

# Charlotte's Restaurant

## Specials of the Week:

Every Tuesday All U Can Eat Crabs <i>comp mussels while they last and fries (comp) gratuity can be added</i>	\$40
Every Wednesday Charlotte's Famous Crab Cakes Only	25
Steamed 2 lbs Dungeness Crab Clusters <i>with old bay seasonings, drawn butter and steak fries</i>	40
Broiled Salmon Fillet <i>Sweet Potato Hash, Baby Bok Choy and Soy, orange and ginger glaze (comp)</i>	21
Parmesan Crusted Halibut Fillet <i>spinach, mashed, grape tomato and basil sauce (comp)</i>	28
Fried Oriental or Greek Style Whole Black Seabass <i>Rice Pilaf, Mushroom, Zucchini and Spinach (comp)</i>	25
Fried Fresh Fish Du Jour <i>caught on the Charlotte K with cocktail or tartar sauce</i>	18
Grilled 16oz Prime Angus Rib Eye Steak <i>smothered with onions and mushrooms</i>	38
Stuffed Fresh Caught Wreck Fish Fillet <i>topped with jumbo crab imperial and lobster sauce</i>	23
Berry's Burrata Salad <i>crispy prosciutto, grilled tomato, roasted peppers, long hots, bread and balsamic glaze</i>	13
Crispy 1/2 Semi Boneless Duck <i>sweet and spicy plum sauce with pineapple, broccoli and rice (comp)</i>	25
Broiled Jumbo Day Boat Sea Scallops <i>lemon, butter Sauce Add Jumbo Crab Imperial \$7</i>	26

## APPETIZERS

Fried Calamari Marinara For Two <i>with hot peppers, marinara sauce</i>	\$ 14
Fresh Shucked Long Island Oysters on the 1/2 Shell <i>mignonette sauce</i>	13
Sea Watch Premium Jumbo Fried Clam Strips <i>classic tartar sauce</i>	9
Home Made Vegetable Spring Rolls <i>sweet and spicy plum sauce</i>	8
Fried Cheese Steak Egg Rolls <i>served with creamy spicy sauce</i>	10
(12) Baked Long Island Clams <i>olive oil, garlic and bacon</i>	14
Loads of Black P.E.I. Mussels <i>simmered in house made marinara sauce</i>	8
Crispy Pierce Wing Dings, <i>hot sauce and blue cheese</i>	11
(5) Chopped Clams Casino <i>chopped clams, bacon and garlic</i>	11
Cup of Soup du Jour	4
Classic Philadelphia Snapper Soup	6
Classic Baked French Onion Soup	7
New England Clam Chowder	6
Charlotte's Crab Cake <i>champagne lobster sauce</i>	14
Stuffed Mushrooms <i>jumbo lump crab imperial</i>	11
Jumbo Shrimp Lejon (4) <i>bacon wrapped with horseradish and lamaze sauce</i>	11
Steamed Pork Dumpling, <i>ginger, scallion, and soy sauce</i>	10
Fried Maryland Crab Bites, <i>sriracha mayonnaise</i>	10
Classic Caesar Salad or Large Tossed Salad <b>Add Grilled or Cajun Chicken \$6 Salmon\$9</b>	7
Fried Goat Cheese Salad <i>candied walnuts, beets, craisins and raspberry vinaigrette dressing</i>	9

## Entrees

(All below entrees include Tossed Garden Salad and Vegetable Du Jour)

Breaded Chicken Parmesan, <i>w/ linguini marinara (comp)</i>	\$23
Chicken Piccata, <i>Francaise style, broccoli, lemon butter &amp; caper sauce on linguini (comp)</i>	23
Charlotte's Famous Crab Cake <i>shrimp &amp; scallop mousse w/ jumbo lump crabmeat, champagne lobster sauce</i>	29
Grilled 7oz Angus Filet Mignon <i>served on Beaujolaise sauce with crispy fried onions</i>	29
Grilled 12oz New York Strip Steak <i>sautéed onions and mushrooms</i>	34
Baked Maryland Crab Cake <i>garlic mashed potatoes, spinach, lobster sauce (comp)</i>	29
Golden Fried Shrimp (5) <i>breaded to order, cocktail sauce</i>	25
Baked Stuffed Shrimp, <i>Maryland jumbo lump crab imperial</i>	29
Golden Fried Flounder <i>Breaded to order, cocktail or tartar sauce</i>	23
Fried Large Day Boat Sea Scallops <i>with chicken salad garnish, cocktail or tartar</i>	26
Baked Jumbo Lump Crab Imperial <i>"Best in Delaware County"</i>	25
Broiled 8oz Brazilian Lobster Tail <i>with lemon wedge and drawn butter</i>	39
Breaded Veal Cutlet Parmesan <i>with linguini marinara (comp)</i>	25
Steamed 2lb Alaskan Snow Crab Clusters, <i>drawn butter</i>	36
Broiled Fresh Fluke Flounder Fillet <i>lemon butter sauce Stuffed with Jumbo Crab Imperial \$7</i>	23
Eggplant Parmesan, <i>hand breaded to order w/ linguini marinara (comp)</i>	21
Jumbo Pink Lobster Ravioli, <i>creamy shrimp sauce (comp)</i>	24
Spinach & Cheese Ravioli, <i>sauce Aurora and fresh basil (comp)</i>	18
Grilled Angus Cheeseburger or Corned Beef Special <i>served with seasoned fries (Salad Not Included)</i>	15
Maryland Crab Cake Sandwich <i>lettuce, tomato, sriracha aioli, fries (comp) (Salad Not Included)</i>	17

## Vegetables

Creamy Whipped Potatoes	4	Seasoned Steak Fries	4
Rice Pilaf ala Greco	4	Baked Idaho Potato	5
Mushrooms, Zucchini & Spinach	4	Sweet Potato Puree	4
Broccoli Hollandaise	4	Creamy Cole Slaw	4
Brussel Sprouts, Bacon & Almonds	5	Chunky Apple Sauce	4

CHILD MENU Cheeseburger, Grilled Cheese or Chicken Finger with Fries or Linguini Meatball (Water Ice or Ice Cream) \$10

# Beer and Wine Menu

## Draft Beer Selection by the Pint

Miller Light .....	4.75
Yuengling Lager.....	4.75
Peroni, Italy.....	6.25
Weekley Seasonal Selections.....	6.50

## Bottle Beers

Budweiser .....	5.00	Bud Lite .....	5.00
Corona .....	5.25	Coors Light.....	5.00
Miller Lite.....	5.00	Heineken.....	5.25
Ommegon Witte....	7.00	Chimay Red.....	8.00
Michelob Ultra.....	5.00	Dogfish Head IPA.....	7.00
Lagunitas IPA.....	7.00	Stella Artois.....	6.50
Troegs Perpetual...7.00		Guinness.....	7.00
Victory Fiest.....	7.00	Deschutes Fresh Squeezed...7.00	

## California House Wines

By the Glass .....	6.50
Merlot, Cabernet, Chardonnay. White Zinfandel	
Avia Pinot Grigio	\$7.50

## Sparkling Wines

### Bottle

Moet & Chandon Champagne.....	85.00
La Marca Prosecco.....	40.00
Veuve Cliquot.....	100.00
Champagne Splits 8.00 Prosecco or Sparkling Rose Splits	10.00

## Wines by the Bottle & Glass

	<b>Bottle</b>	<b>Glass</b>
North BY Northwest Chardonnay	38.00	9.00
Kendall-Jackson Chardonnay	40.00	10.00
Ca'Del Sorto Rose/Pinot Grigio Blend		8.00
Ca' Del Sorto Pinot Grigio (Italy)	38.00	9.00
Lobster Reef Sauvignon Blanc (New Zealand)	38.00	9.00
J Lohr Bay Mist Riesling (Germany)	38.00	9.00
Moscato Bella Sierra (Argentina)	38.00	9.00
Lost Angel Pinot Noir (California)	38.00	9.00
Giulio Straccali Chianti (Italy)	38.00	9.00
Montefresco Montepulciano D'Abruzzo (Italy)	40.00	10.00
Alias Merlot Merlot (California)	38.00	9.00
Bodini Malbec (Mendoza Argentina)	40.00	10.00
J Lohr Cabernet (California)	45.00	11.00
J Lohr "Falcon's Perch" Pinot Noir (California)	48.00	12.00
Louis Martini Napa Valley Cabernet Sauvignon (California)	60.00	
Steak House Cabernet, Washington State	42.00	11.00

**Please Be Considerate of Reservations following yours.  
A 20% Gratuity Can be added to parties of 5 or more.**