



appetizers

Escargot

Langlinais French Bread, Garlic Butter 10

Tartare of Tuna

Seaweed Salad, Ginger Vinaigrette, Tobiko, Wonton Chips 18

Crab Cake Minis

Creole Sage Aioli 12

Pork Belly Lettuce Wraps

Sweet Chili Glaze, Sriracha Aioli, Pickled Carrots, Cilantro, Fresh Jalapenos, Romaine Lettuce 12

Prosciutto & Brie Board

Roasted Garlic, Pickled Mustard Seeds, Fresh Fruit, Fruit Compote & Toast Points 20

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

Crumbled Egg, Sherry 8/16

Romaine Wedge

Crispy Bacon, Danish Blue Cheese, Cherry Tomatoes, Buttermilk Chive Dressing 11

Southern Caesar Salad

Shaved Parmesan, House Croutons, Deviled Egg 7/10

Bluesiana Salad

Walnuts, Blue Cheese Crumbles, Cranberries, Raspberry Vinaigrette 10/15

House Salad

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

Charley G's Team

executive chef

Holly Goetting

sous chef

Brian Courtright

general manager

Justin Caldwell

management

Shawn Hester

host staff

Kaci Mier

Avery Davidson

servers

Nathan Robicheaux

Jude Digilormo

Myles Lawrence

Kresse Fruge'

Jared Leger

Lori Piazza

Emily Windham

back waiters

Alyssa Prejean

Michael Libersat

Maya Chapman

Kyle Landry

bar staff

Kylie Lovell

Riley McCallum

Josh Barber

line cooks

Eduardo Alleyn

Devan Clark

Seth Ratcliff

Coby Snead

Kaylee Ellsworth

Robyn McDaniel

dish technicians

Mike Champagne

Darrell Fontenot

Terry Rich

seasonal entrees

Charley G's Bechamel Crab Cakes

Seasonal Vegetable & Pecan Hash, Creole Sage Aioli 14/20

Wood Grilled Ora King Salmon

Buttered Peas & Leeks, Yukon Gold Potato Puree,
Blood Orange Gastrique 27

Pan Seared Sea Bass

Corn & Tasso Macque Choux, Creole Mustard Vinaigrette,
Crispy Okra 38

Barramundi Piccata

Flour Dusted Barramundi, Roasted Garlic Spinach,
Wood Grilled Long Stem Artichokes, Lemon Caper
Butter Sauce 24

Pan Seared Sea Scallops

Roasted Butternut Squash Purée, Fennel & Granny
Smith Apple Salad, Madeira Pan Sauce, Candied Pepitas 32

Lobster Scampi

Sautéed Lobster Claw Meat, Wood Grilled Lobster, Linguine,
Lemon, Garlic White Wine Cream Sauce, Tobiko 45

Crispy Duck

Manchego Corn Grits, Asparagus, Blackberry Ginger Glaze 33

Market Catch of the Day

Chef Holly's Seasonal Selection, Dock Fresh Catch Mkt

premium steaks

5oz Petit Filet 29

8oz Aged Filet 45

Aged Ribeye 45

Steak & Cake

5oz Filet, Bechamel Crab Cake &
Seasonal Vegetable & Pecan Hash 42

5oz Filet Oscar

Wood Grilled Oscar Style, Fresh Crab,
Asparagus, Lemon Caper Butter 45

Surf & Turf

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

table sides \$6

Seasonal Vegetable & Pecan Hash

Yukon Gold Smashed Potatoes

Corn & Tasso Macque Choux

Wood Grilled Asparagus

Manchego Corn Grits

Butternut Squash Purée

Roasted Garlic Spinach

Add Cracked Black Peppercorn Cognac Sauce 4

Add Pan Seared Foie Gras 14