



Charley's is a chic Cabana Lounge overlooking the Tropical Isles of San Carlos Bay. The perfect place to lounge, socialize and linger over the innovative martini cocktails, mystique mojitos and rum specialties. Enjoy a cozy tapa dinner in our relaxed sofas on the scenic veranda. As the sun sets and the night evolves, the music of Charley's winds up for the ultimate tapas / lounge experience. So let our spectacular views and courteous staff cater to your every need and take you away.

## Mojitos

Get ready to try something a bit beyond the ordinary. This ultimate Latin & Caribbean cocktail has been given a special mystique twist. Dive in and sample a selection from Charley's exclusive Mojito Menu.

### **Mint Mojito**

Bacardi Rum, fresh mint leaves, limes, our homemade syrup, and club soda; garnished with a lime wedge & mint

### **Raspberry Mojito**

Bacardi Razz, fresh mint leaves, raspberries, limes, our homemade syrup, and club soda; garnished with a raspberry spear & mint

### **Coconut Mojito**

Bacardi Coco, Piña Colada, fresh mint leaves, our homemade syrup, and club soda; garnished with a lime wedge & mint

### **Pomegranate Mojito**

Bacardi Rum, Pama Liquor, fresh mint leaves, limes, our homemade syrup, and club soda; garnished with a lime wedge & mint

### **Passion Fruit Mojito**

Malibu Passion Fruit, fresh mint leaves, raspberries, limes, our homemade syrup, and club soda; garnished with a lime wedge & mint

**Your Choice...\$8.95**



## Vintage Rums

### Ambers

**Pyrat XO, Reserve Rum – West Indies...\$8**

Full flavor, overtones of orange and slight spice

**Rhum Barbancourt 15yr. Estate Reserve – Haiti...\$11**

Well balanced, smooth taste of vanilla and smoky oak

**Sea Wynde, Pot Still – Jamaica & Guyana...\$9**

Hearty rum, lots of character due to origin in pot stills

Roasted pecan and walnut flavors

**Appleton Estate, VX – Jamaica...\$8**

Smooth and simple flavors of caramel

**Mount Gay Sugar Cane – Barbados...\$8**

Light caramel flavor

**Pusser's Blue Label – Trinidad & Guyana...\$9**

Complex, as close as you will find to the rum

consumed by Royal Navy sailors

### Dark & Spiced

**Brugal Anejo, Gran Reserva – Dominican Republic...\$10**

Tempered at least three years in a barrel. Well balanced, full flavor

**Goslings Black Seal – Bermuda...\$9**

Dark and stormy rum

**Ron Botran Anejo – Guatemala...\$8**

Aged 12 Years, full flavored dark rum

**Pampero Aniversario, Reserva Exclusiva – Venezuela...\$7**

Smooth, complex blend of rums aged 6 to 8 years



## Rum Tini's

**Causeway Classic...\$12**

Barbancourt Rhum, splash of sweet vermouth with an orange twist

**Punta Rasa...\$10**

Pyrat XO Reserve Rum, Blue Curacao, dash of Grand Marnier, and an orange slice

**Bowman's Bluff...\$10**

Appleton Estate Jamaican Rum VX, Blue Curacao and dashes of sweet vermouth

**Beach Bikini Tini...\$10**

Bacardi "O," orange juice and 7-up; garnished with an orange slice.

**Banana Split Martini...\$10**

Bacardi "Vanilla", Kahlua, Crème de Banana, cream with chocolate swirls.

## Martini's

**Espresso Martini...\$12**

Espresso, Vanilla vodka, Kahlua, Bailey's Irish Cream

**Parrott Head Martini...\$11**

Cabo Wabo tequila, Triple Sec, lime juice



## Charley's Signature Martinis

### **Red Apple...\$12**

Ketel One Cranberry vodka, Sour Apple and cranberry juice, garnished with an apple wheel.

### **Almond Joy...\$12**

Grey Goose L' Vanilla vodka, Malibu Coconut rum and Godiva, with splash of Amaretto served with chocolate rim

### **Cantaloupe Martini...\$12**

Stoli "Ohranj" vodka, Watermelon liquor and pineapple juice

### **Key Lime Pie Tini...\$12**

KeKe liquor, Vanilla vodka and cream, with a graham cracker crumble

### **Sanibel Sea Side Cosmo...\$11**

Ketel One vodka, Cointreau and cranberry juice, garnished with a slice of fresh lime

### **Sandy Bottom Martini...\$10**

Dive into the bottom of this classic gin or vodka, dry vermouth, olive juice and olives

### **Blind Pass...\$11**

Ketel One vodka, Watermelon Pucker and Blue Curacao, splash of pineapple juice and a dash of sour mix

### **Lovers Keys...\$10**

Stoli Raspberry vodka, Stoli Strawberry vodka, Cointreau, lime juice and cranberry juice



## Local Favorites

### **Sanibel Harbour Sunburn**

Captain Morgan, Malibu rum, Crème de Banana, pineapple, grenadine

### **Hurricane Charley**

Light rum, dark rum, passion fruit, pineapple juice

### **Tropical Jack**

Jack Daniels, Crème de Banana, orange juice, pineapple juice and grenadine

### **Island Blue Margarita**

Gold tequila, Triple Sec and sour mix poured over a shot of Island Blue Pucker

### **Paradise Punch**

Jack Daniels, Amaretto, Southern Comfort, cranberry, pineapple and orange juices, grenadine, lime

### **Rainbow**

Ketel One vodka, Blue Curacao, grenadine & sour mix layered

### **Caribbean Breeze**

Rum, Crème de Banana, pineapple, cranberry & lime juice

### **Your Choice...\$8.95**



## Wines by the Glass

**Stone Cellars, California, Cabernet Sauvignon...\$6.50**

Medium-bodied wine with black berries, cherries; hint of oak

**Franciscan, Oakville, Napa Valley, Cabernet Sauvignon...\$9**

Blackberries, dark cherries, cassis, soft, balanced tannins

**Stone Cellars, California, Merlot...\$6.50**

Approachable, rich, fruity; summer berries, spice and oak

**Chalone, Monterey, Pinot Noir...\$8.75**

Light ruby, hints of spice and raspberries

**Honig, Napa Valley, Sauvignon Blanc...\$7.75**

Lemongrass, bright fruit, fig, lively acidity

**Chateau Montelena, California, Riesling...\$7.75**

Spicy, crisp, Bartlett pear and apricot

**Feature Wine**

\*market value



## Wines by the Glass

**Segura Viudas, Brut Reserva, Sparkling...\$8**

Enticing bouquet leads to crisp fresh flavors that linger on the palette

**Sycamore Lane, California, Chardonnay...\$6.50**

Lively aromas of apple, citrus and honeysuckle

**Calera, Central Coast, Chardonnay...\$8**

Lively summer fruit, peaches, aroma of Bartlett pear and nutmeg

**Sycamore Lane, California White Zinfandel...\$6.25**

Ripe red berries; fruity and refreshing

**King Estate, Oregon, Pinot Gris...\$7.50**

Aromas of lime, orange, and nutmeg; melon and tropical fruit



## Bottled Beers

Budweiser  
Bud Light  
Michelob Ultra  
Coors Light

Your Choice...\$4.00

Red Stripe  
Heineken  
Corona  
Amstel Light  
Local Selection

Your Choice...\$4.75

## Beers On Draft

Miller Lite...\$4  
Key West Sunset Ale...\$4.25  
Guinness...\$5.25  
Seasonal...\$4.75



## Cazuelitas & Tapa

### Green-Lipped New Zealand Mussels...\$12

Poached in Saffron, Milk, Basil Chiffonade, Tomatoes  
Served with Rosemary Bread Brushed with Butter, Topped with Kosher Salt

### Smoked Salmon Bruschetta...\$11

Char-Grilled Ciabatta Bread Rubbed with Garlic  
Warm Caramelized Tomato and Red Onion Peperonata  
Oregano, Crumbled Goat Cheese, Capers

### Vegetable and Steak Frittata...\$10

Traditional Spanish Egg Torta, Tenderloin Tips, Roasted Garlic  
Diced Potatoes, Braised Pepper Relish

### Toscana Salad...\$10

Cherry Tomatoes, Cucumbers, Roasted Red Peppers, Onions  
Croutons, Olives, Buffalo Mozzarella, Shaved Speck, Pesto

### Shrimp and Crab Quesadilla...\$12

Sautéed Rock Shrimp and Jumbo Lump Crab Meat, Fresh Cilantro  
Garlic, Shredded Jack & Cheddar Cheeses  
Folded Inside a Flour Tortilla and Baked, Served with Sour Cream &  
Guacamole

### Syllabub...\$6

A Classic Summer English Pudding  
Spiced Rum and Muscat Wine Flavored Cream  
Topped with Lemon Zest, Plum Syrup and Rosemary Sprig



## Brick Oven Baked Flatbreads

### Du Jour...\$10

A Different Selection Prepared Daily

### Margherita...\$11

Beefsteak Tomato, Fresh Mozzarella,  
Basil, Fresh Olives

### Speck...\$12

Sliced Traditional Northern Italian  
Smoked Ham, Crumbled Gorgonzola  
Tomato, Mozzarella, Rocket

### Carnival...\$12

Spicy Italian Sausage, Crumbled Beef, Sopresata  
Pecorino, Mozzarella Cheese

### Rustica...\$11

Tomato, Mozzarella, Neapolitan Vegetables  
Baby Artichokes, Capers, Caramelized Onions, Fresh Oregano

### Coastal...\$13

Shrimp, Crab, Lobster, Basil Pesto  
Roasted Peppers, Goat Cheese, Ricotta

### White...\$12

Smoked Mozzarella, Triple Cream Brie, Ricotta  
Roasted Garlic, Cracked Black Pepper, Spinach



## Late Night Menu

Served 10:00 pm - Midnight Daily

### Blackened Soft Shell Crabs...\$12

Lemon Butter, Tropical Fruit Salsa

### Pan Seared Scallops...\$12.95

Cranberry-Mango Chutney, Bourbon Butter, Pecan Pancakes

### Martini Shrimp Cocktail...\$13.95

Ceviche Relish

### Classic She-Crab Bisque...\$8

### Tarpon House Burger...\$12.95

Choice of Swiss, Cheddar or American

### Fried Green Tomatoes...\$7.95

Cornmeal Crusted, Deep Fried, Spicy Remoulade

### Tarpon House Salad...\$8.25

Baby Greens, Mango Caribbean Dressing, Raspberries  
Smoked Almonds, Boursin Cheese

### Caesar Salad...\$8.50

Herbed Crouton, Parmesan Cheese

Add Chicken...\$4.00

Add Beef.....\$6.00

Add Shrimp....\$8.00

Add Scallops...\$7.00