



Today's Soup	Cup 3.95	Bowl 4.95
New England Clam Chowder	Cup 3.95	Bowl 4.95
BBQ Imported Danish Baby Backs		7.95
Steamed Shrimp, U-Peel 'Em		6.95
Stuffed Mushroom Caps		7.95
Shrimp Cocktail		8.95
Escargot		6.95
Shrimp Scampi with Cream Cheese Crab Stuffing		6.95
Blackened Fish Bites		7.95

Greens n' Things Salad Bar

Treat yourself to our 55 item salad bar.
No limit to your visits.

As an Entree	12.95
Soup and Salad	15.95
Unlimited trips to the Green's n' Things Salad Bar and a Bottomless Bowl of Soup	

Early Bird Specials

Petite Sirloin	17.95	Blackened Catfish	16.95
Teriyaki Beef Kabob	18.95	BBQ Baby Back Ribs	18.95
Petite Cut Prime Rib	19.95	U-Peel 'Em Shrimp	16.95
Grilled Chicken Breast	15.95	Fish of the Day	19.95

Ask your Server about Today's Specials and Charley's Boathouse Combinations

For the Kids

(12 and under)
Served with Tator Tots

Salad Bar Only	5.95	BBQ Chicken	7.95
Kid's Burger	6.45	U-Peel 'Em Shrimp	8.95
Cheeseburger	6.95	Barbequed Back Ribs	10.95
Sirloin	10.95	Fresh Fish	12.95

Charley's Boathouse Grill - A Tradition of Excellence

Charley's has been a local favorite for over a quarter century. That's because we are dedicated to preparing the finest fresh seafood and highest quality Certified Angus Beef available. Our chefs will delight you with their artistry in enhancing the flavor of your selection with the finest herbs and spices.

We want you to feel at home. That's why we bake our own bread daily, make all our own desserts and cut our own meats.

This hands-on approach means only the best is available for you, our guests.



All Entrees Include:

Our Own Freshly Baked Bread, Your Choice of Potato (sweet or baked) or Herb Wild Rice or substitute with Fresh Broccoli or Sugar Snap Peas and Our 55 Item Greens n' Things Salad Bar or a Bowl of Soup May be Substituted for Salad Bar.



Certified Angus beef. Aged to perfection and cut on premise. Grilled to your specifications.

WE DON'T GUARANTEE WELL DONE BEEF.

Flame Broiled Steaks

New York Strip Regular Cut-12 oz	28.95
Petite Cut- 8 oz	23.95

Sometimes referred to as a T-Bone without a bone

The Baseball Sirloin - Named for its thick, plump, round cut	
Regular Cut-12 oz	23.95
Petite Sirloin-8 oz	20.95
Filet Mignon Reg. Cut-10 oz	30.95
Petite Cut-7oz	25.95

Our most tender and lean cut of beef cooked to perfection

Ground Sirloin of Beef-12 oz	15.95
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Sirloin, tenderloin, and strip loin ground fresh daily

Skewered Teriyaki Beef Kebob	21.95
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Marinated beef cubes of sirloin, tenderloin and strip loin grilled with a variety of vegetables

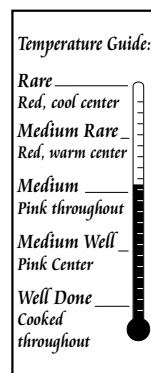
Teriyaki Steak-8 oz	20.95
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A sirloin marinated in our special teriyaki sauce with grilled pineapple

Surf & Turf- 8 oz petite sirloin and 7-8 oz lobster tail	
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Black Angus petite sirloin & one lobster tail Market Price

Enhance your selection with sautéed mushrooms or onions	3.95
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Prime Rib of Beef

Aged on premise then slowly roasted in our special ovens served with a hearty Au Jus

King Cut-16 oz	27.95	Regular Cut-12 oz	24.95	Petite Cut-8 oz	21.95
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Imported Danish Baby Back Ribs

Lean back ribs grilled with a hickory barbecue sauce

Full Rack	25.95	Half Rack	20.95
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1/2 Rack of Baby Backs with Boneless Chicken Breast 24.95



Red Snapper Market Price
Moist, sweet, white meat - A very popular Floridian fish



Fresh Catch Market Price
Ask your server for today's fresh fish



Grouper Market Price
Very firm white meat with mild flavor



Catfish 18.95
Farm raised and served "Blackened" or broiled



Dolphin Market Price
Often referred to as Mahi-Mahi



Salmon Market Price
Fresh salmon best served grilled



Steamed Shrimp 18.95
1/2 pound Pinks steamed to perfection and U-Peel 'Em!



Shrimp Scampi 21.95
8 large Pinks baked in herb garlic butter. Served with cream cheese crab stuffing



Blackened Cajun Sea Scallops Market Price
Sea scallops served "Cajun Style"



Baked Lobster Tails - One or Two Market Price
One or two Lobster tail(s) baked in lemon butter



Snow Crab Clusters Market Price
Two clusters of crab served hot with drawn butter



Alaskan King Crab Legs Market Price
One pound of Alaskan Crab legs steamed and served with lemon and drawn butter

fresh Chicken Breast

Boathouse Chicken 20.95
Boneless chicken breast sautéed with Shiitaki mushrooms and onions covered in a Chardonnay sauce

Boneless Chicken Breast Your Choice 17.95
Blackened Chicken - Served "Cajun style"
Barbecued Chicken - Prepared with a hickory barbecue sauce
Teriyaki Chicken - Marinated in our special teriyaki sauce

We accept most major credit cards. We do not accept personal checks.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



All Desserts are Homemade with Our Own Recipes

All Desserts.....5.95

Key Lime Pie

Tangy, cool and flavorful - topped with whipped cream

Oreo Ice Cream Pie

Ice Cream and Oreo pieces - smothered with hot fudge

Peanut Butter Pie

A silky blend of peanut butter and cream.
Hot fudge upon request.

Bea's Apple Crisp

Homemade apple crisp served hot with vanilla ice cream

Death By Chocolate

A chocolate lover's delight

Michele's Carrot Cake

With cream cheese frosting

Specialty Drinks

All Specialty Drinks.....7.95

Golden Margarita

Gold tequila, triple sec and lemon juice with the rim lightly salted

Frozen Rum Runner

A fruit-filled combination of blackberry, banana and pineapple with light and dark rum frozen to perfection

Pina Colada

A delightful mixture of light rum, pineapple juice and coconut milk

Planter's Punch

A mixture of fruit juices, light rum, dark rum and grenadine

Pink Passion

An icy blend of strawberries, bananas and Puerto Rican rum

Strawberry Daiquiri

Strawberries, lemon juice and light rum

Between The Sheets

A combination of rum, brandy, triple sec and lemon mix served in a margarita glass

Mai Tai

Rum, fruit juices and creme de almond

Shark Bite

Come get bitten... with a real thirst quencher.
Meyers' dark rum, grenadine and orange juice

Dirty Mouse

Chemistry not available

WE CATER!

Call About Beach Parties, Weddings, Anniversaries, Birthdays and Every Special Occasion.

If you are planning a party, club meeting or rehearsal dinner, please allow us to assist you.

Please ask to speak to the manager or call our business office for more information.

Most menu items are available for takeout.

www.boathousegrill.net

6241 Estero Boulevard
Fort Myers Beach, FL 33931



Open for Dinner 7 Days a Week

5:00 PM to 9:30 PM

239-765-4700

We Cater!

A Tradition Of Excellence

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