



To Go Menu

843.785.9277 To Place Your Order.

Call Us Upon Your Arrival & We Will Bring Your Order to You!

Starters

Soup of the Day Cup \$6

Pate de Maison: Chicken and mushroom pate served with onion, egg, cornichon, and Dijon mustard. \$8.5

Charlie's Caprese: sliced tomato and mozzarella with Fresh Basil Pecan Pesto, and Balsamic drizzle \$8.5

Crab Salad: Avocado and Remoulade sauce \$10

Smoked Maine Salmon: served with onion, caper, and horseradish dill sauce \$10.25*

Salads and Sandwiches

Curry Shrimp Salad: Local shrimp tossed in a sour cream curry dressing served with avocado, egg, tomato, olive, cucumber & mango chutney. \$12

Cobb Salad: Turkey, crispy bacon, avocado, cheese, tomatoes, egg, and Essie's sweet tomato vinaigrette. "Original Large" \$16

Charlie's Chicken Salad: Chunks of white chicken, dried cranberries, apples, celery & pecans. Served on a bed of greens. \$11

Orange-Ginger Chicken Salad: Chunks of white chicken marinated in orange juice, ginger & honey served on a bed of greens with bell peppers, toasted almonds & a drizzle of balsamic reduction. \$11

Fresh Catch Salad: Choose from Mahi or Salmon prepared grilled or blackened, and served over baby greens with veggies, and Champagne Vinaigrette \$20

Charlie's Bistro Burger: Filet mignon burger grilled and served on a ciabatta roll with Boursin cheese spread & lettuce. Served with a side salad. \$16*

Entrees

Chicken Crepes Two crepes stuffed with chicken mushrooms, spinach, béchamel, & topped with swiss cheese. Served with a house salad, champagne vinaigrette. \$13

Tarte du jour Chef's daily creation; individual quiche. Served with a side salad. \$12

Breast of Duck Seared and sliced breast of duck with raspberry demi.

Served with house salad (champagne vinaigrette, scalloped potatoes, & fresh vegetables. \$20*

Fresh Catch Entrée: Choose a fish, choose blackened or grilled, and choose a sauce. Served with house salad (champagne vinaigrette), vegetable medley, and potatoes au gratin \$25 (available after 5pm)

Choice of Fish: Salmon, Mahi, Cod or Swordfish

Choice of Preparation: Grilled or Blackened

Choice of Sauce: Basil Pecan Pesto, Mango Vinaigrette, Lemon Butter Sauce
or Boursin Crème

Filet Mignon: Grilled and served with Boursin Crème sauce. Accompanied by house salad (champagne vinaigrette), vegetable medley, and potatoes au gratin. \$38* (available after 5pm)

All entrees are served with bread.

***Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.**

Desserts

(Served with Whipped Cream and Berries)

Crème Caramel \$8.00

Bread Pudding \$8.00

Caramel Cake \$8.00

Special Dessert \$8.00

By the Quart or Pint

Charlie's Chicken Salad: Chunks of white chicken, dried cranberries, apples, celery, pecans, and mayo. Pint \$12 Quart \$20

Orange Ginger Chicken Salad: Chunks of white chicken marinated in orange juice, ginger & honey served on a bed of greens with bell peppers, toasted almonds & a drizzle of balsamic reduction. Pint \$12 Quart \$20

Curry Shrimp Salad: local shrimp tossed in a sour cream curry dressing served with avocado, egg, tomato, & mango chutney. Pint \$16 Quart \$28

Fresh Fruit: A medley or assorted fruits: pineapple, orange, cantaloupe, and berries. Pint \$6.50 Quart \$11

Farro Salad: Ancient grain farro, cranberries, pecans, EVOO, and herbs Pint \$8 Quart \$14

Soup: Pint \$12 Quart \$22

Sides

Vegetable Medley \$3

Potatoes Au Gratin \$3

Small House Salad, Champagne Vinaigrette \$2.5

Whole Baguette \$5

