choice of buffalo, thai, garlic parmesan, angry kim sauce / 11

CRACKLING CALAMARI

banana pepper sauce, marinara / 12

STEAMED EDAMAME

coarse sea salt, ponzu sauce / 8

PORTOBELLO SPINACH

sautéed in EVOO with artichoke hearts, roasted tomatoes, garlic, lemon & basil / 14

CRAB CAKE

lump crabmeat, cilantro lime slaw, lemon aioli / 15

VOODOO SHRIMP

cajun spiced sherry bbq sauce, garlic bread / 10

PEI MUSSELS

tomato garlic basil broth, garlic crostini / 12

QUESADILLA

onions, bell peppers, cheddar-jack / 9
add chicken +5 ~ shrimp +7 ~ steak +10

Flat Bread Pizzas

{gluten free pizza} +4

VEGGE-OUT PIZZA

red onion, red & green peppers, portobello mushroom, mozzarella, pizza sauce / 15

TUNA PIZZA

sesame saku tuna, arugula, mozzarella, wasabi mayo, spicy mayo, sesame soy glaze / 18

HAPA HAOLE

pineapple, nueske's bacon, mozzarella, pizza sauce / 16

CARCIOFO PIZZA

artichoke, lump crabmeat, pesto, fresh mozzarella / 19

ADDITIONAL TOPPINGS:

peppers ~ onions ~ mushrooms ~ olives
tomatoes ~ arugula ~ spinach ~ pesto +1 each
fresh mozzarella ~ feta ~ pepperoni ~ sausage
bacon ~ prosciutto ~ artichoke +2 each

Burgers & Handhelds

{gluten free bun} +3

CHARLEY'S BURGER

house blend, choice of cheese, kaiser roll, LTO / 12

"LE CHIC" CHICK

grilled chicken, sundried tomato pesto, portobello, spinach, mozzarella, ciabatta / 12

THE KE- BURGER

marinated lamb & beef patty, tzatziki, grilled tomato, red onion, parsley, toasted pita / 15

PRIME RIB SANDWICH

sautéed onions, swiss, ciabatta, au jus / 15

-SIDE SANDWICH

fried fish fillet, remoulade, herb focaccia, LT / 13

MAHI-MAHI TACOS

avocado, honey cilantro lime slaw, flour tortillas / 18

LOBSTER ROLL

maine lobster, new england style, split bun / 18

ADD-ONS:

chipotle mayo ~ bbq sauce ~ honey mustard
remoulade ~ pesto ~ jalapenos +1 each
cheddar ~ american ~ mozzarella ~ swiss ~ blue cheese
onion jam ~ sautéed mushrooms ~ sweet potato fries
cottage fries ~ baked potato ~ onion rings +2 each
nueske's bacon ~ avocado ~ pulled pork +3 each

EXTRA PATTY:

turkey ~ veggie patty ~ beef +5 each



Salads

GARDEN SALAD / 7 | CAESAR SALAD / 10

WEDGE ON THE EDGE

nueske's bacon, blue cheese, cherry tomatoes / 12

GRILLED OCTOPUS

arugula, parmigiano reggiano, cucumber, onion, artichoke, tomato, roasted peppers, balsamic vinaigrette / 15

BEET SALAD

roasted beets, goat cheese, pinenuts, honey vinaigrette / 12

MEDITERRANEAN

authentic greek salad over garlic crostini / 12

FATTOUSH

chopped salad, toasted pita, roasted chickpeas, lemon tahini dressing / 12

ADD-ONS:

hardboiled egg +1 ~ baby shrimp +2
prosciutto ~ avocado ~ nueske's bacon +3 each
chicken +7 ~ steak +10 ~ grilled shrimp +12 ~ fish +15



Steaks & From The Grill

PRIME RIB

au jus, choice of side
queen cut / 23 | king cut (bone in) / 27

CERTIFIED ANGUS N.Y. SIRLOIN

14 oz, house seasoning, choice of side / 30

CERTIFIED ANGUS RIBEYE

14 oz, house seasoning, roasted shallot peppercorn butter, choice of side / 32

MARINATED GRILLED CHICKEN

served with a roasted red pepper sesame coulis, grilled asparagus, choice of side / 18

BONE IN PORK CHOPS

seasoned chops, caramelized onions, nueske's smoked bacon, choice of side / 26

HICKORY BBQ RIBS

smoked baby-backs, signature rub, bbq sauce, french fries
½ rack / 16 | full rack / 23

Entrées

LINGUINE AGLIO E OLIO

garlic, EVOO, crushed black pepper, fresh parsley, parmigiano reggiano / 14

FISH FILLET FRANÇAISE

battered cod fillet, lemon française, over rice / 20

KOBE BOLOGNESE

fresh garlic, tomatoes, basil, rigatoni / 18

PANKO CRUSTED CHICKEN

broccoli rabe, goat cheese, roasted red peppers, basil demi glaze, choice of side / 19

FOOD PAPPARDELLE

sautéed lobster, clams, mussels, shrimp & scallops choice of scampi, fra diavolo or al fresco style / 32



Seafood

SHRIMP SOUVLAKI

shrimp & vegetable skewers, greek ladolemono sauce, rice pilaf / 24

DAY BOAT SCALLOPS

broiled with garlic herb butter or lemon dill sauce, choice of side / 25

MEDITERRANEAN GROUPER

grilled grouper, greek ladolemono sauce, wild rice / 27

CARIBBEAN TUNA

cilantro seared yellow fin tuna, pineapple mango salsa, wild rice / 24

FISH & CHIPS

beer battered cod, cottage fries / 17

CRAB CAKES

lump crabmeat, cilantro lime slaw, lemon aioli, choice of side / 28

ASIAN SESAME CRUSTED SALMON

scallion teriyaki glaze, edamame, pickled ginger, wild rice / 22

Sides

GARLIC MASHED POTATO / 4

BAKED POTATO / 4

RICE PILAF / 5

WILD RICE / 6

SIDE OF PASTA / 7 | {gluten free penne} +5

ROASTED ZUCCHINI & SQUASH / 6

VEGETABLE OF THE DAY / 5

Extras

ADD SM GARDEN SALAD OR SOUP DU JOUR / 3

BASKET OF FRIES / 6

GRILLED ASPARAGUS / 6

STEAMED ARTICHOKE / 9

SAUTÉED SPINACH OR BROCCOLI / 7

QUINOA / 7

SAUTÉED BROCCOLI RABE / 10

GRILLED SHRIMP / 12

½ OR WHOLE LOBSTER / mkt