



*Waterfront Dining, Sushi & Raw Bar*

*Saturday & Sunday Breakfast Buffet Starting At 7am*

*Friday Night Seafood Buffet Starting At 5pm*

*Saturday Night Prime Rib Of Beef Buffet Starting At 5pm*

*Serving Lunch & Dinner From 11am*

*Live Entertainment 7 Nights A Week*

*Full On Site Banquet Facilities For Any Occasion*

*We Will Bring The Catering To Your Location 941.639-9695*

*Your Premier Holiday Dining Destination*

*Where The Locals Come To Watch The Sunset*

**Hurricane Charley's  
300 Retta Esplanade  
Punta Gorda, Florida 33950**

**Need an Order to Go? Please Call  
941.636.9695**

*Thank You For Voting Us Number One!*



## ◆ Appetizers ◆

**Jumbo Peel & Eat Shrimp** *Hot with Drawn Butter or Cold with Cocktail Sauce*  
Half Pound 12 Pound 21

**Oysters On The 1/2 Shell** *Raw With Horse-radish, Cocktail Sauce, Tabasco Sauce & Crackers Or Steamed With Drawn Butter*  
Half Dozen 8 Dozen 15

**Char Grilled Oysters** *Half Dozen In A Garlic Butter White Wine Sauce Served With Garlic Toast Points* 10

**Bayou Oysters New Orleans** *Six Oysters Topped With Spinach & Bacon Finished With Anisette Cream Sauce* 12

**Oysters Brochette** *Applewood Smoked Bacon Wrapped Oysters Broiled & Finished With Our Whiskey Glaze* 13

**Middle Neck Clams** *Raw Or Steamed*  
Half Dozen 7 Dozen 12

**Mussels** *1 Pound Sautéed In A Tomato, Garlic Wine Sauce & Served With Garlic Toast* 11

**Cajun Crawdads** *One Pound Steamed Crawfish Bathed In Cajun Butter Sauce* 12

**Crab Cake** *A Blend of Lump, Back Fin & Claw Meat, 2 Pan Seared Cakes, Served With Remoulade Sauce* 12

**Crispy Fried Calamari** *Asian Spicy Glaze, Wasabi Aioli Drizzle & Scallions* 9

**Blue Crab Tower** *Jumbo, Lump & Back fin Crab Meat Layered With Avocado & Mango Finished With Mango Passion Fruit Sauce* 15

**Belly On Clams** *Fresh Whole Belly Clams Fried w/Tartar Sauce* 13 (When Available)

**Conch Fritters** *Key West Style Fritters Served With A Spicy Marmalade Sauce* 8

**Bangin Shrimp** *Crispy Shrimp, Tossed in an Asian Sweet Chili Thai Sauce* 12

**Smoked Gouda Artichoke Spinach Dip**  
Served With Garlic Crostini 7

**Margherita Flat Bread** *Fresh Mozzarella, Roma Tomatoes, Basil Chiffonade With A Balsamic Drizzle* 8

**Cajun Bayou Flat Bread** *Blackened Chicken, Andouille Sausage, Smoked Gouda Cheese Finished With Cajun Aioli Drizzle* 8

**Smoked Fish Spread** *A Combination Of Smoked Fish, Herbs & Seasoning* 9

**Soups** *Gumbo - Creamy Seafood Chowder*  
Cup 4 Bowl 6

All Seafood Is Subject To Availability

\*Consuming Raw or Under Cooked Meats, Poultry, Seafood, Shell Fish, or Eggs May Increase Your Chance of Food Borne Illness, Especially If You Have Certain Medical Conditions.



## ◆ Salads ◆

**Garden Salad** *Mixed Greens, Cucumbers, Tomatoes, Shredded Carrots, Red Onions* 7

**Caesar Salad** *Fresh Chopped Romaine, Shredded Parmesan Cheese & Croutons. Creamy Caesar Dressing* 7

**Wedge Salad** *Baby Iceberg, Bacon, Tomato, Bleu Cheese Crumbles & Ranch Dressing* 7

**Pear & Strawberry Spinach Salad** *Baby Spinach, Strawberries, Pear, Sunflower Seeds, Feta Cheese With Raspberry Vinaigrette* 10

**Chefs Caprese** *Vine Ripe Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, & Balsamic Reduction* 9

**Edamame Salad** *Edamame Soy Bean, Garbanzo Beans, Black eyed Peas, Craisins, Corn & Peppers Mixed In Greek Dressing* 9

**Pickled Beets & Goat Cheese** *Pickled Beets, Spring Mix, Goat Cheese, Candied Walnuts & Mango Passion Fruit Dressing* 10

**Baby Kale Salad** *Kale Greens Mixed In Sesame Ginger Dressing & Topped With Pine Nuts, Goat Cheese, Craisins & Mandarin Orange Segments* 9

### **Add To Any Salad**

*Chicken* 4   *Crawfish* 5   *Jumbo Shrimp* 9  
*Salmon Fillet* 8   *Blackened Wasabi Tuna* 9

**Dressings:** *Buttermilk Ranch, Blue Cheese, Honey Mustard, Greek, Balsamic Vinaigrette, Raspberry Vinaigrette, Mango Passion Fruit, Thousand Island & Sesame Ginger*

## ◆ Half-pound Angus Burgers ◆

*Lettuce, Tomato, Pickle Chips, Mayonnaise & Red Onions are Available Upon Request.*

*Served with Your Choice of French Fries, House Made Tropical Slaw, Bayou Red Beans & Rice or Fresh Cut Fruit*

*Substitute a Side House Salad, Caesar Salad or Sweet Potato Fries* 1

**Hamburger** 10

**Cheese Burger** 11

**Bacon Cheese Burger** 12

**Mushroom Swiss Burger** 11

### **Andouille Sausage & Cheese Burger**

*Burger With Caramelized Andouille Sausage, Caramelized Pineapple, Mango & Swiss Cheese* 13

**Island Burger** *Smoked Gouda Cheese, Guacamole, Sliced Cucumbers, Charred Onions & Cilantro Yogurt* 12

## ◆ Entrees ◆

### **Served With Choice Of Two Sides**

*Baked Potato, Sweet Baked Potato, French Fries,  
Loaded Mashed, Hush Puppies, Red Beans & Rice,  
Fresh Cut Fruit, Sautéed  
Spinach, Corn On The Cob & Vegetable Du Jour*

*Add Cup Of Soup, House Or Caesar Salad 3.00*

### **Twelve Ounce New York Strip Steak**

*Served With Wild Mushroom Bordelaise 18*

### **Eight Ounce Filet** *USDA Choice Reserve*

*Center Cut Served With Roasted Garlic Veal  
Demi Glaze 28*

### **Twelve Ounce Rib Eye Steak**

*Sweet Tobacco Onions And Dijon Demi 22*

**Braised Short Rib** *Slow Cooked In A Rich  
Broth & Finished With Sauce Espagnole 20*

**Blackened Wasabi Ahi Tuna** *Pan Seared  
Rare To Medium Rare, Finished With Sesame  
Ginger Sauce 16*

**Pan Seared Grouper** *Gulf Grouper, Pan  
Seared and Topped With Béarnaise Sauce 26*

**Herb Marinated Chicken** *Grilled Chicken  
Breast Finished With A Tomato Marmalade 12*

**Bronzed Salmon** *Lightly Seasoned, Finished  
With Roasted Red Pepper Coulis, 18*

## ◆ Platters ◆

*Served with Fries, Hushpuppies & Coleslaw*

**Fried Shrimp Platter** *Jumbo Gulf Shrimp,  
Fried or Beer Battered 16*

**Fish-N-Chips** *Cod Fish Fried or Beer  
Battered 13*

**Fried Belly On Clams** *Fresh Ipswich Whole  
Belly Clams 20 (When Available)*

**Oyster Basket** *Panhandle Jumbo Select 16*

**Captains Platter** *Fried Shrimp, Cod Fish,  
Oysters & A Crab Cake Served With Tartar &  
Cocktail Sauce 20*

## ◆ Pasta & Specialties ◆

*Add Cup Of Soup, House Or Caesar Salad 3.00*

### **Shrimp & Crawfish New Orleans**

*Blackened, With Rich Cajun Cream Sauce  
Served Over A Bed Of Bayou Red Beans  
and Rice 18*

**Shrimp & Grits** *Gulf Shrimp Sautéed In  
Cajun Spices & Tasso Ham Atop Home Style  
Cheesy Grits Topped With Sauce Creole 15*

**Steam Pot** *Shrimp, Oysters, Clams, Crawfish,  
Andouille Sausage, Corn Cob & New Potatoes  
in our Beer Boil 24*

**Cajun Jambalaya** *Shrimp, Crawfish, Chicken  
And Andouille Sausage, Sautéed & Tossed In  
Dirty Rice & Topped With Green Onions. 19*

### **Smoked Gouda Chicken Mac-n-Cheese**

*Blackened Chicken, Bacon, Mushrooms,  
Tomatoes & Green Onions in A Creamy Smoked  
Gouda Cheese Sauce, Tossed With Orecchiette  
Pasta & Served With Garlic Bread 12*

**Shrimp Scampi** *Jumbo Gulf Shrimp, Sautéed  
in Olive Oil, Garlic, White Wine & Lemon  
Served On A Nest Of Capellini Pasta With  
Garlic Bread 14*

**Fruit Of The Sea Diavolo** *Clams, Mussels,  
Shrimp, Grouper & Crawfish Over Capellini  
Pasta w/ Spicy Red Sauce & Garlic Bread 24*

**Add To Any Meal** *Crab Cake 8 Shrimp Skewer 10*





## ◆ Sandwiches & Wraps ◆

*Served with Your Choice of Fries, Slaw, Bayou Red Beans & Rice or Fresh Fruit*

*Substitute Salad, Caesar Salad or Sweet Fries 1*

**Cod Fish Sandwich** *Mild Northern White Fish Grilled, Blackened or Fried. Served With Lettuce, Tomato & Tartar Sauce Served on a Hoagie Roll 12*

**Shrimp Po' Boy** *Fried Shrimp, With Shredded Lettuce, Diced Tomato, Red Onion, and Creole Aioli on Hoagie 13*

**Oyster Po' Boy** *Fried Oysters, With Shredded Lettuce, Diced Tomato, Red Onion, & Creole Aioli on A Hoagie 14*

**Grouper Sandwich** *Fresh Gulf Grouper Grilled, Blackened or Fried. With Lettuce and Tomato Served on a Split Top Roll 16*

**Deluxe Club Wrap** *Turkey, Ham, Applewood Smoked Bacon & Provolone Cheese, Mayo, Lettuce & Tomato In A Sundried Tomato Basil Wrap 12*

**Blackened Chicken Caesar Wrap** *Caesar Salad With Blackened Chicken, Wrapped In A Spinach Tortilla 9*

**Grilled Veggie Wrap** *Roasted Portabella Mushroom, Vegetables, Avocado Spread, Mixed Greens & Balsamic Vinaigrette Wrapped In A Spinach Tortilla 11*

**Chicken Sandwich** *Grilled, Blackened or Fried, Provolone Cheese & Served with Lettuce & Tomato With Remoulade Sauce 8*

**Cheese Steak** *Thinly Sliced Rib Eye With Sautéed Peppers, Onion & Provolone Cheese on Hoagie 11*

**Soft Shell Crab** *Blue Crab Lightly Battered Fried & Served With Lettuce, Tomato, Red Onion & Remoulade Sauce On A Roll 17*

**Fish Tacos** *Grilled & Topped With Tropical Slaw, Salsa Verde & Cilantro Yogurt Served in 3 Gluten Free Soft Corn Tortillas 9*

## ◆ One Size Personal ◆

**Cheese Pizza** *Mozzarella Cheese 7*

**Margherita** *Roma Tomatoes, Fresh Mozzarella, Olive Oil & Basil 8*

**Blackened Chicken Ranch** *Mozzarella, Blackened Chicken, Bacon, Tomato, Onion and Bell Peppers. Then Topped with a Ranch Drizzle 9*

**Additional Toppings:** *.50 Cents Each Spinach, Jalapeno, Bell Pepper, Onion*

**Additional Toppings:** *.75 Each Pepperoni, Italian Sausage, Ham, Bacon, Pineapple, Anchovies, Mushrooms, Extra Mozzarella Cheese*



## ◆ Kids Menu ◆

10 & Under 6

11 and Older, add 3

No Splitting

*Served with Orange Juice, Milk or Soda & Choice of Loaded Mashed, French Fries, Coleslaw, Apple Sauce or Fresh Cut Fruit.*

**Cheese Burger**

**Boneless Chicken:** *Grilled or Fried*

**Grilled Cheese**

**Macaroni & Cheese**

**Hot Dog**

**Fish Basket** *Grilled or Fried*

**Shrimp Basket**

## ◆ Sides & Extras ◆

House Salad 3.50	Bake Potato 3
Caesar Salad 3.50	Sweet Baked Potato 4
Sweet Potato Fries 4	Fresh Vegetables 4
French Fries 3	Sautéed Spinach 4
Loaded Mashed 3	Corn on the Cobb 2
Veal Demi Glaze 2	Sautéed Onions 2
Hush Puppies 3	Sautéed Mushrooms 3
Tropical Cole Slaw 3	Fresh Cut Fruit 3
Smoked Gouda Mac –n– Cheese 4	
Bayou Red Beans & Rice 3	

## ◆ Milano Coffee Bar ◆

<b>Espresso</b> Strong Coffee With Crema	2.50
<b>Latte</b> Espresso In Steamed Milk & Froth	3.50
<b>Cappuccino</b> 1/3 Espresso 1/3Milk 1/3Froth	3.50
<b>Mocha</b> Espresso & Velvety Skimmed Milk	3.50
<b>Hot Chocolate</b> European Chocolate	2.25
<b>Americano</b> Large Espresso With Water	3.25
<b>Iced Coffee</b>	2.75
<b>Flavored Espresso Beverages</b>	3.75

## ◆ Desserts ◆

**Strawberry Short Cake Biscuit** *House Made Biscuit Fresh Cut Strawberries, Strawberry Puree, Crème Anglaise & Fresh Cream 7*

**Berries & Cream** *Dark Chocolate Shell Filled With Vanilla Mousse, Fresh Berries and Whipped Cream 7*

**Chocolate Tort** *Smooth, Moist & Creamy Flourless Gluten Free 6*

## ◆ Sushi & Raw Bar ◆



941-639-9695

The  
Caterer

**Banquet Facilities Available**  
**On Site & Off Site Catering Available**