



APPETIZERS

COCONUT SHRIMP

Zydeco Pepper Jelly 9

ESCARGOT

Langlinais French Bread, Garlic Butter 10

TARTARE OF TUNA

*Seaweed Salad, Ginger Vinaigrette, Tobiko,
Wonton Chips 18*

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*

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

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*

SEASONAL ENTREES

CHARLEY G'S BECHAMEL CRAB CAKES

Corn Succotash, Lemon Thyme Aioli 14/20

PISTACHIO CURRY CRUSTED SALMON

Ora King Salmon, Avocado Purée, Shaved Fennel & Citrus Salad, Cumin Vinaigrette 27

PAN SEARED SEA BASS

Corn & Tasso Macque Choux, Creole Mustard Vinaigrette, Crispy Okra 36

BLACKENED MAHI MAHI

Watermelon Salad, Basil Pesto, Crumbled Feta 23

MARKET CATCH OF THE DAY

Chef Holly's Seasonal Selection, Dock Fresh Catch Mkt

SHRIMP SCAMPI

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

WOOD GRILLED RED SNAPPER

Jalapeño-Corn Risotto, Paned Local Squash, Smoked Tomato Vinaigrette 31

PAN SEARED SEA SCALLOPS

Beet-Goat Cheese Puree, Grilled Local Peaches, Bacon Jam, Pea Shoots 31

CRISPY DUCK

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 32

PREMIUM STEAKS

5oz Petit Filet 27

8oz Aged Filet 42

Prime Ribeye 45

Add Cracked Black Peppercorn Cognac Sauce 4

Add Pan Seared Fois Gras 11

STEAK & CAKE

5oz Filet, Bechamel Crab Cake, Corn Succotash 40

5OZ FILET OSCAR

Wood Grilled Oscar Style, Fresh Crab, Asparagus, Lemon Caper Butter 40

SURF & TURF

5oz or 8oz Filet & Lobster Tail, Butter, Lemon MKT

TABLE SIDES \$6

Wood Grilled Asparagus

Manchego Corn Grits

Panied Local Squash

Watermelon Feta Salad

Yukon Gold Smashed Potatoes

Corn & Tasso Macque Choux

Corn Succotash

Jalapeño-Corn Risotto