



APPETIZERS

COCONUT SHRIMP
Zydeco Pepper Jelly 9

ESCARGOT
Langlinais French Bread, Garlic Butter 10

SMOKED DUCK & TASSO SPRING ROLLS
Zydeco Pepper Jelly 13

ROASTED GARLIC & BRIE
Fruit Compote & Toast Points 13

PORK BELLY LETTUCE WRAPS
*Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots,
Cilantro, Fresh Jalapenos, Romaine Lettuce 12*

TARTARE OF TUNA
*Seaweed Salad, Ginger Vinaigrette, Tobiko,
Wonton Chips 18*

◇ TO SHARE ◇

CHARLEY G'S SAMPLER

*Coconut Shrimp
Roasted Garlic & Brie
Smoked Duck & Tasso Spring Rolls
for two 20 for four 30
-add crab cake minis for two 6
-add crab cake minis for four 12*

LUNCHEON SPECIALS

MONDAY:

*Slow Cooked Red Beans & Guillory Farms Popcorn Rice,
Fried Chicken, House Made Cornbread Muffin 12*

TUESDAY:

*Fried Louisiana Catfish, Pommes Frites, House Tartar
Sauce & Spicy Ketchup 12*

WEDNESDAY:

*Crawfish Half & Half, Crispy Crawfish, Guillory Farms
Popcorn Rice 14*

THURSDAY:

*Smoked Bacon Wrapped Meatloaf, Smashed Potatoes,
Asparagus, Homemade BBQ Glaze 15*

FRIDAY:

Abita Beer BBQ Shrimp & Parmesan Grits 16

SECOND COURSE

SMOKED DUCK & ANDOUILLE GUMBO
Pop's Gumbo, Langlinais French Bread 8/16
add mini crab cake 3 add deviled egg 1

TURTLE SOUP
Sherry, Egg Crumbles 8/16

SOUTHERN CAESAR SALAD
Shaved Parmesan, House Croutons, Deviled Egg 6/10

WINTER HOUSE SALAD
Goat Cheese, Berries, Hearts of Palm, Pecan Vinaigrette 7/13

ROMAINE WEDGE
*Wedge, Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes,
Buttermilk Chive 10*

BLUESIANA SALAD
*Walnuts, Blue Cheese Crumbles, Cranberries,
Raspberry Vinaigrette 10/15*

SPINACH SALAD
*Candied Walnuts, Duck Bacon, Feta, Red Onion,
Chopped Egg, Warm Bacon Vinaigrette 10/15*

ADD PROTEIN: *Chicken 5 Shrimp 9 Tuna 10
Hanger Steak 9 Crispy Crawfish 8*

LUNCHEON ENTREES

GRILLED GULF FISH OF THE DAY
*Baby Bay Shrimp Sauté, Roasted Roma Tomatoes &
Grilled Asparagus 18*

CHARLEY G'S BECHAMEL CRAB CAKES
Winter Tasso Hash, Creole Sage Aioli 14/20

SHRIMP SCAMPI
*Sautéed Shrimp, Linguine, Lemon, Garlic White
Wine Cream Sauce 18*

WOOD GRILLED MAHI MAHI
*Pork Belly Braised Greens, Celery Root Purée,
Turbo Dog Steen's Glaze 23*

CRISPY COCONUT CHICKEN
*Panko & Coconut Breaded Chicken Breast,
Pickled Pepper Mustard Greens, Parmesan Rice Grits 15*

CHARLEY G'S CHEESEBURGER
*Duck Bacon, Cheddar Cheese, Spring Mix, Tomato, Onion, Dijon,
Ketchup, Duke's Mayo, Brioche Bun, Served with Fries 14*

SOUS VIDE CHIMICHURRI HANGER STEAK
Yukon Gold Potato Hash, Roasted Tomatillo Purée 22

WOOD GRILLED BONE-IN PORK CHOP
Fig Glaze, Smashed Potatoes & Broccolini 15