



great beginnings

- Shrimp Lejon**, (4) bacon wrapped with horseradish.....9.95
- Chilled Jumbo Panamanian Shrimp**, cocktail Sauce.....12.95
- 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.....8.95
- 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
- (2) Home Made Vegetable Spring Rolls**, Spicy Plum Sauce.....7.95
- Hot Sampler**, clams casino, stuffed mushrooms shrimp lejon....12.95
- 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.....11.95
- Chilled Long Island Clams (6)**, cocktail sauce.....7.95
- Steamed P.E.I. Mussels (25)**, marinara or garlic butter.....8.95
- Baked Long Island Clams (12)** olive oil, garlic and bacon11.95
- Oysters Rockefeller (5)** creamed spinach & hollandaise.....10.95
- Fresh Shucked Oysters in Season (6)** cocktail sauce.....11.95

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.....7.95
- Large Tossed Garden Salad**, dressing choice.....6.95
- Hearts of Lettuce**, crumbled bleu cheese, chopped tomato, bacon and dressing choice.....7.95

*Grilled or Cajun Chicken, Add \$5 • Grilled or Cajun Salmon, Add \$8
Jumbo Lump Crabmeat, Add \$8*

pasta

- Eggplant Parmesan**, with linguini marinara.....19.95
- Spinach & Cheese Ravioli**, pink tomato sauce and basil.....17.95
- Tri Colored Tortellini**, prosciutto, peas and Alfredo sauce.....17.95
- Linguini and Chopped Clams**, olive oil, garlic and basil sauce...21.95
- Salmon Penne**, baby spinach, chopped tomato in a Lobster and fresh basil sauce20.95
- Jumbo Pink Lobster Ravioli**, creamy shrimp sauce.....22.95

*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.....11.95
- Open Faced Corned Beef Reuben**, cole slaw and pickle.....11.95
- Open Faced Hot Turkey Sandwich**, whipped potatoes11.95
- Breaded Chicken or Veal Cutlet**11.95/13.95
(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.....21.95
 - Baked Stuffed Flounder**, Maryland jumbo crab imperial.....26.95
 - Broiled Flounder Fillet**, lemon and tomato slice.....21.95
 - Baked Boston Cod fillet**, Shrimp and Scallop Newburg.....20.95
 - Tilapia Fillet Maryland Style**, baked with jumbo crab imperial and topped with Newburg Sauce.....20.95
 - Fried Flounder Fillet**, tartar sauce and lemon wedge.....20.95
 - Baked Stuff Shrimp**, Maryland jumbo crab imperial.....26.95
 - Golden Fried Shrimp (5)** breaded to order, cocktail sauce.....24.95
 - Jumbo Shrimp Montecarlo**, Mushroom, Zucchini, Julienne Vegetables on Imported Linguini Olive Oil and Garlic comp).....24.95
 - Hand Breaded Shrimp Parmesan**, linguini marinara (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.....27.95
- Baked Maryland Crab Cake**, garlic mashed potatoes, spinach, lobster and tomato sauce.....26.95
- 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.....26.95
- Fried Jumbo Sea Scallops**, Tartar Sauce and Lemon.....23.95
- Shrimp, Scallop and Crab Newburg, En Casserole**.....30.95
- 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.....30.95
- Broiled Seafood Combination**, clams casino, stuffed shrimp, scallops, flounder, salmon, codfish, 4 oz. lobster tail.....33.95
- 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.....32.95
- Steak & Cake**, 5 oz. filet of beef, Beaujolaise sauce and 4oz Charlotte crab cake, lobster sauce.....29.95

*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.....28.95
- Grilled 8oz Filet Mignon**, Beaujolaise Sauce and crispy onions.32.95
- Grilled Prime Lamb Chops (4)** mint jelly.....29.95
- Grilled 10oz Ground Sirloin**, onions and mushrooms.....16.95

	<i>Chicken</i>	<i>Veal</i>
Parmesan , with linguini (complete)	19.95	22.95
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

*Above entrees include tossed garden salad, potato or vegetable du Jour
Classic Caesar or hearts of lettuce, add \$1.95*

This Month Charlotte's Customer Appreciation \$23
Includes chef's choice of appetizers, salads, entrées and desserts
(Tuesday, Wednesday and Thursday Dinner after 6pm)