

O'Charley's

# SEAS<sup>the</sup> DAY

## APPETIZERS

### *New!* CLAM CHOWDER

A bowl of authentic New England Clam Chowder. Thick and rich, made with light cream and flavorful clam broth, loaded with chunks of clams and potatoes, and topped with green onions. 6.99 (340 Cal)

### SPINACH & ARTICHOKE DIP

Blend of creamy spinach, Parmesan cheese, and artichoke hearts with tortilla chips and salsa. 9.79 (710 Cal)

## ENTREES

### *New!* CAJUN SHRIMP TOPPED CRAB CAKE ^

This crab cake is filled with real lump crab meat and fried to perfection before being topped with Cajun shrimp, green & red peppers, onions, banana peppers, and corn, all sautéed in delicious Cajun butter. Served over rice with a Cajun season dusting to finish it off. 17.99 (1200 Cal)

### *New!* CRAB CAKE BLT

A delicious fried crab cake filled with real lump crab meat, topped with lettuce, tomato, bacon, and a remoulade drizzle. Served with fries. 16.99 (890 Cal)

**ADD A FRIED CRAB CAKE TO ANY ENTREE FOR 9.99 (700 Cal)**

## SIDES

### *New!* BUTTERED CORN

Sweet, tender corn kernels sautéed in melted butter and lightly seasoned to enhance their natural flavors. 2.99 (150 Cal)

## DESSERTS

### STRAWBERRY CHEESECAKE

Creamy cheesecake topped with fresh strawberries in a sauce. Served with whipped topping. 7.99 (710 Cal)

### OOEY GOOEY CARAMEL PIE

Creamy caramel is a graham cracker crust topped with whipped topping, chocolate morsels, and pecans. 5.99 (640 Cal)

Additional nutrition information available upon request. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Calorie counts for menu items do not include sides unless specific sides are listed.

\*Cooked to order. "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 weights are prior to cooking. To Go Orders are subject to up to a 8% packaging charge which is retained by O'Charley's Restaurants for packaging costs and/or online services. The fee does not represent a tip or service charge for any employee.

Before placing your order, please inform your server if a person in your party has a food allergy.



## AHOY, Y'ALL!

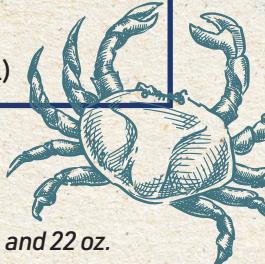
### HAND-BREADED CATFISH DINNER

Breaded catfish served with fries, coleslaw, and tartar sauce. 16.99 (1720 Cal)

### CALIFORNIA SALAD

A bed of crisp lettuce, bleu cheese crumbles, candied pecans, strawberries, mandarin oranges, and dried cranberries with balsamic vinaigrette. (450-1340 Cal)

- Without protein 10.29
- 8 oz. Salmon Filet\* 21.29
- Grilled Chicken 14.29
- 6 oz. Sirloin\* 21.29



## DRINKS

### BLUE MOON DRAFT

A Belgian style wheat beer. Available in 14 oz. and 22 oz. (Calories range from 110-310)

### RASPBERRY MARGARITA

Patron Silver 100% Agave Tequila, Chambord, and house-made margarita mix. (240 Cal)

### BAHAMA O'MAMA

Bacardi and Malibu Rums, orange and pineapple juices with a grenadine floater. (260 Cal)

### WINE

Red, White, & Rose wine available in 6 & 9 oz. (Calories range from 122-273)

## NON-ALCOHOLIC

### ATHLETIC BREWING CO. (Non-Alcoholic)

A refreshing alcohol-free craft beer with full flavor. (65 Cal)

### BOTTOMLESS FLAVORED TEAS & LEMONADES

Peach, Raspberry (SF), Passionfruit, Strawberry (10-220 Cal)