

To Start

BROILED OYSTERS garlic shallot white wine butter, pickled root vegetables, fresh chives 13

CHILLED SHRIMP & FRIED GREEN TOMATOES white remoulade 12

TUNA TAR TAR seaweed salad, ginger vinaigrette, tobiko, wonton chips 18

COCONUT SHRIMP zydeco pepper jelly 11

ROASTED GARLIC & BRIE fruit compote, toast points 12

ESCARGOT crispy french bread, garlic butter sauce 9

SMOKED DUCK & TASSO SPRING ROLLS zydeco pepper jelly 11

CRISPY ST. JUDITH CALAMARI sweet and spicy aioli 9

SAMPLER coconut shrimp, spring rolls, garlic & brie 22/32

add 2 crab cake minis 6

add 4 crab cake minis 12

Soup & Salad

TURTLE SOUP crumbled egg, sherry 7

SMOKED DUCK & ANDOUILLE GUMBO 7

SOUTHERN CAESAR SALAD 6/10

SPRING HOUSE SALAD goat cheese, seasonal berries, hearts of palm, pecan vinaigrette 12

BLUESIANA SALAD spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette 13

ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10 Lump Crab 11 Crispy Oysters 10

Sandwiches

served with your choice of french fries or onion rings, add 1.00 for sweet potato fries

LAMB FRENCH DIP 7 hour braised lamb shoulder, horseradish cream, onion marmalade, swiss cheese, rosemary jus, Langlinais bread 14

CAJUN CLUB grilled chicken, andouille sausage, crispy bacon, cheddar cheese 15

CHARLEY G'S CLASSIC CHEESEBURGER cheddar cheese, mustard, ketchup, chipotle mayonnaise 12

SPICY HONEY GLAZED FRIED CHICKEN apple radish slaw, citrus aioli, house made texas toast 12

Entrees

CHARLEY G'S BLUE POINT BECHAMEL CRAB CAKES creole green beans, bell pepper coulis 12/20

WOOD GRILLED SCOTTISH SALMON pea puree, citrus salsa verde 21

BRAISED LAMB PASTA lamb shoulder ragout, cherry tomatoes, kalamata olives, feta, sesame oil, pappardelle pasta 21

WOOD GRILLED MAHI roasted carrot puree, sweet soy glazed brussel sprouts, citrus-ginger gastrique 19

ROASTED HALF CHICKEN lemon-thyme brown butter, fried artichoke, grilled asparagus & cherry tomato ragout 20

WOOD GRILLED PORK CHOP caramelized onion & apple glaze, smashed potatoes & green beans 15

Luncheon Specials

MONDAY: slow cooked red beans & Guillory Farm popcorn rice with southern fried chicken 11

TUESDAY: hamburger steak, mushroom and onion glaze, green beans, smashed potatoes 12

WEDNESDAY: Louisiana crawfish half and half, crawfish etouffee and crispy crawfish tails 15

THURSDAY: smoked bacon wrapped meatloaf, smashed potatoes, asparagus, honey bbq glaze 15

FRIDAY: grilled fresh fish of the day, baby bay shrimp sauté, roasted roma tomatoes & grilled asparagus 16

LUNCH {SPRING 2014}

Charley G's Team

executive chef

Holly Goetting

sous chef

Jacob Hamilton

pastry chef

Jennifer Hughes

creole chef

Carol "Pop" Boudreaux

general manager

Courtney Vincent

management

Justin Caldwell

host staff

Hollie Gomez

Adaire de Blanc

Kayla Faubre

Kayla Clemons

servers

Steve Stein

Jean Paul Ducrest

Tigre Breaux

Nathan Robicheaux

Matt Leblanc

JP Taberski

Bryan Latiolais

Leah McPeck

Chase Valadez

back waiters

Jude Digilormo

Sarah Howard

Lindsey Broussard

Tristin Aguirre

Jeff Hebert

bar staff

Ross Gary

Lucas Duncan

Nathan Krehbiel

Camille Howard

line cooks

Eduardo Alleyn

Tony Dinh

Brian Courtright

Sarah Burgess

Mallory Tossell

Ellie Spiller

Paul Krato

dish technicians

Charley Stelly

Brennan Pope

Coby Calloway

Phillip Fremin

*bread available upon request

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PAN SEARED SEA SCALLOPS sweet corn, edamame & squash farrotto, tarragon, pine nut pesto 32

WOOD GRILLED SCOTTISH SALMON pea puree, citrus salsa verde 21

WOOD GRILLED MAHI roasted carrot puree, sweet soy glazed brussel sprouts, citrus-ginger gastrique 19

PAN SEARED SEA BASS corn macque choux, creole mustard vinaigrette, crispy okra 36

CRISPY DUCK roasted corn pudding, blackberry ginger glaze, creole green beans 32

ROASTED HALF CHICKEN lemon-thyme brown butter, fried artichoke, grilled asparagus & cherry tomato ragout 22

Premium Steaks

-grilled over southern hardwoods
with Yukon gold smashed potatoes & grilled asparagus

5 oz petit filet mignon 31

8 oz aged filet mignon 42

12 oz aged rib eye 42

over the top

blue cheese 6 brie cheese 5 jumbo lump crab sauté 11 crab cake 11 grilled shrimp scampi 9

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