

To Start

BERKSHIRE PORKBELLY LETTUCE WRAPS romaine, pickled carrots, fresh jalapenos, spicy aioli, sweet chili glaze 8

CHILLED SHRIMP & CRAB BOIL POTATOES crispy artichoke hearts, pickled quail eggs, white remoulade 10

TUNA TAR TAR seaweed salad, ginger vinaigrette, tobiko, wonton chips 18

COCONUT SHRIMP zydeco pepper jelly 11

ROASTED GARLIC & BRIE fruit compote, toast points 12

ESCARGOT crispy french bread, garlic butter sauce 9

SMOKED DUCK & TASSO SPRING ROLLS zydeco pepper jelly 11

CRISPY ST. JUDITH CALAMARI nuoc cham dipping sauce 9

SAMPLER coconut shrimp, spring rolls, garlic & brie 22/32

add 2 crab cake minis 6

add 4 crab cake minis 12

Soup & Salad

CHILLED WATERMELON GAZPACHO jumbo lump crabmeat & basil pesto salad, feta, basil oil 7

SMOKED DUCK & ANDOUILLE GUMBO 7

SOUTHERN CAESAR SALAD 6/10

SUMMER HOUSE SALAD goat cheese, seasonal berries, hearts of palm, pecan vinaigrette 12

BLUESIANA SALAD spicy walnuts, blue cheese crumbles, dried cranberries, raspberry vinaigrette 13

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

CRISPY MAHI avocado-jalapeno aioli, langlais bread, pickled onions, tomatoes, spring mix 14

CAJUN CLUB grilled chicken, andouille sausage, crispy bacon, cheddar cheese 15

CHARLEY G'S CLASSIC CHEESEBURGER cheddar cheese, mustard, ketchup, chipotle mayonnaise 12

SMOKEY CHICKEN SALAD house made texas toast, crispy chicken cracklins, cherry glaze, micro basil, tomato-cucumber salad 14

Entrees

CHARLEY G'S BLUE POINT BECHAMEL CRAB CAKES creole green beans, bell pepper coulis 12/20

WOOD GRILLED SCOTTISH SALMON beet puree, pickled baby beets, goat cheese & horseradish mousse, candied walnuts 21

WOOD GRILLED SHRIMP & CHORIZO MEATBALL PASTA manchego, cilantro, roasted corn, pork broth 20

BLACKENED MAHI watermelon & basil pesto relish, feta, basil oil 19

WOOD GRILLED PORK CHOP caramelized onion & apple glaze, smashed potatoes & green beans 15

BRAISED DUREC PORK CHEEKS butternut squash puree, roasted cherry tomatoes, spiced yogurt, pickled onion salad 18

Luncheon Specials

MONDAY: slow cooked red beans & Guillery Farm popcorn rice with southern fried chicken 11

TUESDAY: hamburger steak, mushroom and onion glaze, green beans, smashed potatoes 12

WEDNESDAY: crispy redfish, wood grilled green tomatoes, amandine vinaigrette, peach-cucumber slaw 16

THURSDAY: smoked bacon wrapped meatloaf, smashed potatoes, asparagus, honey bbq glaze 15

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

LUNCH
{summer 2014}

Charley G's Team

executive chef

Holly Goetting

sous chef

Jacob Hamilton

pastry chef

Jennifer Hughes

creole chef

Carol "Pop" Boudreaux

general manager

Courtney Vincent

management

Justin Caldwell

host staff

Adaire de Blanc

Kayla Faubre

Taylor Swift

servers

Steve Stein

Jean Paul Ducrest

Tigre Breaux

Nathan Robicheaux

Matt Leblanc

Bryan Latiolais

Leah McPeck

Chase Valadez

back waiters

Jude Digilormo

Sarah Howard

Tristin Aguirre

Jeff Hebert

Kayla Faubre

Myles Lawrence

bar staff

Ross Gary

Lucas Duncan

Nathan Krehbiel

Camille Howard

Lindsey Broussard

line cooks

Eduardo Alleyne

Brian Courtright

Sarah Burgess

Mallory Tossell

Ellie Spiller

Paul Krato

Coby Calloway

Ian Broussard

dish technicians

Phillip Fremin

Eric Griffin

Cameron Dewreall

*bread available upon request

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- PAN SEARED SEA SCALLOPS roasted carrots, baby bok choy, sweet peas, coconut powder, parsley sauce, yellow curry cream 26
- BLACKENED MAHI watermelon & basil pesto relish, feta, basil oil 19
- PAN SEARED SEA BASS corn macque choux, creole mustard vinaigrette, crispy okra 36
- CRISPY DUCK roasted corn pudding, blackberry ginger glaze, creole green beans 32
- BRAISED DUROC PORK CHEEKS butternut squash puree, roasted cherry tomatoes, spiced yogurt, pickled onion salad 18

Premium Steaks-grilled over southern hardwoods

with Yukon gold smashed potatoes & grilled asparagus

- 5 oz petit filet mignon 31
- 8 oz aged filet mignon 42
- 12 oz aged rib eye 42

over the top

- blue cheese 6
- brie cheese 5
- jumbo lump crab sauté 11
- crab cake 11
- grilled shrimp scampi 9

Charley G's Team

- executive chef
Holly Goetting
- sous chef
Jacob Hamilton
- pastry chef
Jennifer Hughes
- creole chef
Carol "Pop" Boudreaux
- general manager
Courtney Vincent
- management
Justin Caldwell
- host staff
Aidaire de Blanc
Kayla Faubre
Taylor Swift
- servers
Steve Stein
Jean Paul Ducrest
Tigre Breaux
Nathan Robicheaux
Matt Leblanc
Bryan Latiolais
Leah McPeck
Chase Valadez
- back waiters
Jude Digilormo
Sarah Howard
Tristin Aguirre
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Myles Lawrence
- bar staff
Ross Gary
Lucas Duncan
Nathan Krehbiel
Camille Howard
Lindsey Broussard
- line cooks
Eduardo Alleyn
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Sarah Burgess
Mallory Tossell
Ellie Spiller
Paul Krato
Coby Calloway
Ian Broussard
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