

Charley's Café

STARTERS

SOUP OF THE DAY	Cup 2.50.....	Bowl 3.25
BAKED ONION SOUP Topped with French bread crouton with Swiss and provolone cheese		4.50
SHRIMP AND GRITS Sautéed shrimp and tomatoes with country ham gravy served over cheese grits.....		7.95
FRIED SHRIMP with Cajun tartar sauce		7.95
SAUTÉED JUMBO SHRIMP with Cajun seasoning and sweet corn relish.....		7.95
CHICKEN QUESADILLA Grilled chicken, cheddar and jack cheese in a sautéed flour tortilla, served with southwest ranch.....		5.95
FRIED OYSTERS Fresh plump oysters lightly breaded, fried and served with tarragon mustard cream sauce.....		7.95
TOMATO CROSTINI Fresh tomatoes, basil, roasted garlic, olive oil and Parmesan cheese on baked French bread croutons.....		4.95
RAW FRIES Southern fried chips topped with blue cheese or bacon, cheddar and jack cheese and baked.....		5.95
FRIED GREEN TOMATOES with Jamaican relish, crab salad and balsamic reduction.....		5.95
PAN FRIED HERB CRUSTED RAVIOLI Cheese filled ravioli, served with tomato sauce, Parmesan cheese, field greens and balsamic.....		6.95
CRISPY CALAMARI With roasted tomato basil sauce and Parmesan cheese		6.95
CRAB CAKES Sautéed crab cakes with sweet red pepper sauce and corn relish		7.95

SALADS

All salads served with choice of dressing

HOUSE SALAD.....		2.95
SALAD WEDGE with Bacon, Tomato and Blue Cheese Crumbles.....		4.95
HOUSE CAESAR SALAD		2.95
GRILLED CHICKEN SALAD Grilled or Cajun grilled chicken breast over mixed greens or Caesar salad		7.95
CHICKEN SANTA FE Cajun grilled chicken breast over greens, tomatoes, tortilla strips, jack and cheddar cheese		7.95
SAVANNAH COBB SALAD Grilled chicken, bacon, cheddar and blue cheese, avocado, tomato and egg over greens		7.50
GRILLED SALMON SALAD Grilled or Cajun grilled salmon over mixed greens or Caesar salad		10.95
FRIED OYSTER CAESAR SALAD Fried oysters over Romaine lettuce, Parmesan cheese, croutons and Caesar dressing.....		8.95
EDISTO SPINACH SALAD Fried oysters over baby spinach, onion, sliced egg with creamy bacon mustard dressing		8.95

SANDWICHES & BURGERS

All sandwiches served with fries, chips or potato salad. Add \$1.95 fruit or soup of the day

MAIN STREET CLUB Ham, turkey, bacon, lettuce, tomato and dill mayo served on a ciabatta roll		7.25
PHILLY CHEESE STEAK Thin sliced steak with sautéed onions and provolone cheese on a ciabatta roll		7.50
GRILLED CHICKEN Plain, Cajun or BBQ grilled chicken breast.....		7.50
BURGER Fresh ground chuck with all the fixings	Add cheese/bacon \$.40.....	7.50
MUSHROOM AND BACON BURGER with Swiss cheese and all the fixings		7.95
SOUTHERN BBQ PORK on a soft bun with all the fixings.....		7.95

SPECIALTIES & PASTAS

Specialties served with House Salad, add \$1.95

TUSCAN PASTA Shrimp, Italian sausage, Prosciutto ham, tomato, spinach and penne pasta in an asiago cream sauce		17.95
PENNE PASTA Sautéed shrimp in a light tomato cream sauce		16.95
SHRIMP AND GRITS Sautéed shrimp and tomatoes with country ham gravy over cheese grits		15.95
JAMBALAYA PASTA Fettuccine pasta, grilled chicken, Andouille sausage and shrimp in a spicy tomato sauce		15.95

ENTREES

All specialties served with fresh vegetable and the potato of the day. Add \$1.95 for House Salad

BBQ CHICKEN 1/2 Chicken with House BBQ Sauce.....		12.95
GRILLED CHICKEN BREAST Marinated chicken breast grilled, served with sautéed artichoke hearts, mushrooms, tomatoes, spinach, and white wine		11.95
SAUTÉED CHICKEN BREAST With sautéed mushrooms, bacon, cheddar cheese and tomato basil sauce		11.95
CHARLESTON GRILLED CHICKEN BREAST In a country ham gravy with Cajun sausage served over cheese grits		14.95
SAUTÉED CRAB CAKES Maryland crab cakes with sweet red pepper sauce		17.95
PAN SEARED MAHI MAHI With sautéed shrimp and tomato creole sauce		16.95
CEDAR PLANK SALMON Fresh salmon fire-grilled on a cedar plank.....		16.95
GRILLED SALMON with tomato basil relish		16.95
GRILLED PORK CHOP Grilled pork chop topped with onion cream sauce.....		16.95
BBQ BABY BACK RIBS Slow roasted baby back ribs with zesty BBQ sauce		16.95
FLAT IRON STEAK Grilled flat iron steak, topped with mushrooms, tomato, Prosciutto ham and Marsala sauce		15.95
CAJUN GRILLED RIBEYE Grilled ribeye. With sautéed Cajun shrimp add \$1.50.....		16.95
GRILLED RIBEYE 16 oz. ribeye of beef grilled and topped with fried onions		19.95
NEW YORK SIRLOIN 12 oz. grilled sirloin steak topped with house bourbon butter		17.95
LOW COUNTRY HOUSE SIRLOIN STEAK 10 oz. Grilled House Sirloin topped with sautéed shrimp and country ham gravy		16.95