

To Start

Seared Tuna & Avocado spicy mayo, lime vinaigrette, sweet soy sauce, crispy wonton strips 15

Coconut Shrimp zydeco pepper jelly 10

Roasted Garlic & Brie fruit compote, toast points 10

Escargot crispy french bread, garlic butter sauce 8

Smoked Duck & Tasso Spring Rolls zydeco pepper jelly 11

Chilled Seafood Tower baby bay shrimp, jumbo lump crabmeat, jalapeno-citrus aioli, wonton chips 17

Sampler coconut shrimp, spring rolls, garlic & brie 20/27
 add 2 crab cake minis 9 add 4 crab cake minis 17

Soup & Salad

Tomato & Boursin Bisque basil oil 6

Smoked Duck & Andouille Gumbo 7

Southern Caesar Salad 5/9

Summer House Salad goat cheese, seasonal berries, hearts of palm, pecan vinaigrette 10

Bluesiana Salad spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette 11

Spinach & Strawberry Salad goat cheese, toasted almonds, balsamic vinaigrette, red onions, sprouts 11

add protein:

Chicken 5 Shrimp 9 Tuna 10 Lump Crab 11

Sandwiches

served with your choice of french fries or onion rings, add 1.00 for sweet potato fries

Avocado, Crab & Shrimp Roll citrus aioli, fresh cilantro, jalapeno peppers, house made bun 17

Cajun Club grilled chicken, andouille sausage, crispy bacon, cheddar cheese 11

Charley G's Classic Cheese Burger cheddar cheese, mustard, ketchup, chipotle mayonnaise 10

Caramelized Pork Bahi Mi pickled radish & carrots, fresh cilantro, cucumbers, spicy aioli,
 crispy french bread 14

Entrees

Caprese Flatbread local tomato, basil pesto, fresh mozzarella, roasted garlic, white balsamic reduction 15

Charley G's Blue Point Béchamel Crab Cakes creole green beans, bell pepper coulis 11/19

Grilled Shrimp & Arugula Pesto Pasta grilled broccolini, cherry tomato, feta cheese,
 almonds, fresh tagliatelle 22

Wood Grilled Scottish Salmon goat cheese & cauliflower puree, tomato, artichoke & caper relish,
 lemon vinaigrette 25

Blackened Mahi Mahi watermelon and feta relish, basil pesto 23

Wood Grilled Pork Chop caramelized onion & apple glaze, smashed potatoes & green beans 15

Summer Luncheon Specials

Monday: slow cooked red beans & Guillery Farm popcorn rice with southern fried chicken 9

Tuesday: gulf shrimp & andouille kebab, basil pesto & grilled cherry tomato risotto 14

Wednesday: chicken marsala pot pie, carrots, peas, onions, mushrooms, creamy marsala demi, savory crust, house salad 14

Thursday: chicken fried chicken, andouille cream gravy, smashed potatoes, creole green beans 10

Friday: grilled fresh fish of the day, baby bay shrimp sauté, roasted roma tomatoes & grilled asparagus 16

Charley G's Team

executive chef

Holly Goetting

sous chef

Jacob Hamilton

pastry chef

Jennifer Hughes

general manager

Courtney Vincent

management

Justin Caldwell

host staff

Daniella Gonzalez

Hollie Gomez

Paige Pierson

servers

Steve Stein

Jean Paul Ducrest

Vincent Breaux

Nathan Robicheaux

Ashley Addison

John Henry McCardell

Matt Leblanc

JP Taberski

Bryan Latiolais

back waiters

Ross Gary

Jude Digilormo

Sarah Howard

Lindsey Broussard

Chris Piazza

Chase Valadez

bar staff

Kellie Dore

Lucas Duncan

Nathan Krehbiel

Camille Howard

line cooks

Oscar Montes

Ian Broussard

Kathryn Wiggins

Tony Dinh

Mike Field

Tony Clouson

John Freeman

creole chef

Carol "Pop" Boudreaux

dish technicians

Ken Motte

Thomas Moore

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- Smoked Duck & Tasso Spring Rolls** zydeco pepper jelly 11
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add 2 crab cake minis 11 add 4 crab cake minis 19

Soup & Salad

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- Southern Caesar Salad** 5/9
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- Spinach & Strawberry Salad** goat cheese, toasted almonds, balsamic vinaigrette, red onions, sprouts 11

Entrees

- Charley G's Blue Point Béchamel Crab Cakes** creole green beans, bell pepper coulis 11/19
- Pan Seared Scallops** summer succotash, avocado dressing, citrus gremolata 25
- Grilled Shrimp & Arugula Pesto Pasta** grilled broccolini, cherry tomato, feta cheese, almonds, fresh tagliatelle 22
- Wood Grilled Scottish Salmon** goat cheese & cauliflower puree, tomato, artichoke & caper relish, lemon vinaigrette 25
- Blackened Mahi Mahi** watermelon and feta relish, basil pesto 23
- Pan Seared Sea Bass** corn macque choux, creole mustard vinaigrette, crispy okra 34
- Southern Surf & Turf** pork belly, Abita bbq shrimp, corn cake, pickled salad, sweet pea puree 22
- Crispy Duck** roasted corn pudding, blackberry ginger glaze, creole green beans 31

Premium Steaks—grilled over southern hardwoods

with Yukon gold smashed potatoes & grilled asparagus

- 5 oz petit filet mignon** 30
- 8 oz aged filet mignon** 42
- 12 oz aged rib eye** 42

over the top

- blue cheese 5 brie cheese 5 marsala demi glace 4
- jumbo lump crab sauté 11 crab cake 11 grilled shrimp scampi 8

Charley G's Team

- executive chef
Holly Goetting
- sous chef
Jacob Hamilton
- pastry chef
Jennifer Hughes
- general manager
Courtney Vincent
- management
Justin Caldwell
- host staff
Daniella Gonzalez
Hollie Gomez
Paige Pierson
- servers
Steve Stein
Jean Paul Ducrest
Vincent Breaux
Nathan Robicheaux
Ashley Addison
John Henry McCardell
Matt Leblanc
JP Taberski
Bryan Latiolais
- back waiters
Ross Gary
Jude Digilormo
Sarah Howard
Lindsey Broussard
Chris Piazza
Chase Valadez
- bar staff
Kellie Dore
Lucas Duncan
Nathan Krehbiel
Camille Howard
- line cooks
Oscar Montes
Ian Broussard
Kathryn Wiggins
Tony Dinh
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