Lunch
11am-4pm Daily

Appetizers

Peel & Eat Shrimp  
Hot with drawn butter, or cold with cocktail sauce. Half lb 13 Full lb 22

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

Buffalo Shrimp  
Bbq glaze, buffalo, teriyaki or dry Cajun rub. Served with blue cheese dressing 11

Bangin Shrimp  
Tempura battered shrimp with a sweet Thai chili sauce and wasabi mayonnaise drizzle 14

Crispy Fried Calamari  
Asian spicy glaze, with wasabi aioli 7

Blue Crab Tower  
Jumbo, lump & back fin crab meat, layered with avocado & mango. Finished with mango passion fruit sauce and served with crispy chips 20

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

Conch Fritters  
Key West style fritters served with spicy marmalade sauce 9

Loaded Cheese Fries  
French fries smothered in smoked Gouda cheese sauce, then topped with bacon, tomato and scallions. Served with ranch dressing 9

Pulled Pork Nachos  
Crisp nacho chips with pulled pork, smoked Gouda cheese sauce, jalapenos, tomato, green onion and a house made bbq demi sauce. Topped with sour cream 10

Pepperoni Pizza  
10 Additional toppings $1 each

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 Tender Sauces  
Buffalo sauce, barbeque glaze, teriyaki sauce, garlic parmesan, dry Cajun rub or our seasoned dry rub.

Bangin Chicken  
Tempura battered with a sweet Thai chili sauce & wasabi mayonnaise drizzle 11

Cajun Flatbread  
Blackened chicken, andouille sausage and smoked Gouda. Finished with Cajun aioli dressing 12

BLT Flatbread  
Bacon, lettuce & tomato with a ranch dressing 11

Buffalo Chicken Flatbread  
Fried chicken, tossed in a wing sauce with mozzarella and blue cheese crumbles. Finished with a ranch dressing 11

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

Smoked Gouda Artichoke Spinach Dip  
Served with corn tortilla chips 8

Buffalo Chicken Dip  
Served with corn tortilla chips 9

Onion Rings Thick Cut Platter  
With remoulade 8

Charley’s Platters

All platters served with House Fries, Zesty Hush Puppies & Tropical Slaw

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

Fried Shrimp Platter  
Fried jumbo gulf shrimp 18

Oyster Basket  
Golden fried jumbo select oysters 18

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

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

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

Fish-N-Chips  
Fried or beer battered cod 15

Fried Clam Strips Platter  
Battered and crispy fried 13

Fried Scallop Platter  
Hand breaded. Served with mango sriracha 20

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

Luncheon Salads

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

Chowder & Salad  
A cup of seafood chowder and a house or Caesar salad 8

Wedge Salad  
Iceberg, Bacon, Tomato, Blue Cheese Crumbles & Ranch Dressing 8

Grilled Chicken Caesar Salad  
Romaine, parmesan cheese and croutons 10

Pear & Strawberry Spinach Salad with Grilled Shrimp  
Grilled shrimp over baby spinach, strawberries, pear, sunflower seeds, feta cheese with raspberry vinaigrette 12

Chef Salad  
Mixed greens topped with juliened roast turkey, Virginia ham, Swiss & American cheese, smoked bacon bits, tomato and a hard boiled egg 12

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 12

All Seafood Is Subject To Availability

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

**There is a risk associated with consuming raw oysters. If you have chronic illnesses of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. BE UNLESS OF YOUR RISK, CONSULT A PHYSICIAN. Section 65C-4(01)(b), Florida Administrative Code 2.1.19
Sandwiches

Served with French Fries, Baked Beans, Sweet Cut Corn, Tropical Slaw, Zesty Tater Tots, Sweet Potato Fries or Fruit

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

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

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

Chicken Sandwich Grilled, blackened or fried. Served with lettuce & tomato 10

Club Triple Decker Turkey, ham, Applewood smoked bacon & American cheese with mayo, lettuce & tomato on toasted marble-rye 12

Grilled Steak Tacos Two grilled steak tacos with cilantro yogurt, tropical slaw and a salsa verde drizzle. Served on a toasted hoagie roll 13

Chicken Waldorf Tomato Basil Wrap Chicken salad with walnuts, apple, grapes and Craisins® Served with lettuce & tomato 9

Chowder or Salad & Half Sandwich Seafood chowder with your choice of a house or Caesar salad and a half single club 12

Paninis

Pulled Pork Panini Pulled pork with Applewood smoked bacon, house bbq 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 roll 13

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

Charley’s Favorites

Lobster Overdose A Hurricane Charley’s favorite! Succulent lobster on a buttery New England split-top roll. Served with a cup of lobster bisque and a side of tropical 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 tropical slaw 28

Cajun Jambalaya Shrimp, crawfish, chicken and andouille sausage, sautéed, tossed in dirty rice, then topped with green onions 18

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

Shrimp Scampi Gulf shrimp, sautéed in olive oil, garlic, white wine & lemon. Served over capellini pasta, with garlic bread 16

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

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

Pulled Pork Mac & Cheese Rich and creamy smoked Gouda cheese sauce, with pulled pork, bacon, mushrooms, tomatoes and green onions, tossed with orecchiette pasta and served with garlic bread 11

Fish Tacos Two of our famous fish tacos with cilantro yogurt, tropical slaw and a salsa verde drizzle. Served in gluten free soft corn tortillas 10

Smoked Gouda Chicken Mac-n-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 11

Charley’s Beef Burgers

Served with lettuce, tomato, pickle chips and your choice of French Fries | Sweet Potato Fries | Baked Beans | Sweet Cut Corn | Zesty Tater Tots | Tropical Slaw | Fruit

Cheese Burger 9

Bacon Cheddar-Jack Burger 10

Mushroom Swiss Burger 11

Brunch Burger Beef burger with Applewood smoked bacon, sunny side up egg and shredded cheddar-jack cheese 11

*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.