



Denotes our Signature items

Appetizers, Soups & Starters

Onion Rings

Sweet rings of onion hand dipped in our own ale beer batter and then fried to a crisp golden brown



Crab and Shrimp Dip

Armenian flatbread for dipping and dunking

Alligator Nuggets

Tender alligator nuggets tossed in a seasoned tempura batter and fried. Served with a sweet red pepper aioli

Cheese Curds

Tossed in a seasoned tempura batter and fried

New England Clam Chowder

Thick and creamy loaded with clams
Cup
Bowl

Fried Calamari

For an experience you will come back for. Fresh seasoned calamari lightly floured and fried to a crispy golden brown, served with cocktail sauce



Firecracker Shrimp

Medium shrimp, buffalo style with ranch dressing

Soup of the Day

Cup
Bowl

Salads



Firecracker Shrimp Salad

Mixed greens, tomato, cucumber, red onion, tossed in Ranch dressing topped with our Firecracker Shrimp

Caesar Salad

Romaine tossed with croutons, parmesan cheese and Caesar dressing

Captain's Salad

Mixed greens, tomato, cucumber, red onion, provolone, balsamic vinaigrette and parmesan

Add grilled chicken

Add grilled chicken

Soup & Salad

Cup of Soup with small Captain's Salad

Sandwiches

Served with Charlie's Homemade Fries and Slaw



Cattfish Club

Fried cattfish filet on grilled Texas toast with swiss cheese, bacon, lettuce and tomato

Rueben

Grilled corned beef, swiss cheese, sauerkraut and thousand island dressing on grilled rye bread



Green Olive Burger

Sliced green olives blended in the burger, grilled and served with thousand island dressing and Monterey Jack and Colby cheese

Grilled Chicken Breast

Grilled served on a toasted bun with lettuce, tomato, onion, and pickle chips

Cheeseburger

Lightly seasoned and grilled with your choice of cheese

Mushroom Swiss Burger

Grilled just right then smothered with mushrooms and swiss cheese

The Fish Sandwich

Filet of Ponga, lightly breaded and fried, served on a toasted bun with lettuce and sweet chili tartar sauce

Burger

A seasoned burger grilled to perfection

Bacon Cheeseburger

A juicy seasoned burger topped with bacon and choice of cheese

Charlie's Specialties

Served with Charlie's Homemade Fries and Slaw

Fish and Chips

Boneless filets of Ponga, lightly breaded and fried, served with sweet chili tartar sauce

Fried Shrimp

Medium shrimp, fried and served with cocktail

Charlie's Cattfish

A local favorite, lightly breaded and fried with sweet chili tartar sauce

Mississippi Bomb

Layers of chocolate ganache, chocolate mousse and chocolate grand marnier soaked cake, finished with a coating of chocolate ganache



Coconut Key Lime Pie

Served with whipped cream and raspberry sauce

Charlie's Cheesecake

Nobody makes a better chesecake! Our house specialty with your choice of raspberry sauce or chocolate and caramel topping

Peanut Butter Pie

Chocolate cookie crust topped with chocolate cream, smooth creamed peanut butter and chocolate ganache

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have special medical conditions. This pertains to all of our burgers.



Denotes our
Signature items

Catfish Charlie's on the water

Appetizers, Soups & Starters

Onion Rings

Sweet rings of onion hand dipped in our own ale beer batter and then fried to a crisp golden brown

Alligator Nuggets

Tender alligator nuggets tossed in a seasoned tempura batter and fried. Served with a sweet red pepper aioli

Cheese Curds

Tossed in a seasoned tempura batter and fried



Firecracker Shrimp

Medium shrimp, buffalo style with ranch dressing

Fried Calamari

For an experience you will come back for. Fresh seasoned calamari lightly floured and fried to a crisply golden brown, served with cocktail sauce

New England Clam Chowder

Thick and creamy loaded with clams
Cup/Bowl



Baked Crab and Shrimp Dip

Armenian flatbread for dipping & dunking

Soup of the Day

Cup/Bowl

Sandwiches

Served with Charlie's Homemade Fries and Slaw



Catfish Club

Fried catfish filet on grilled Texas toast with swiss cheese, bacon, lettuce and tomato

Rueben

Grilled corned beef, swiss cheese, sauerkraut and thousand island dressing on grilled rye bread



Green Olive Burger

Sliced green olives blended in the burger, grilled and served with thousand island dressing and Monterey Jack and Colby cheese

Grilled Chicken Breast

Grilled and served on a toasted bun with lettuce, tomato, onion, pickle chips

Cheeseburger

Lightly seasoned and grilled with your choice of cheese

Mushroom Swiss Burger

Grilled just right then smothered with mushrooms and swiss cheese

The Fish Sandwich

Filet of Ponga, lightly breaded and fried, served on a toasted bun with lettuce and sweet chili tartar sauce

Bacon Cheeseburger

A juicy seasoned burger topped with bacon and choice of cheese

Desserts

Mississippi Bomb

Layers of chocolate ganache, chocolate mousse and chocolate grand marnier soaked cake, finished with a coating of chocolate ganache



Coconut Key Lime Pie

Served with whipped cream and raspberry sauce

Peanut Butter Pie

Chocolate cookie crust topped with chocolate cream, smooth creamed peanut butter and chocolate ganache

Charlie's Cheesecake

Nobody makes a better cheesecake!
Our house specialty with your choice of raspberry sauce or chocolate and caramel topping

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Catfish Charlie's on the water

Catfish Charlie's Entrees Include

Fresh bread sticks and The Captain's Salad or soup. Plus your choice of three cheese smashed potato, Charlie's homemade fries rice pilaf or sauteed vegetables. *Additional Captain's Salad for \$2.00 per person. Additional Bread Sticks \$.50*

Fin Fish

Charlie's Catfish

Catfish filets lightly dusted in a Cajun cornmeal, fried and served with a sweet red pepper tartar sauce



The Imperial

A boneless filet of Haddock, topped with seasoned bread crumbs, baked and served on a bed of cheese sauce, the perfect Mid-West fish dish!

Walleye

A Canadian filet broiled and drizzled with lemon butter caper sauce

Whole Catfish

Twin Catfish lightly breaded in cornmeal and fried

Fish & Chips

Two boneless filets of Panga, lightly breaded and fried served with homemade French fries. No side items

Broiled Salmon

Fennel and black pepper encrusted salmon with a creamy sun dried tomato basil sauce and pasta. No side items

Bourbon Salmon

Marinated in brown sugar and bourbon and grill topped and finished in the oven

Blackened Catfish

Blackened then pan-seared and finished in the oven

Shell Fish

Scallops with Pasta

Pan seared then finished in a sundried tomato basil cream sauce. No side items



Shrimp Bruschetta

Charlie's shrimp and tomato Bruschetta topped with a three cheese blend and finished with a pesto sauce

King Crab

Alaskan King Crab Legs served piping hot with drawn butter

Shrimp Scampi

Shrimp broiled and smothered in garlic wine butter sauce

Fried Shrimp

Panko breaded large shrimp, fried and served with cocktail sauce

Coconut Shrimp

Dredged in coconut and fried served with a sweet red chili sauce



Seafood Pasta

Shrimp, scallops and crab meat sauteed in a lemon butter cream and caper sauce. No side items

Steaks & Such

8oz Filet Mignon

The most tender of all steaks charbroiled to perfection



Hickory smoked St Louis style Pork Ribs

Glazed with Catfish Charlies own BBQ sauce
Half Rack Full Rack

10oz Top Sirloin

A "steak eaters steak" charbroiled to perfection

Steak Bruschetta

Charlie's steak and tomato Bruschetta, topped with three cheese blend and finished with pesto sauce



Grilled Pork Chops

Twin center cut pork chops topped with an apple onion marmalade

Grilled Chicken Breast Dinner

Your choice:

Grilled chicken breast with a wild mushroom sauce
Grilled chicken breast with an apricot and cranberry chutney

Prime Rib (Friday and Saturday nights)

Slow cooked and served to perfection

10oz 16oz