



Raw Bar

THE BIG

cold tower, whole maine lobster, jumbo shrimp,
lump crab meat, clams & oysters / 95

CHILL OUT COMBO

whole maine lobster, jumbo shrimp, lump crab meat,
clams & oysters / 75

JUMBO SHRIMP COCKTAIL / 4 each | **OYSTERS** / 3 each
LITTLE NECK CLAMS / 1.50 each | **KING CRAB LEGS** / mkt

CHILLED MAINE LOBSTER / mkt

ASSORTMENT OF CLAMS / OYSTERS / SHRIMP

3 of each 24 | 6 of each 48

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

red peppers, banana peppers, marinara / 12

VOODOO SHRIMP

cajun spiced sherry bbq sauce, garlic bread / 10

PORTOBELLO SPINACH

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

CRAB CAKE

lump crabmeat, cilantro lime slaw, lemon aioli / 15

PEI MUSSELS

garlic tomato basil broth, garlic crostini / 12

QUESADILLA

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



Flat Bread Pizzas

{gf pizza available} +6

VEGGE-OUT PIZZA

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

TUNA TATAKI PIZZA

sesame 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 +1 each

fresh mozzarella ~ feta ~ pepperoni ~ sausage
bacon ~ prosciutto ~ artichoke ~ pesto +2 each

Burgers & Handhelds

{gluten free bun} +4

CHARLEY'S STEAK BURGER

house blend, cheddar-jack, kaiser roll, LTO / 12

"LE CHIC" CHICK

sundried tomato pesto, grilled 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 flounder, 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 ~ jalapenos ~ pesto +1 each

cheddar-jack ~ american ~ swiss ~ blue cheese
onion jam ~ sautéed mushrooms ~ onion strings
cottage fries ~ sweet potato fries ~ baked potato
onion rings +2 each

nueske's all natural cherry smoked bacon
avocado ~ pulled pork +3 each

EXTRA PATTY:

turkey ~ veggie quinoa ~ 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, chickpeas, lemon tahini dressing / 12

ADD-ONS:

hardboiled egg +1 ~ baby shrimp +2
prosciutto ~ avocado ~ nueske's bacon +3 each
chicken +6 ~ steak +10 ~ jumbo 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

GRILLED CHICKEN BREAST

served with a sundried tomato, quinoa, zucchini, feta mélange / 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 FILET FRANCAISE

battered fish, lemon française, over rice / 20

KOBE BOLOGNESE

fresh garlic, tomatoes, basil, rigatoni / 18

PANKO CRUSTED CHICKEN

broccoli rabe, goat cheese, basil demi glaze, choice of side / 17

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

GRILLED GROUPER

greek ladolemono sauce, wild rice / 27

YELLOW FIN TUNA

cilantro seared, grilled 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

SESAME CRUSTED SALMON

scallion teriyaki glaze, fried 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

ARTICHOKE STEAMED / 9 | CRABSTUFFED / 14

SAUTÉED SPINACH OR BROCCOLI / 7

QUINOA MELANGE / 7

SAUTÉED BROCCOLI RABE / 10

GRILLED SHRIMP / 12

½ OR WHOLE LOBSTER / mkt