

Charlie's Place

RESTAURANT & LOUNGE

Niantic, CT

APPETIZERS

Wings (8)..... 13.95

Buffalo, garlic pepper dry rub (Rod's Favorite!), Thai chili, jerk sauce, lemon garlic pepper dry rub, Old Bay, honey BBQ, jerk dry rub, teriyaki, spicy teriyaki, Cajun ranch

Greek Nachos..... 14.95

Toasted pita chips topped with chopped gyro, tomatoes, onions, jalapeños, olives, feta and cheddar cheese, served with tzatziki sauce

Shrimp Cocktail 13.95

Four shrimp and cocktail sauce

Fried Calamari with Banana Peppers..... 13.95

Seafood Stuffed Mushrooms 12.95

Clam Chowder

Bowl..5.95

"Soup of the Day" Ask your server

Bowl..5.95

Sesame Crusted Ahi Tuna 15.95

Served with greens, crispy onions, Asian noodle salad and wasabi aioli

Crispy Parmesan Truffle Fries8.95

Served with a black pepper and roasted garlic, aioli dipping sauce

Chicken Quesadilla 14.95

Nachos..... 12.95

Tortilla chips topped with olives, tomatoes, onions, cheddar cheese and jalapeños

Mozzarella Sticks 10.95

Black Bean & Avocado Quesadilla 13.95

Black beans, fire roasted corn, and peppers, cheddar cheese and avocado

Mussels 14.95

White or Red sauce served with garlic bread

SALADS

Chopped Pasta Salad..... 15.95

Crisp lettuce, tomatoes, onions, mushrooms, pasta, chicken, and crispy bacon topped with Gorgonzola cheese and house-made balsamic dressing.

Shrimp Island Skewer Salad 18.95

Key West spiced grilled shrimp over fresh greens with tomato red onion, fresh mango and crispy noodles tossed in the Caribbean mango vinaigrette

Greek Salad..... 13.95

House Salad 8.95

Southwestern Chicken Salad..... 16.95

Mixed greens, topped with a medley of fire roasted corn, red bell peppers, diced tomatoes, diced onion, fresh avocado, and black beans, topped with Cajun grilled chicken and citrus vinaigrette

Sugar Beet & Mesclun Salad 13.95

Sugar beets, mesclun greens candied walnuts, topped with fresh goat cheese and tossed in an onion vinaigrette dressing

Field Greens and Gorgonzola Salad 12.95

Field greens with tomatoes, cucumbers, onions tossed with our balsamic vinaigrette, and topped with our Gorgonzola and our house made croutons

Love Salad 14.95

Garden salad, topped with Genoa, provolone and Parmesan cheese topped with a garlic, balsamic vinaigrette, and garlic bread

Classic Spinach Salad 13.95

Baby spinach, tomatoes, onions, bacon, mushrooms, and hard boiled egg toss with a raspberry vinaigrette

Caesar Salad 10.95

Charlie's Cobb Salad 15

Garden salad topped with turkey, cheddar cheese, avocado, tomato, bacon, and onions with your choice of dressing

Ahi Tuna Caesar Salad 19.95

Pepper encrusted Tuna steak with artichoke hearts, roasted tomatoes, Kalamata, olives, and caper berries, tossed in a Caesar dressing

ADD TO ANY SALAD

Grilled Chicken..5.95

Grilled Jumbo Scallops..3.50 each

Grilled Colossal Shrimp..3.50 each

Grilled Salmon 10.95

Grilled Flat Iron Steak 12.95

A 20% gratuity will be added to parties of 5 or more.

Prices are subject to change without notice.

SEAFOOD

Baked Stuffed Shrimp 29.95

Rod's Favorite

Colossal shrimp with house-made seafood stuffing and lemon butter.

Choice of potato and vegetable

Grilled or Fried Fisherman Platter29.95

Two colossal shrimp, cod, jumbo sea scallops, topped with house-made breadcrumbs and lemon butter white wine.

Choice of potato and vegetable

Broiled Sea Scallops 28.95

Broiled Jumbo sea scallops, topped with house-made crumbs and baked with lemon white wine

Choice of potato & Vegetable

Lobster Roll Platter 28.95

Hot or cold

Served with fries and coleslaw

Sole Dore 28.95

Egg battered Sole filets sauteed in a lemon, white wine, butter sauce. Topped with jumbo shrimp and julienne vegetables

Choice of potato, No vegetable of the day

Broiled Cod 27.95

Fresh cod with house-made breadcrumbs, lemon butter and white wine

Choice of potato and vegetable

Mediterranean Salmon 28.95

Sautéed salmon, topped with roasted tomatoes, peppers, artichokes, capers, in a garlic white wine sauce, served with a side salad

Choice of potato

FRIED SEAFOOD

Coconut Shrimp 28.95

Shrimp slightly coated with coconut breading, sweet sour sauce and vegetables.

Fried Calamari Platter 22.95

With banana peppers, served with fries and coleslaw

Fried Clam Strips Platter 20.95

Served with fries and coleslaw

Fried Whole Belly

Clams Platter 28.95

Lightly breaded and golden fried whole bellies served with fries and coleslaw

Fish and Chips..... 20.95

Lightly breaded and golden fried cod served with fries and coleslaw

Fried Shrimp Platter..... 28.95

Served with fries and coleslaw

Fried Sea Scallops Platter..... 28.95

Served with fries and coleslaw

Fried Fisherman's Platter 29.95

Shrimp, Cod, scallops and clam strips served with fries and coleslaw

PASTAS

Pasta dinners include a side Caesar or house salad

Seafood Alfredo 30.95
Shrimp, lobster and scallops with roasted peppers in a creamy Alfredo sauce over penne

Chicken or Veal Parmesan

Lightly breaded and pan fried topped with marinara and melted mozzarella
Chicken 24.95
Veal 26.95

Spicy Shrimp Arabiatta 30.95
Local shrimp and muscles simmered in a spicy herb marinara and linguine with wilted spinach and aged Parmesan

Seafood al aodka 29.95
Chicken Alfredo 25.95
Pasta Primavera 19.95

Shrimp or Scallop Scampi 30.95
Shrimp or scallops, sautéed with garlic, olive oil, baby spinach and tomatoes with white wine and butter served over linguine

Black Forest Pasta 28.95
Shrimp, chorizo, sausage and blackened chicken with roasted red peppers and scallions in a spicy Cajun cream sauce served over penne pasta

Caramelized Scallop Piccata 29.95
Prepared with sun-dried tomatoes, mushrooms, capers, in a lemon butter sauce over linguine

Pasta Dinner 19.95
Served with meatballs or sausage

CHARLIE'S FAVORITES

Stuffed Cabbage 22.95
Stuffed with rice and beef, Topped with, Charlie's marinara, and served with a side salad

Pot Roast 22.95
Served with mashed potatoes, vegetables, and topped with gravy

Meatloaf 22.95
Served with mashed potatoes, vegetables topped with gravy

BEEF

9oz Blackjack Marinated Flat Iron Steak 28.95
With a roasted garlic and black pepper butter
Choice of potato and vegetable

Turkey Dinner 23.95
Sliced white meat turkey topped with gravy, served with mashed potatoes, vegetables, stuffing and cranberry sauce

Fire Charred Angus Steak 32.95
14 ounce ribeye steak grilled to perfection and topped with a wild mushroom pan gravy served with mashed potatoes and seasonal vegetable

New York Strip 28.95
Served with a choice of potato a vegetable

POULTRY

Coconut Chicken 26.95
Chicken breast, thigh, drumstick and wing lightly coated with coconut breading and pan fried. Served with rice and sweet-and-sour sauce. No substitutions

Fried Chicken 22.95
Served with mashed potato, vegetable and gravy

Chicken Francalse 26.95
Egg-battered and pan fried chicken sautéed in lemon butter and white wine. Served with your choice of potato and vegetable

Chicken Tenders (4) 11.95
Tossed in your favorite wing sauce 12.95
Served with French Fries

SANDWICHES

California Turkey Wrap 15.95
Fresh Turkey, sliced avocado, lettuce, tomato, Swiss cheese, and bacon comes to served with coleslaw and pickle

Turkey Club 15.95
With lettuce, tomato, bacon and mayo.
Served with coleslaw and a pickle

Reuben Sandwich 13.95
Grilled Pastrami, Swiss cheese, sauerkraut, and Thousand Island dressing on grilled Rye.
Served with fries and a pickle

Chicken Caesar Wrap 15.95
Grilled chicken tossed with Romaine lettuce, Caesar dressing and croutons.
Served with fries, coleslaw and a pickle

Greek Chicken Wrap 15.95
Lettuce, tomato, onions, peppers, pepperoncinis, feta cheese, olives, cucumbers, with Greek dressing on the side served with fries and coleslaw

Turkey Salad Club 14.95
Lettuce, tomato, bacon, mayo served with side of fries and coleslaw

Buffalo Chicken Wrap 15.95
Fried chicken, buffalo sauce, lettuce, tomato served with side of bleu cheese, served with fries and coleslaw

Grilled Cheese 7.95
Served with fries

Turkey Salad 9.95
Served with fries

Clam Strip Roll 10.95
Served with fries

BLT 9.95
Served with fries

Turkey Sandwich 9.95
Served with fries

Grilled Chicken Club 15.95
Grilled chicken breast with lettuce, tomato.
Served with fries

Chicken Parmesan Grinder 15.95
Served with fries

BURGERS

All burger served with fries and pickle spear

Bacon Cheeseburger 13.95
Topped with Bacon, American cheese, lettuce and tomato

Avocado Burger 14.95
Topped with avocado, bacon, lettuce, and tomato cheddar and jalapeño

Niantic Burger 14.95
Topped with lettuce, tomato, grilled onions, mushrooms, bacon and American cheese

Bacon Bleu Burger 14.95
Crumbled bacon, and Bleu cheese

Hamburger 11.95
Lettuce and tomato

Cheeseburger 12.95
American cheese, lettuce and tomato

Patty Melt 12.95
Topped with grilled onions and American cheese served on grilled rye

Southwest Spicy Black Bean Burger 13.95
Spicy black bean burger topped with avocado, lettuce, spicy chipotle, mayo, and red onion Served with fries

Cajun Gorgonzola Burger 12.95
Roasted red peppers, gorgonzola cheese and portabella mushrooms, served with fries

SIDES

Fries 3.95
Onion rings 4.95
Side of pasta 6.95
Coleslaw 2.95
Sweet potato fries 4.95
Side of meatballs 5.95
Side of sausage 5.95
Baked potato 4.95
Steamed rice 4.95

Consuming raw or undercooked meat, poultry and seafood, shellfish or eggs, may increase your risk of food-borne illness

WINE LIST

House Wines 9
Douglas Hill Chardonnay
Mezzacorona Pinot Grigio
Berlinger White Zinfandel
Douglass Hill Merlot
Douglas Hill Cabernet Sauvignon

Wines by the Glass and the Bottle

Kendall Jackson Chardonnay | California 12/38
Lush, ripe pear and buttery flavor with bright lemon acidity

Oyster Bay Sauvignon Blanc | New Zealand 12/38
Enticing citrus notes and a zesty finish

Mirrasou Pinot Noir | California 10/34
Notes of earth and mushrooms with a soft, smooth finish

Ruffino Prosecco | Italy Split Bottle 9
Fragrant and intensely fruity, with notes of apple, pear and citrus

J Lohr Cabernet | California 12/38
Red berry fruit and bright acidity

SIGNATURE COCKTAILS

Rod's Sangria
Made in house with our secret recipe

Rod's Favorite G&T
Empress Gin and Tonic

Espresso Martini
Smirnoff Vanilla Vodka, Chocolate Liqueur, Bailey's Irish Cream, Waypoint Coffee Liqueur (CT) and freshly brewed espresso

Cucumber Martini
Crop Organic Cucumber Vodka, Triple Sec, Lime Juice

Gamechanger Cocktail
Gosling's Rum, Pineapple Juice, Orange Juice and Cream of Coconut made with cold-pressed juices

Perfect Manhattan
Bulleit Bourbon, Sweet Vermouth, Bitters

House Margaritas
Blanco Tequila, RIPE Fresh Margarita (CT), Triple sec. Served either frozen or on the rocks. Your choice of traditional, strawberry or mango. Make it a perfect Margarita featuring Don Julio tequila +\$5

Spicy Cucumber Margarita
1800 Cucumber Jalapeño Tequila, Triple Sec, RIPE Fresh Margarita (CT)

Ask about our seasonal frozen cocktails.