

Luncheon Menu

specialty appetizers

Stuffed Mushrooms jumbo crab imperial	8.95
Shrimp Lejon (4) bacon wrapped with horseradish, lamaze sauce	9.95
Chilled Jumbo Panamanian Shrimp or Crabmeat Cocktail	11.95
Sauteed Frog Legs Provencale	9.95
Sesame Tuna Sashimi (when available)	12.95
Crispy Fried Chicken sweet Chile, scallions and srirachi aioli	7.95
Flour Dusted Calamari Rings with hot peppers, marinara sauce	8.95
Escargot with mushrooms and pistachio-garlic butter	9.95
Charlotte's Crab Cake champagne lobster sauce	11.95
Bang Bang Shrimp tender, crispy shrimp in a creamy spicy sauce	9.95
Wild Mushrooms & Jumbo Crabmeat pistachio-garlic butter	11.95
Sauteed Broccoli Rabe olive oil, garlic and grated locatelli	7.95
Steamed Pork Dumplings ginger, scallions and soy with Thai Chile peppers	7.95
Fresh Cut Fries bleu cheese dressing and balsamic glaze	5.95

soups

~ Quarts of Soup Available for Take Out ~

Soup Du Jour	cup 3.25 • bowl 6.95
Boston Clam Chowder	cup 4.50 • bowl 7.95
Philadelphia Snapper Soup au sherry wine	cup 4.50 • bowl 7.95
Baked Fresh Onion En Crock Swiss fontina and mozzarella	5.50

clam bar

Clams Casino (5) chopped, our customers say "The Best"	8.95
Chilled Long Island Clams (6) on the half shell	7.95
Chilled Large Plump Long Island Oysters (6) on the half shell	9.95
Baked Long Island Clams (12) olive oil, garlic, bacon and parsley	10.95
Steamed Little Neck Clams (15) drawn butter and lemon wedge	10.95
Oysters Rockefeller (5) creamed spinach and hollandaise	9.95
P.E.I. Mussels simmered in marinara or garlic butter	8.95

salads

(Dressings: Bleu Cheese, French, Russian, Creamy Italian, Ranch, Caesar, Honey Mustard, Balsamic or Raspberry Vinaigrette and our House Greek Island Dressing)

Large Tossed Fresh Garden Salad choice of dressing	5.95
Add Chicken Salad, \$3 • Add Shrimp or Tuna Salad, \$4	
Baby Spinach with seasonal berries, toasted almonds, goat cheese and crispy prosciutto with balsamic vinaigrette dressing	7.95
Island Greek romaine lettuce, feta cheese, kalamata olives, tomatoes, cucumbers, peppers and anchovies with our house dressing	7.95
Salad Du-Poitou mixed greens, fried goat cheese, sliced beets, candied walnuts, and raspberry vinaigrette dressing	7.95
Roasted Red Pepper Salad sharp provolone, onions, sliced tomatoes and a balsamic glaze	7.95
Classic Caesar Salad crisp romaine with garlic aioli and locatelli cheese	6.95
Grilled Vegetable Salad an array of fresh vegetables in season	8.95
Hearts of Lettuce crumbled bleu cheese, chopped tomato, bacon and dressing choice	6.95

Grilled or Cajun Chicken Add \$4, Grilled or Cajun Salmon \$7
Jumbo Lump Crabmeat \$8

Black & Bleu Salad cajun filet mignon, chopped bacon, bleu cheese crumbles, crisp romaine and balsamic dressing	12.95
Cobb Salad mesclun and romaine lettuce, grilled chicken, bacon, tomato, onion, bleu cheese crumbles, hard boiled egg and roasted red peppers	8.95
Traditional Chef Salad imported ham, turkey, Swiss fontina, string beans, egg, bacon and choice of dressing	8.95
Sesame Crusted Tuna "Rare" with roasted red peppers, onions, mesclun, napa cabbage slaw and ponzu dressing (when available)	14.95
Crispy Calamari Salad peppers, onions, mesclun lettuce, napa cabbage slaw and Asian dressing	9.95

seeded bread sandwiches

All served with pickle and fresh cut fries

Roast Pork broccoli rabe, sharp provolone and long hot peppers	9.95
Eggplant Parmesan with spinach, roasted red peppers and mozzarella	7.95
Breaded Chicken Parmesan	8.95
Breaded Veal Cutlet sharp provolone, broccoli rabe and long hot peppers	10.95
Shaved Rib-Eye Steak & Cheese with sauteed onions and mushrooms	10.95
BBQ Pork in our classic sauce topped with homemade cole slaw	8.95
Grilled Vegetables with fresh herbs and goat cheese	8.95

from the grill

All served with pickle and fresh cut fries

Texas Grilled Cheese	5.75
with Tomato	6.00
with Bacon or Ham	6.50
Monte Cristo french toast with ham, turkey, Swiss cheese and maple syrup	7.75
Grilled Corned Beef Reuben	
with Swiss cheese, sauerkraut and Russian dressing on rye	8.95

Angus Beef Burger or Chicken Breast	7.95
Sautéed Maryland Crab Cake srirachi aioli	12.95
Fried Flounder tartar sauce	10.95
Cajun Salmon goat cheese & lemon mayo	10.95

All Served on sesame bun with lettuce, tomato and fresh cut fries

Toppings 75¢ each

American cheese • Swiss cheese • mozzarella cheese • sharp provolone mushrooms • onions • peppers • bacon

deli sandwiches

All sandwiches are made with a quarter pound of meat, lettuce & tomato

Corned Beef	7.25	Roasted Turkey Breast	7.25
Shrimp Salad	8.25	Bacon, Lettuce & Tomato	6.25
Imported Ham & Cheese	7.25	Chunk White Tuna Salad	7.75
Chicken Salad	7.25	Egg Salad	5.75
Bacon, Egg & Cheese	7.25		

Available on a croissant for \$1.50 extra. All includes fresh fruit & pickle
All are available on your choice of bread: Jewish rye • whole wheat • white

Charlotte's Special corned beef or turkey with cole slaw and russian dressing on jewish rye bread, served with potato salad 8.95

Lunch Combo 6.50

Cup of soup du jour with half of any deli sandwich
(No croissants) (Clam chowder or Snapper add \$1.25)

open faced sandwiches

Open Faced Crab Sandwich our most popular for over 25 years 13.95
Open Faced Tuna Melt on an English muffin with tomato and Swiss 8.95

Above items are served with fruit & fresh pickle

Open Faced Fresh Roasted Turkey with Gravy
on white bread, cranberry sauce and mashed potatoes 9.95
Open Faced Reuben corned beef or turkey with melted Swiss fontina, sauerkraut and Russian dressing on toasted rye, side of potato salad 8.75

double decker combinations

Served with cole slaw & pickle

Turkey, Ham, Tuna Salad or Chicken Salad with lettuce, tomato and bacon on three slices of wheat, white or rye toast 8.95
Double Stacked Corned Beef with Swiss fontina, Russian dressing, lettuce and tomato on rye toast 8.95

omelettes

All are made with three eggs and are served with potato du jour and toast

Create your Own Omelette 9.95 Choice of Three Fillings:

American cheese • ham • corned beef • peppers • tomatoes
mushrooms • spinach • bacon • Swiss cheese

Egg White Omelettes \$1.00 extra

Traditional Eggs Benedict

Poached eggs and grilled ham on an English muffin with hollandaise sauce 7.95

Entrees

meats, poultry & veal

Entrees served with soup du jour, tossed garden salad and one vegetable

Add Classic Caesar \$1.95

Slowly Roasted Prime Rib of Beef au jus (when available) if not substitute grilled prime rib eye steak with onions and mushrooms	19.95
Grilled "Angus" Filet Mignon served on beaujolaise sauce with crispy fried onions	7 oz. 21.95
Chicken or Veal Piccata white wine, lemon, butter and caper sauce	12.95/15.95
Chicken or Veal Marsala button mushrooms, sun-dried tomatoes and marsala butter sauce	12.95/16.95
Chicken or Veal Parmesan hand breaded with mozzarella and marinara sauce	12.95/15.95
Chicken or Veal Saltimboca spinach, prosciutto, mozzarella with white wine, garlic and fresh sage	12.95/15.95
Chicken or Veal Florentine served on cracked spinach topped with shallot and garlic cream sauce	12.95/15.95

pasta

Pasta entrees served with soup du jour & tossed garden salad. Add Classic Caesar \$1.95

Spinach & Cheese Ravioli pink tomato sauce and basil	11.95
Tri Colored Tortellini prosciutto, peas and alfredo sauce	11.95
Eggplant Parmesan with linguini marinara	11.95
Linguini with Clams & Chopped Clams olive oil, garlic, crushed red pepper and fresh herbs	15.95
Homemade Lobster Ravioli shrimp newburg sauce	14.95
Salmon Penne baby spinach and chopped tomato, in a lobster and fresh basil sauce	15.95
Seafood Pescatore clams, mussels, shrimp and calamari served on linguini with marinara sauce	14.95

seafood

Seafood entrees served with soup du jour, tossed garden salad and one vegetable • Add Classic Caesar \$1.95

Charlotte's Famous Jumbo Crab Cake shrimp and scallop mousse, jumbo crabmeat, champagne lobster sauce	17.95
Baked Alaskan Cod Fillet ala Ritz with tartar sauce	15.95
Fried Jumbo Sea Scallops chicken salad garnish	16.95
Fried Jumbo Panamanian Shrimp cocktail sauce and lemon wedge	16.95
Baked Maryland Crab Cakes garlic mashed potatoes, spinach, lobster sauce and tomato drizzle (complete)	16.95
Pan Seared Salmon Fillet sweet potato puree, spinach with seasonal fruit and ginger glaze (complete)	16.95
Potato Crusted Tilapia with dill beurre blanc	15.95
Broiled or Fried Flounder Fillet with tartar sauce	16.95
8oz. Cold Water Lobster Tail with drawn butter	M.P.

Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs may increase your risk of food borne illness. 20% Gratuity can be added to parties of 5 or More
Sharing Charge \$5.00. Not Responsible for Articles Lost or Stolen