

ALL DAY MENU

The Charlotte
RESTAURANT & BAR

HAPPY HOUR
MONDAY-FRIDAY 4-7

STARTERS

TUNA TARTARE	22
soy, fresno, sriracha aioli, chips	
CHARRED ELOTE ON THE COB	16
lime, cotija, cilantro	
CHARRED RIBEYE SKEWERS 🍢🍢	19
suya spiced, crushed peanut	
CRAB FINGERS 🍤	25
garlic lemon butter, cajun butter, or mixed	
CRAB CAKE	23
garden salad, garlic aioli	
CALAMARI	16
olives, zucchini	
WINGS	17
biryani spiced, citrus ranch	
CRAB FRIED RICE	26
egg(runny or not runny), carrots, sesame	
SPINACH & ARTICHOKE DIP	20
salsa, sour cream, tortilla chips ADD CRAB 12	
CHARBROILED OYSTERS	25//48
6 or 12 oysters on the half shell, cajun butter or garlic lemon butter ADD CRAB 12//24	

HANDHELDS

SERVED W/ FRIES	
SMASH BURGER 🍢	19
caramelized onion, pickles, jerk aioli, double patties, american cheese	
TURKEY CLUB	18
bacon, provolone, cajun mayo, tomato, lettuce	
CHICKEN SANDWICH <i>(grilled or fried)</i>	19
lettuce, tomato, onion, pickles, remoulade	

SALADS

COBB	23
chicken, bacon, bleu cheese, eggs, tomato, cucumber	
CAESAR	16
parmesan, cornbread croutons	
KALE	16
Kale, Napa cabbage, candied walnuts, ricotta salata	

PASTA

SPAGHETTI & CATFISH 🍢
crispy fillet, spicy meat sauce, parmesan
29

TRUFFLE MAFALDINE
roasted red pepper, truffle cream sauce
24

SPICY VODKA 🍢🍢🍢
aleppo, parmesan, breadcrumbs
24

ADD A PROTEIN

BLACKENED CHICKEN
10

CRISPY CHICKEN
10

BLACKENED SHRIMP
11

SALMON
13

STEAK
14

CRISPY CATFISH
11

FEATURED

CRISPY DUCK
harissa sauce, potato pavé
36

FILET 9OZ
pick a sauce (beef jus, chimichurri, or au poivre) with your choice of side.
58

CRISPY WHOLE SNAPPER
andouille ragout, harissa, plantain
59

NUGGETS & CAVIAR
panko breaded nuggets, egg salad, crème fraîche, chives
75

MAINS

ROASTED CHICKEN	28
pesto, lemon, cheesy potatoes	
STEAK FRITES	34
10oz Sirloin, peppercorn cream sauce, fries	
BRANZINO	45
Beurre blanc, tomato	
SHRIMP & GRITS or CRISPY CATFISH	32
blackened shrimp, andouille, cheesy grits	

SPICY LAMB CHOPS 🍢🍢🍢	48//65
4 or 6, chimichurri, asparagus	
SALMON	36
pineapple teriyaki glaze, bok choy, rice	
SHORT RIB	42
cheddar grits, cornbread, broccolini, beef jus	

SIDES

FRENCH FRIES
7

TRUFFLE FRIES
10

SPICED CREAM CORN 🍢
9

FRIED PLANTAINS
9

CHEESY POTATOES
9

WHIPPED POTATOES
9

SOMETHING GREEN
9

Any substitutions will be an additional \$4

SWEETS

CEREAL MILK & COOKIES	12
sub ice cream for +2	
BANANA BREAD	12

SUNDAE	12
BIRTHDAY CAKE	17 // 65

🍢 = denotes spice level

We are concerned for your well-being. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please alert your server as not all ingredients are listed on the menu. We kindly ask that you keep in mind our 90-minute reservation time, so we can warmly welcome all guests waiting to dine with us.

A 20% gratuity is added to parties of 6 or more. To accommodate all guests, parties larger than the original reservation will be seated separately.