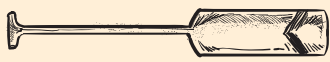


Charly's



GET IT STARTED

CALAMARI 18

buttermilk battered calamari, flash fried, spicy marinara, charred lemon

CRAB CAKE EGG ROLLS 20

crab cake, OLD BAY, yum yum sauce

BANG BANG SHRIMP 17

seaweed salad, wasabi aioli, chili crunch oil

HOUSE MADE CHICKEN TENDIES 16

made in house, buttermilk battered, fried

FAMOUS GREEN BEANS 14

flash fried, tossed in sesame soy ponzu

CRAB FRIED RICE 17

jumbo lump crab, basmati rice, egg, veggies

DIAMONDBACK BEER MUSSELS 16

Transatlantic beer, roasted leeks, tomatoes, garlic butter, focaccia crostini

CRAB DIP 17

OLD BAY, pretzels, veggies

CHICKEN WINGS 18

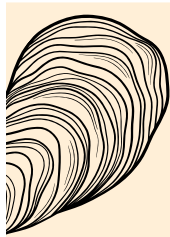
buffalo | honey OLD BAY | thai chili | jerk | ranch or blue cheese | veggies

BRUSSELS 16

dried cranberries, toasted pumpkin seeds, crispy bacon, balsamic glaze

CRAB MAC & CHEESE 16

jumbo lump crab, cavatappi pasta, cream, blended cheeses, OLD BAY



OYSTERS

RAW \$16 for 1/2 dozen

Local, cocktail, horseradish, mignonette

ROASTED \$12 for 4

Garlic Butter & Herb Bread Crumbs

CHILLED SEAFOOD PLATTER \$30

(3) Steamed Large Shrimp, (2) Chilled Maine Lobster Tails, (4) Local Oysters, cocktail sauce, mignonette

PIZZA
14 INCH

PROSCIUTTO + FIG 22

HAWAIIAN 19

BBQ CHICKEN 21

BUFFALO CHICKEN 19

PEPPERONI 18

CHEESE 17

SOUP

OYSTER STEW 13

MARYLAND|CREAM OF CRAB 14

SALADS

SEAFOOD COBB 22

chopped romaine, Ranch, blue cheese, tomatoes, egg, jumbo lump crab, (3) large shrimp, focaccia croutons

BERRY BERRY 16

candied nuts, goat cheese, mixed baby greens, raspberry vinaigrette

BLACKENED SHRIMP CAPRESE 18

(3) large shrimp, tomato, mozzarella, basil pesto

CLASSIC CAESAR 14

romaine hearts, focaccia crostini, grated parmesan

LaFRIEDA BRISKET BURGERS

served on brioche with kettle chips (+\$2 add fries)

8oz CHEESEBURGER 17

cheddar, lettuce, tomato, onion, pickle

ADD MORE + 2 (each)

Bacon | Egg | Wild Mushroom

Hot Peppers | Pickled

Jalapeños, Avocado

CALI BURGER 19

pepper jack, pico de gallo, avocado, spicy ranch

OLD BAY CRAB BURGER 19

house crab dip, bacon, cheddar, OLD BAY

BURNING MAN 18

pickled jalapeños, pepperjack, siracha
bacon, habañoero aoli



LOBSTER ROLL 33

live Maine lobster, buttered, toasted
split-top bun, fries

WE WON BEST LOBSTER ROLL

HAND HELD

served with kettle chips

RIBEYE CHEESESTEAK 18

shaved ribeye, caramelized onion, provolone, shredded lettuce, tomato, hot peppers

FRESH FISH SAMMY 18

beer battered cod, zesty cabbage slaw, OLD BAY mayo, lime zest, served on brioche

BUFFALO CHICKEN WRAP 16

buttermilk fried chicken, buffalo sauce, lettuce, tomato, bacon, blue cheese

GANGSTA GRILLED CHEESE 17

white toast, cheddar, swizz, provolone, crispy
bacon, vine ripe tomato, crab dip

STREET CORN CHICKEN 17

crispy fried chicken, MEXICAN STREET CORN, shredded slaw, queso blanco

SALMON BLT 18

bacon, lettuce, tomato, sliced
avocado, brioche, lemon caper mayo

REUBEN 17

marble rye bread, thinly sliced
corned beef, kraut, russian dressing

MEATBALL SUB 16

marinated meat balls, provolone,
basil pesto fries, toasted hoagie roll

NACHOS

CILANTRO LIME CHICKEN 16 | SEAFOOD 23

shredded cheddar and jack cheese blend, shredded lettuce, pico de gallo, sour cream, sliced jalapeños, house made chips

SHRIMP QUESADILLA 17

flour tortilla, shredded cheese, onions, pico de gallo, sour cream

TACOS

3 Per Order (Flour) + Chips

BAJA FISH 16 | GARLIC SHRIMP 17 | CILANTRO LIME CHICKEN 16
zesty cabbage slaw, pico de gallo, Angry Bird sauce, shredded cheddar and pepper jack

LARGE PLATES

CRAB ALREDO 25

jumbo lump crab, tomatoes, spinach, garlic butter, parm, lemon pepper

FISH & CHIPS 24

beer battered cod, tailgate slaw, OLD BAY fries, tartar

MARYLAND CRAB CAKE 31

jumbo lump crab cake perfectly sautéed, slaw, duck fat
fries, tartar or cocktail sauce, charred lemon

BRAISED BEEF SHORT RIB 30

cheesy grits, roasted asparagus, wilted baby spinach

TERIYAKI SALMON 29

8oz atlantic salmon, crab fried rice, teriyaki glaze, seaweed
salad



JASON HORWITZ: EXECUTIVE CHEF

PARTIES OF 6 OR MORE 20% GRATUITY WILL BE ADDED | \$5.00 CHARGE FOR ALL SPLIT PLATES |
CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

COCKTAILS

- SUE CREEK OLD FASHIONED

13

Sagamore rye, herbal liqueur, demerara sugar, luxardo cherry
- BUMBLE BERRY MULE

12

Seacrets bumbleberry vodka, CaNE ginger + mint syrup, ginger beer
- SPICY MARGARITA

12

Jose Cuervo tequila, CaNE jalapeno + passion fruit syrup, lime juice, tajin
- HOUSE SANGRIA

12

red wine, Kraken spiced rum, blackberry, orange & lemon, almond
- PUMPKIN SPICED PAINKILLER

13

rum, pumpkin spiced cream, pineapple + orange juice, demerara

MARTINIS

\$11

- COSMOPOLITAN

Deep Eddy lemon vodka, orange liqueur, lemon, cranberry
- ESPRESSO MARTINI

Absolut vanilla vodka, coffee liqueur, caramel syrup, cold brew
- WHITE CHOCOLATE MARTINI

Van Gogh Dutch chocolate vodka, white chocolate, creme de cacao
- LEMON DROP MARTINI

Deep Eddy lemon vodka, limoncello, demerara, lemon, sugar rim
- DIRTY MARTINI - BLUE CHEESE STUFFED OLIVES

Deep Eddy vodka or Beefeater gin, vermouth, house brine, olives

BEER | CIDER | SELTZER

- | | | | |
|------------------|---|-----------------------|---|
| NATURAL LIGHT | 4 | STELLA ARTOIS | 5 |
| COORS LIGHT | 4 | BLUE MOON | 5 |
| BUD LIGHT | 4 | CORONA | 5 |
| MILLER LIGHT | 4 | PACIFICO | 5 |
| NATTY BOH | 4 | MODELO | 7 |
| MICHELOB ULTRA | 5 | GUINNESS | 6 |
| YEUNGLING | 5 | EAST AUSTIN CIDER | 6 |
| TROPICANNON IPA | 7 | WILD ROOTS PEACH | 6 |
| LOOSE CANNON IPA | 7 | WILD ROOTS LEMON | 6 |
| UNION IPA | 7 | WILD ROOTS BLACKBERRY | 6 |
| DIAMONDBACK IPA | 7 | | |

CRUSHES

- GRAPEFRUIT ROSEMARY

10

Deep Eddy grapefruit, citrus liqueur, sparkling grapefruit, rosemary
- CLASSIC ORANGE

10

Deep Eddy orange, orange juice, lemon soda
- AUTUMN CRUSH

11

Absolut vanilla, pear liqueur, apple cider, lemon, cinnamon syrup, lemon soda
- SALTY SAILOR

11

Deep Eddy lemon vodka, banana, pineapple juice, Peychaud's bitters, salt
- CUCUMBER ELDERFLOWER

11

Hanson cucumber vodka, elderflower, lemon, lemon soda

WINE

8 GLASS | 29 BOTTLE

- BUBBLES

PROSECCO, LA LUCA
- WHITE

SAUVIGNON BLANC, TOTORA
PINOT GRIGIO, CANYON ROAD
CHARDONNAY, JULIA JAMES
RIESLING, RIESLINGFREAK #33
- ROSE

ROSE, BAIE D'AZURE
- RED

PINOT NOIR, JULIA JAMES
MERLOT, WHITEHALL LANE
CABERNET SAUVIGNON, ANGELINE
MALBEC, ARGENTO



BOOK US FOR ALL
OF YOUR EVENTS

HAPPY HOURS
PRIVATE EVENTS
CORPORATE
WEDDINGS
BABY SHOWERS
REHEARSAL DINNERS

VISIT OUR SISTER CONCEPTS

