



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

PAN SEARED FOIE GRAS

Grilled Local Peaches, Pistachio Crumbles, Blackberries, White Balsamic Gastrique, Toast Points 17

SHRIMP REMOULADE TARTINE

Chilled Shrimp, Sliced Eggs, Remoulade Sauce, Pickled Onions, Pea Shoots 10

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, French Fries, House Tartar Sauce & Spicy Ketchup 12

WEDNESDAY:

Cuban Sandwich, Sliced Ham, Crispy Pork Belly, Swiss, Pickles, & Dijon Mustard on French Bread, Served with French Fries 14

THURSDAY:

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

FRIDAY:

Crispy Buster Crab Sliders, Charred Pickle Remoulade, Tomato, Spring Mix, French Fries 16

SECOND COURSE

SMOKED DUCK & ANDOUILLE GUMBO

Pop's Gumbo, Langlinais French Bread 8/16

add mini crab cake 3 add deviled egg 1

TOMATO GAZPACHO SOUP

Jumbo Lump Crab Meat, Basil Oil 8/16

SOUTHERN CAESAR SALAD

Shaved Parmesan, House Croutons, Deviled Egg 6/10

SUMMER 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

HEIRLOOM TOMATO CAPRESE

Basil Pesto, Fresh Mozzarella, EVOO, Balsamic Reduction 15

ADD PROTEIN: Chicken 5 Shrimp 9 Tuna 10

LUNCHEON ENTREES

GRILLED GULF FISH OF THE DAY

Baby Bay Shrimp Sauté, Roasted Roma Tomatoes & Grilled Asparagus 18

CHARLEY G'S BECHAMEL CRAB CAKES

Corn Succotash, Lemon Thyme Aioli 14/20

SHRIMP SCAMPI

Sautéed Shrimp, Linguine, Lemon, Garlic White Wine Cream Sauce 18

BLACKENED MAHI MAHI

Watermelon Salad, Basil Pesto, Crumbled Feta 23

CHARLEY G'S CHEESEBURGER

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

GREEN CHILI BRAISED PULLED PORK

Jalapeño-Corn Risotto, Tomatillo Sauce, Cilantro & Parsley Salad 17

SHRIMP & GRITS

Abita Beer BBQ Shrimp & Manchego Corn Grits 16