



great beginnings

- Shrimp Lejon**, (4) bacon wrapped with horseradish.....9.95
- Chilled Jumbo Panamanian Shrimp**, cocktail Sauce.....11.95
- Stuffed Mushrooms**, jumbo crab imperial.....9.95
- Flour Dusted Calamari Rings**, hot peppers, marinara sauce.....9.95
- Fried Maryland Crab Bites**, Sriracha mayonnaise.....8.95
- Steamed Pork Dumplings**, ginger, scallion and soy.....7.95
- Crispy Pierce Wing Dings**, served with blue cheese, celery and a side of Crystal hot sauce or sweet baby ray BBQ.....9.95
- Bang Bang Shrimp**, crispy shrimp in a creamy spicy sauce.....9.95
- Charlotte's Crab Cake 5oz**, champagne lobster sauce.....12.95
- Hot Sampler**, 2 clams casino, 2 stuffed mushrooms and 2 shrimp jumbo lejon.....11.95
- Fresh Cut Fries**, blue cheese dressing and balsamic glaze.....6.95
- Crispy Chicken Tenders** with Honey Mustard Dressing.....7.95

soups & chowders

- Boston Clam Chowder**cup 4.75 – bowl 7.95
- Philadelphia Snapper Soup**.....cup 4.75 – bowl 7.95
- Soup du Jour**cup 3.25 – bowl 5.95
- Classic Onion Soup**, garlic crouton & Swiss cheese.....5.95

clam bar

- Clams Casino (5)**, chopped, our customers say #1.....9.95
- Steamed Middle Neck Clams (15)**, drawn butter.....10.95
- Chilled Long Island Clams (6)**, cocktail sauce.....7.95
- Steamed P.E.I. Mussels (25)**, marinara or garlic butter.....7.95
- Baked Long Island Clams (12)** olive oil, garlic and bacon10.95
- Oysters Rockefeller (5)** creamed spinach & hollandaise.....10.95
- Fresh Shucked Oysters in Season (6)** cocktail sauce.....10.95

salads

- Baby Spinach** with seasonal berries, toasted almonds, goat cheese, and crispy prosciutto with balsamic vinaigrette.....8.95
- Island Greek** romaine lettuce, feta cheese, Kalamata olives, tomatoes, cucumbers, peppers, and anchovies, house dressing.....8.95
- Salad Du-Poitou** fried goat cheese, candied walnuts, Dried Cranberries with onions and raspberry vinaigrette.....8.95
- Roasted Red Pepper** sharp provolone, sliced tomatoes in season, Red onions, fresh basil and balsamic dressing.....8.95
- Classic Caesar**, romaine hearts and garlic croutons.....6.95
- Tossed Garden Salad**, dressing choice.....5.95
- Hearts of Lettuce**, crumbled bleu cheese, chopped tomato, bacon and dressing choice.....6.95
- Grilled or Cajun Chicken, Add \$5 • Grilled or Cajun Salmon, Add \$8
Jumbo Lump Crabmeat, Add \$8*

pasta

- Eggplant Parmesan**, with linguini marinara.....18.95
- Spinach & Cheese Ravioli**, pink tomato sauce and basil.....16.95
- Tri Colored Tortellini**, prosciutto, peas and alfredo sauce.....16.95
- Linguini and Chopped Clams**, olive oil, garlic and basil sauce...20.95
- Salmon Penne**, baby spinach, chopped tomato in a Lobster and fresh basil sauce19.95
- Jumbo Pink Lobster Ravioli**, creamy shrimp sauce.....21.95
- Pasta entrees served with a tossed garden salad
Classic Caesar or hearts of lettuce, add \$1.95*

other favorites

- Grilled 8oz Cheese Burger**, with seasoned French fries.....10.95
- Open Faced Corned Beef Reuben**, cole slaw and pickle.....10.95
- Open Faced Hot Turkey Sandwich**, whipped potatoes10.95
- Breaded Chicken or Veal Cutlet**10.95/12.95
(Sharp provolone and broccoli rabe on seeded bread with fries)

~ 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 – Not responsible for articles lost or stolen

classic favorites

- Potato Crusted Scottish Salmon**, Fresh dill beurre blanc.....20.95
- Baked Stuffed Flounder**, Maryland jumbo crab imperial.....25.95
- Broiled Flounder Fillet**, lemon and tomato slice.....20.95
- Baked Boston Cod fillet**, with special crumbs, tartar sauce.....19.95
- Tilapia Fillet Maryland Style**, baked with jumbo crab imperial and topped with Newburg Sauce.....18.95
- Fried Flounder Fillet**, tartar sauce and lemon wedge.....18.95
- Baked Stuff Shrimp**, Maryland jumbo crab imperial.....25.95
- Golden Fried Shrimp (5)** breaded to order, cocktail sauce.....22.95
- Shrimp and Scallop Fra Diablo**, Simmered in Spicy Tomato Sauce and tossed with Imported Linguini (comp)..... 23.95
- Hand Breaded Shrimp Parmesan**, linguini marina (comp).....22.95
- Above entrees include tossed garden salad, potato or vegetable du Jour
Classic Caesar or Hearts of lettuce, Add \$1.95*

crab, lobster & shell fish

- Charlotte's Famous Crab Cake**, shrimp and scallop mousse with jumbo lump crabmeat in champagne lobster sauce.....26.95
- Baked Maryland Crab Cake**, garlic mashed potatoes, spinach, lobster and tomato sauce.....25.95
- Baked Crab Imperial**, "Best of Delaware County".....22.95
- Baked Crab Au Gratin**, creamy cheese sauce, toast points.....24.95
- Broiled Jumbo Sea Scallops**, Maître D' Hotel.....24.95
- Fried Jumbo Sea Scallops**, Tartar Sauce and Lemon.....21.95
- Shrimp, Scallop and Crab Newburg, En Casserole**.....28.95
- Steamed 2lb Snow Crab Clusters**, drawn butter.....market price
- Broiled (8 oz.) Lobster Tail**, drawn butter..... market price
(Add jumbo crab imperial to lobster tail \$8.00 extra)
- Above entrees include tossed garden salad, potato or vegetable du Jour
Classic Caesar or hearts of lettuce, add \$1.95*

combinations

- Fried Seafood Combination**, shrimp, scallops, crab cake, oyster, flounder, shrimp & tuna salad garnish.....29.95
- Broiled Seafood Combination**, clams casino, stuffed shrimp, scallops, flounder, salmon, codfish, 4 oz. lobster tail.....32.95
- Surf & Turf**, 8 oz. lobster tail and 6 oz. filet mignon.....market price
- Charlotte's Pescatore**, 4 oz. lobster tail, shrimp, scallops, clams mussels and calamari with marinara sauce.....29.95
- Steak & Cake**, 5 oz. filet of beef, Beaujolaise sauce and 4oz Charlotte crab cake, lobster sauce.....28.95
- Above entrees include tossed garden salad, potato or vegetable du Jour
Classic Caesar or hearts of lettuce, add \$1.95*

meats, poultry & veal

- Grilled 14oz Prime Rib Eye Steak**, Onions and Mushrooms.....25.95
- Grilled 8oz Filet Mignon**, Beaujolaise Sauce and crispy onions.28.95
- Grilled Prime Lamb Chops (4)** mint jelly.....29.95
- Grilled 10oz Ground Sirloin**, onions and mushrooms.....15.95

- | | <i>Chicken</i> | <i>Veal</i> |
|---|----------------|-------------|
| Parmesan , with linguini (complete) | 18.95 | 21.95 |
| Piccata , Francaise style, lemon butter & capers | | |
| Saltimbocca , prosciutto, spinach, mozzarella cheese
White wine garlic and sage | | |
| Marsala , sliced mushroom, sundried tomato in a
Sweet Marsala butter sauce | | |
| Melanzane , breaded veal and eggplant with mozzarella
cheese and marinara sauce | | |
| Sorrentino , Francaise style eggplant with mozzarella
cheese, prosciutto and aurora sauce | | |
| <i>Above entrees include tossed garden salad, potato or vegetable du Jour
Classic Caesar or hearts of lettuce, add \$1.95</i> | | |

Charlotte's Customer Appreciation Menu \$21.95
Includes Chef's Choice of Appetizers, Salads, Entrées and Desserts
(Available Tuesday, Wednesday and Thursday Dinner)