

Appetizers

Soups Gumbo, Creamy Seafood Chowder or Lobster Bisque Cup 4 Bowl 6

Jumbo Peel & Eat Shrimp Hot with drawn butter or cold with cocktail sauce Half lb 13 One lb 22

Bangin Shrimp Tempura battered shrimp with a sweet Thai chili sauce and wasabi mayonnaise drizzle 12

Blue Crab Tower Jumbo, lump & back fin crab meat, layered with avocado and mango. Finished with mango passion fruit sauce and served with crispy chips 16

Oysters On The Half Shell Raw with horseradish, cocktail sauce, tabasco and crackers, or steamed with drawn butter Half Dozen 14 Dozen 20

Bayou Oysters New Orleans Five oysters topped with spinach & bacon. Finished with anisette cream sauce 16

Oyster Trio Oven roasted oysters: Three Bayou, three Scampi and three Oysters Casino 19.5

Oysters Brochette Applewood smoked bacon wrapped oysters, broiled & finished with our whiskey glaze 13

Steamed Clams Middleneck clams, steamed with a scampi butter sauce Half Dozen 8 Dozen 13

Mussels One pound, sautéed in a tomato, garlic wine sauce and served with garlic toast 11

Cajun Crawdads One pound steamed crawfish, bathed in Cajun butter sauce 13

Crab Cakes Two house-made pan seared cakes of a blend of lump, back fin & claw meat. Served with remoulade sauce 14

Crispy Fried Calamari Asian spicy glaze, wasabi aioli drizzle and scallions 9

Conch Fritters Key West style fritters, served with a spicy marmalade sauce 8

Caprese Tower Delicious mozzarella and vine ripe tomatoes with fresh basil, stacked and skewered with a balsamic glaze drizzle and extra virgin olive oil 9

Smoked Gouda Artichoke Spinach Dip Served with garlic crostini 7.5

Margherita Flatbread Fresh mozzarella, Roma tomato, basil chiffonade with a balsamic drizzle 9

Cajun Flatbread Blackened chicken, andouille sausage and smoked Gouda. Finished with Cajun aioli drizzle 10

Fried Green Tomatoes A southern tradition of green tomatoes, dusted with corn flour and fried. Finished with a Creole sauce and goat cheese 9

Onion Rings Crispy fried onion rings with remoulade sauce 7.5

Bangin Chicken Tempura battered chicken with a sweet Thai chili sauce and wasabi mayonnaise drizzle 9

Pulled Pork Nachos Crisp nacho chips with espresso pulled pork, smoked Gouda cheese sauce, jalapenos, tomato, green onion and a house made bbq demi sauce. Topped with sour cream 12

Entrée Salads

Dressings Buttermilk Ranch, Blue Cheese, Honey Mustard, Balsamic Vinaigrette, Raspberry Vinaigrette, Coconut Vinaigrette

Caesar Salad Your choice of chopped romaine or kale, shredded Parmesan cheese, croutons and served with a creamy Caesar dressing 7.5

Wedge Salad Baby iceberg, bacon, tomato, blue cheese crumbles & ranch dressing 8

California Chopped Salad Chopped iceberg lettuce with diced tomato, European cucumber, bacon, avocado, Craisins, sunflower seeds, red onion and goat cheese. Served with a balsamic vinaigrette 12

Chef Salad Mixed greens topped with julienned roast turkey, Virginia ham, Swiss and American cheese, smoked bacon bits, tomato and a hard boiled egg 13.5

Cobb Salad Garden fresh crisp romaine lettuce with diced chicken, avocado, tomato, smoked bacon, blue cheese crumbles, hard boiled egg and served with a honey-mustard vinaigrette 13

Pear & Strawberry Spinach Salad Baby spinach, strawberries, pear, sunflower seeds and feta cheese with raspberry vinaigrette 10

Add To Any Salad

Chicken 4 Crawfish 5 Shrimp 9 Salmon Fillet 8 Blackened Wasabi Tuna 9 Blackened Grouper 10

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food borne illness, especially if you have certain medical conditions.

Seafood

Blackened Wasabi Ahi Tuna Pan seared rare to medium rare, finished with sesame ginger sauce. Served with two sides 16

Pan Seared Key Lime Grouper Gulf grouper, pan seared and topped with a key lime sauce.
Served with two sides 24

Stuffed Grouper Gulf grouper stuffed with a crab cake then lightly coated panko, oven roasted and finished with béarnaise sauce. Served with two sides 28.5

Grouper Oscar Grilled gulf grouper finished with a blue crab blend, asparagus and béarnaise. Served with two sides 29.5

Bourbon Street Bronzed Salmon Pan seared bronzed salmon with bourbon teriyaki sauce. Served with two sides 18

Salmon Antoine Pan seared and oven roasted salmon with spinach and mozzarella. Served with two sides 19

Shrimp Scampi Jumbo gulf shrimp, sautéed in olive oil, garlic, white wine and lemon. Served on a nest of capellini pasta with garlic bread 15

Steaks

SEMINOLE PRIDE

—B E E F—

All Hurricane Charley's steaks are local Seminole Pride, natural USDA choice cuts, brushed with garlic-herb compound butter and served with your choice of two sides



Naturally Native

Twelve Ounce New York Strip Steak With compound butter 24

Eight Ounce Filet Our most tender cut 28

Twelve Ounce Rib Eye Steak Extraordinary flavor and superbly marbled 26

Sirloin Flat Iron Charley's tender, well-marbled and richly flavored sirloin. Grilled up to a medium temperature and finished with compound butter 18.5

Filet Oscar Beef tenderloin with blue crab meat, asparagus spears and béarnaise 36

Saturday Evening Prime Rib Ten ounce cut 18 14 ounce cut 22

Complete your steak entrée with a Hurricane Charley's accompaniment of your choice:
Grilled Mushrooms & Onions, Burgundy Button Mushroom, Demi-glace,
Tobacco Onions, Bearnaise, Blue Cheese Crumbles 2, or make it a Steak Oscar 8

Big Easy Favorites

Coconut Chicken Breast of chicken, coconut crusted and flash fried. Finished with a coconut sriracha sauce and served with your choice of two sides 13.5

Chicken Scampi Julienned breast of chicken, sautéed in our scampi butter sauce, nestled on a bed of angel hair pasta 13

Creole Chicken Blackened chicken with tasso ham and crawfish in a rich Creole sauce with orecchiette pasta 15

Southern Fried Blackened Chicken & Grits
Tender chicken bites, blackened, marinated and southern fried. Finished with our Creole sauce and cheesy grits 14

Espresso Pulled Pork Dry rubbed and slow braised in coconut and marsala. Reduced with pan demi sauce and red beans and rice 17.5

Shrimp & Grits Gulf shrimp sautéed in Cajun spices and tasso ham over home-style cheesy grits and topped with sauce Creole 16

Shrimp & Crawfish New Orleans
Blackened, with rich Cajun cream sauce and served over a bed of bayou red beans and rice 18

Southern Fried Shrimp Southern fried gulf shrimp, finished with cheesy grits and sherry lobster sauce 18.5

Cajun Jambalaya Shrimp, crawfish, chicken and andouille sausage, sautéed and tossed in dirty rice and topped with green onions 19

Braised Brisket Dinner Seminole Pride beef brisket, slow braised to fork tender with pan sauce, with crispy fried onion strings. Served with two sides 17.5

Side Items

Baked potato, Yukon Gold mashed potatoes, french fries, sweet potato fries, tater tots, zesty hush puppies, red beans & rice, sautéed spinach, maque choux, vegetable du jour and fresh cut fruit

Add a cup of soup or a house or Caesar salad 3.00

One Size Personal Pizza

House-made Dough

Additional Toppings .75/ea

Pepperoni, Ham, Bacon, Sausage, Spinach, Bell Pepper, Onion, Jalapeno, Pineapple, Mushrooms, Extra Mozzarella Cheese

Pepperoni Sliced pepperoni & mozzarella 9

Chicken Ranch Blackened chicken, bacon, shredded mozzarella and finished with a ranch drizzle 12

BBQ Pulled Pork Espresso rubbed pulled pork jalapenos, shredded cheddar and jack blend, mozzarella, tomato and green onions with a barbeque drizzle 12

Buffalo Chicken Southern fried chicken with blue cheese crumbles, mozzarella, wing sauce and a ranch drizzle 12

Margherita Roma tomato with fresh mozzarella, basil, extra virgin olive oil and balsamic drizzle 11

Paninis

Roast Beef Panini Thin sliced rare roast beef with horseradish sauce, mesclun mix, tomato and Swiss cheese on a hoagie. Pressed and served hot 14

Roasted Turkey & Avocado Panini Oven roasted turkey breast, sliced avocado, Applewood bacon, provolone cheese and tomato with ranch dressing on a hoagie. Pressed and served hot 13

Pulled Pork Panini Espresso rubbed pulled pork with Applewood smoked bacon, house barbeque demi sauce, caramelized onion and cheddar-jack cheese blend on a hoagie. Pressed and served hot 12

Cuban Our house favorite, with sliced ham, pulled pork Swiss cheese, pickles and mustard. Pressed and served hot 12

Buffalo Fried Chicken Panini Buffalo fried chicken with wing sauce, European cucumber, goat cheese and blue cheese dressing 13

Sandwiches & Such

*Served with your choice: Fries, tater tots, sweet potato fries, slaw, bayou red beans & rice or fresh fruit
Substitute a house salad or Caesar salad 1.5*

Shrimp Po' Boy Fried shrimp with shredded lettuce, diced tomato, red onion, and Creole aioli on a hoagie roll 13

Oyster Po' Boy Fried oysters, with shredded lettuce, diced tomato, red onion and Creole aioli on a hoagie roll 15

Cod Fish Sandwich Mild northern white fish grilled, blackened or fried. served with lettuce, tomato and tartar sauce Served on a hoagie roll 12

Lobster Overdose Succulent lobster on a buttery split-top roll. Served with a cup of lobster bisque and a side of coleslaw 18

Grouper Sandwich Gulf grouper grilled, blackened or fried, with lettuce and tomato. Served on a split top roll
Market Price

Chicken Sandwich Grilled, blackened or fried, provolone cheese and served with lettuce and tomato with remoulade sauce 8

Fish Tacos Three of our famous fish tacos with cilantro yogurt, tropical slaw and a salsa verde drizzle. Served in three soft corn tortillas 12

St Charles Cheese Steak Thinly sliced rib eye with sautéed peppers, grilled onion and Gouda cheese sauce on a toasted hoagie roll 12

Crab Grilled Cheese Hearty sliced white bread with provolone, tomato, spring mix, blue crabmeat and scampi butter 18

Steak Tacos Three grilled steak tacos with cilantro yogurt, tropical slaw and a salsa verde drizzle. Served in three soft corn tortillas 14

Crab Cake Sandwich A house-made blend of lump, back fin and claw meat, pan seared and served on a toasted brioche bun. Topped with remoulade sauce 16

Brisket Sandwich Seminole Pride beef brisket, slow braised to fork tender with pan sauce, sliced and stacked with crispy fried onion strings and served on a ciabatta bun 14

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Platters

All platters served with house fries, zesty hush puppies & coleslaw

Fried Shrimp Platter Jumbo gulf shrimp, fried or beer battered 16

Grouper Fingers A house favorite! Golden fried and served with tartar sauce and lemon 18

Fish-N-Chips Fried or beer battered cod fish 14

Oyster Basket Gulf jumbo select 16

Fried Clam Strips Platter Battered and crispy fried 12

Captains Platter Fried shrimp, grouper fingers, oysters and a crab cake. Served with tartar & cocktail sauce 24.5

Coconut Shrimp Platter Coconut crusted and flash fried and served with a marmalade Thai sauce 16

Gourmet Mac & Cheese

Lobster Mac & Cheese With mushrooms, tomato, bacon and green onions with our rich and creamy Gouda cheese sauce 28.5

Crawfish Mac & Cheese Crawfish tails with mushrooms, tomato, bacon and green onions in our rich and creamy Gouda cheese sauce 18.5

Smoked Gouda Chicken Mac & Cheese

Blackened chicken, bacon, mushrooms, tomatoes and green onions in a creamy smoked Gouda cheese sauce, tossed with orecchiette pasta and served with garlic bread 12.5

Jumbo Shrimp Mac & Cheese Shrimp with mushrooms, tomato, bacon and green onions in our rich and creamy Gouda cheese sauce 17.5

Pulled Pork Mac & Cheese Pulled pork with mushrooms, tomato, bacon and green onions in our rich and creamy Gouda cheese sauce 14.5

Half Pound Seminole Pride Angus Burgers

All burgers are Seminole Pride beef, cooked to order and served on a bakery fresh brioche bun. Lettuce, tomato, pickle chips, mayonnaise and red onion are available upon request.

Served with your choice of French Fries, Sweet Potato Fries, Tater Tots, House Made Tropical Slaw, Bayou Red Beans & Rice or Fresh Cut Fruit. Substitute a Side House Salad, Caesar Salad 1.5

Cheese Burger 11

Bacon Cheddar-Jack Burger 12.5

Game Day Burger
Beef burger topped with blue cheese crumbles, battered onion rings and wing sauce 13.5

Pizza Burger Beef burger topped with marinara, pepperoni and mozzarella 12.5

Mushroom Swiss Burger 12

Brunch Burger
Beef burger with smoked bacon, a sunny side up egg and shredded cheddar-jack cheese 13.5

Voodoo Burger

Topped with andouille sausage, caramelized onion and smoked Gouda cheese sauce 13.5

Wings

Wings By The Pound

Hurricane Charley's delicious bone in wings are prepared in your choice of: Buffalo sauce, barbeque glaze, teriyaki sauce, garlic parmesan sauce, dry Cajun rub or our seasoned dry rub. Served with celery and your choice of ranch or blue cheese dressing 9

Make No Bones About It

Charley's boneless wings are prepared in your choice of: Buffalo sauce, barbeque glaze, Teriyaki, Asian sweet chili Thai sauce or dry Cajun rub 9