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**Paninis**

**Pulled Pork Panini**
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

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

**Cuban**
Charley’s Cubano is layered with sweet ham, slow roasted pork, Swiss cheese, mustard and pickles 12

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

**One Size Personal Pizza**

- **House-made Dough**
- **Additions Toppings** $1.00/ea
  - Pepperoni, Ham, Bacon, Sausage, Spinach, Bell Pepper, Onion, Jalapeno, Pineapple, Mushrooms, Extra Mozzarella Cheese

- **Pepperoni**
  - Sliced pepperoni & mozzarella 10

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

- **Buffalo Chicken**
  - Southern fried chicken with blue cheese crumbles, mozzarella, wing sauce and ranch drizzle 13

**Appetizers**

- **Wings**
  - Hurricane Charley’s delicious wings are prepared in your choice of sauce. Served with celery and your choice of ranch or blue cheese dressing 9

- **Chicken Tenders**
  - Hand breaded and served with honey mustard for dipping or tossed in your favorite wing sauce 9

- **Wing & Chicken Tenders Sauces**
  - Buffalo sauce, barbeque glaze, teriyaki sauce, garlic parmesan, dry Cajun rub or our seasoned dry rub.

- **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 14

- **Oysters On The Half Shell**
  - Raw with horseradish, cocktail sauce, tabasco and crackers, or steamed with drawn butter Half Dozen 12 Dozen 21

- **Mussels**
  - One pound, sautéed in a tomato, garlic wine sauce and served with garlic toast 12

- **Cajun Crawdads**
  - One pound steamed crawfish, bathed in Cajun butter sauce 16

- **Crab Cakes**
  - Two house-made pan seared cakes of a blend of lump, back fin & claw meat. Served with remoulade sauce 18

- **Crispy Fried Calamari**
  - Asian spicy glaze, wasabi aioli drizzle and scallions 10

- **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 20

- **Smoked Gouda Artichoke Spinach Dip**
  - Served with corn tortilla chips 8

- **Margherita Flatbread**
  - Fresh mozzarella, Roma tomato, basil chiffonade with a balsamic drizzle 10

- **Cajun Flatbread**
  - Blackened chicken, andouille sausage and smoked Gouda. Finished with Cajun aioli drizzle 12

- **Pulled Pork Nachos**
  - A hearty portion of crisp nacho chips with pulled pork, smoked Gouda cheese sauce, jalapenos, tomato, green onion and a house made barbeque demi sauce. Topped with sour cream 14

- **Bangin Chicken**
  - Tempura battered chicken with a sweet Thai chili sauce and wasabi mayonnaise drizzle 11

- **Fried Green Tomatoes**
  - A southern tradition of green tomatoes, dusted with corn flour and fried. Finished with a Creole sauce and goat cheese 10

- **Buffalo Cauliflower**
  - Lightly breaded and fried cauliflower, buffalo drizzle with a ranch dipping sauce 8

- **Crispy Onion Rings**
  - With remoulade sauce 8

- **Gator Bites**
  - Gator tail battered and fried. Served with Charley’s Creole remoulade 11

- **Conch Fritters**
  - Key West style fritters, served with a spicy marmalade sauce 9

- **Caprese Tower**
  - Delicious mozzarella and vine ripe tomatoes with fresh basil, stacked and skewered with a balsamic glaze drizzle and extra virgin olive oil 13

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- **Crispy Onion Rings**
  - With remoulade sauce 8
Burgers, Sandwiches & Such

Burgers are cooked to order and served on a bakery fresh brioche bun with lettuce, tomato & pickle chips.

The following are served with your choice of french fries, tater tots, sweet potato fries, baked beans, sweet cut corn, tropical slaw, bayou red beans & rice or fresh fruit. Substitute a house salad or Caesar salad $2

**Cheese Burger** 12

**Mushroom Swiss Burger** 13

**Bacon Cheddar-Jack Burger** 14

**Brunch Burger** Beef burger with Applewood smoked bacon, a sunny side up egg & shredded cheddar-jack cheese 13

**Grouper Sandwich** Gulf grouper grilled, blackened or fried, with lettuce and tomato. Served on a brioche bun 22

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

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

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

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**Pulled Pork Sandwich** With barbeque sauce, tropical pineapple mango slaw on Texas toast 10

**Chicken Sandwich** Grilled, blackened or fried, and served with lettuce and tomato 10

**St Charles Cheese Steak** Thinly sliced rib eye with sauteed peppers, grilled onion and Gouda cheese sauce on a toasted hoagie roll 14

**Steak Tacos** Three grilled steak tacos with cilantro yogurt, tropical slaw and a salsa verde drizzle. Served in gluten free soft corn tortillas 15

**Shrimp Po’ Boy** Fried shrimp with shredded lettuce, diced tomato, red onion, and Creole aioli on a hoagie roll 14

**Fried Green Tomato BLT** Fried green tomatoes, crisp applewood smoked bacon, spring mix, Cajun remoulade on Texas toast 12

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**Crab Cake Sandwich**
A house blend of lump, back fin and claw meat, pan seared and served on a toasted brioche bun.
Topped with remoulade sauce 18

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**Entrée Salads**

**Dressings**
Buttermilk Ranch, Blue Cheese, Honey Mustard, Thousand Island, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, Coconut Vinaigrette

**Garden Salad**
Mixed greens, tomato, cucumber and your choice of dressing 8

**Caesar Salad**
Chopped romaine, shredded Parmesan cheese, croutons and served with a creamy Caesar dressing 9

**Chef Salad**
Mixed greens topped with julienned roast turkey, Virginia ham, Swiss and American cheese, smoked bacon bits, tomatoes and a hard boiled egg 13

**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 dressing 13

**Wedge Salad**
Iceberg, bacon, tomato, blue cheese crumbles & ranch dressing 10

**Roasted Beet & Goat Cheese Salad**
Roasted sliced red & yellow beets, spring mix, red onion, candied walnuts, fried goat cheese medallion and raspberry vinaigrette 13

**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 13

**Pear & Strawberry Spinach Salad**
Baby spinach, strawberries, pear, sunflower seeds and feta cheese with raspberry vinaigrette 14

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**Add To Any Salad**

**Chicken** 6
**Crawfish** 8
**Jumbo Shrimp** 10
**Salmon Fillet** 14
**Blackened Wasabi Tuna** 12
**Blackened Grouper** 16

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**Side Items**

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

*Add a cup of soup or a house or Caesar salad 4°*

**Charley’s Favorites**

- **Coconut Chicken**  Breast of chicken, coconut crusted, flash fried and finished with a coconut sriracha sauce. Served with your choice of two sides  17

- **Pulled Pork Dinner**  Cuban-style slow roasted pork dinner. Served with sweet cut corn, baked beans, coleslaw and garlic toast  14

- **Shrimp & Crawfish New Orleans**  Blackened, shrimp and crawfish with andouille sausage and rich Cajun cream sauce. Served over a bed of bayou red beans and rice  20

- **Coconut Shrimp & Ribs**  Coconut crusted flash fried shrimp and St Louis style ribs  20

- **Shrimp & Grits**  Gulf shrimp sautéed in Cajun spices and tasso ham over home-style cheesy grits and topped with sauce Creole  17

- **Cajun Jambalaya**  Shrimp, crawfish, chicken and andouille sausage, sautéed and tossed in dirty rice, topped with green onion  18

**Seafood**

- **Seafood Fondue**  Salmon, cod, scallops and shrimp braised in Cajun cheese fondue sauce and topped with herbed panko crust and served with garlic bread  30

- **Shrimp Pappardelle**  Sautéed garlic shrimp, fresh pappardelle pasta, roasted asparagus, mushrooms and basil chiffonade in an artichoke & caper cream sauce  28

- **Lobster Pasta**  Lobster claw & knuckle meat, linguini pasta with a lobster red sauce and fresh basil  32

- **Shrimp Scampi**  Jumbo gulf shrimp, sautéed in olive oil, garlic, white wine and lemon. Served on a nest of capellini pasta with garlic bread  16

- **Blackened Wasabi Ahi Tuna**  Pan seared rare to medium rare, finished with sesame ginger sauce. Served with two sides  18

- **Wasabi Pea Salmon**  Wasabi pea crusted salmon with mango sriracha sauce. Served with two sides  22

- **Pan Seared Key Lime Grouper**  Gulf grouper, pan seared and topped with a key lime hollandaise sauce, tomato and green onions. Served with two sides  26

- **Bourbon Street Bronzed Salmon**  Pan seared bronzed salmon with bourbon teriyaki sauce. Served with two sides  22

- **Salmon Antoine**  Pan seared and oven roasted, with spinach and mozzarella. Served with two sides  24

- **Honey Glazed Scallops**  Pan seared honey glazed scallops with red pepper coulis. Served with two sides  26

**Steak, Ribs & Chicken**

- **New York Strip Steak**  Twelve ounce cut with compound butter  26

- **Rib Eye Steak**  Twelve ounce cut with compound butter  28

- **St Louis Style Ribs**  Basted in Charley’s barbecue sauce and fall off the bone rib tender slow roasted and served with Texas toast. Full Rack  24 Half Rack  16

- **Chicken & Ribs**  Barbequed chicken breast and St Louis style ribs  18

**Steak, Ribs & Chicken**

- **Complete your steak entrée with a Hurricane Charley’s accompaniment of your choice:**
  - Grilled Mushrooms & Onions, Blue Cheese Crumbles $2

- **Hurricane Charley’s steaks are USDA choice cuts, brushed with garlic-herb compound butter. All steak, rib and chicken entrees are served with your choice of two sides**

2.1.19
**Desserts**

**Gourmet Berries & Cream**
A dark chocolate shell filled with velvety vanilla mousse, fresh field berries and whipped cream  8

**Strawberry Shortcake on Esplanade**
Charley’s house-made candied biscuit, topped with fresh cut strawberries, strawberry puree, white chocolate sauce and a dollop of luscious whipped cream  7

**Royal Street Bananas Foster Bread Pudding**
We start with our delectable bread pudding and add bananas and cinnamon. Finished with a Captain Morgan rum sauce  8

**South Florida Key Lime Pie**
A cool & tangy Key West favorite for over 100 years!  6

**Charley’s Decadent Chocolate Torte**
Smooth and creamy...You’ll love Charley’s ‘no guilt’ flourless, gluten free chocolate torte with crushed candied walnuts and raspberry sauce  7

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**Platters**

*All platters served with house fries, zesty hush puppies & tropical slaw.*

**Gator Tail Platter**  Gator tail battered and fried. Served with Charley’s Creole remoulade  16

**Captains Platter**  Fried jumbo shrimp, grouper fingers, oysters, scallops & clam strips, with tartar & cocktail sauce  24 50

**Chicken Tender Platter**  Hand breaded. Served with honey-mustard  12

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

**Fried Shrimp Platter**  Fried jumbo gulf shrimp  18

**Fish-N-Chips**  Fried or beer battered cod  15

**Oyster Basket**  Golden fried jumbo select oysters  18

**Fried Clam Strips Platter**  Battered and crispy fried  13

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

**Fried Scallop Platter**  Choice of beer battered or hand breaded. Served with mango sriracha  20

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**Charley’s Choice**

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

**Lobster Double Dose**
Succulent lobster on two buttery New England split-top rolls. Served with a cup of lobster bisque and a side of slaw  28

**Lobster Mac & Cheese**
Rich and creamy smoked Gouda cheese sauce with lobster claw & knuckle meat, mushrooms, tomato, bacon and green onions, tossed with orecchiette pasta and served with garlic bread  28 50

**Smoked Gouda Chicken Mac & Cheese**
Rich and creamy smoked Gouda cheese sauce, with blackened chicken, bacon, mushrooms, tomatoes and green onions, tossed with orecchiette pasta and served with garlic bread  14

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