



Charlie Martin's

FINE FOOD & DRINKS



RAW BAR

Oysters on the Half Shell

daily selection of east and west coast

<i>1/2 dozen</i>	24
<i>1 dozen</i>	48

Shrimp Cocktail

<i>cocktail sauce, dijonnaise, lemon</i>	25
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Prime Steak Tartare

<i>shallots, capers, cornichons</i>	26
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Alaskan King Crab

<i>half pound</i>	65
<i>full pound</i>	130

Maine Lobster

<i>half</i>	43
<i>whole</i>	86

SHELLFISH TOWER

petit – oysters, shrimp, lobster 92

grand – crab, oysters, shrimp, lobster 210

Caviar Service

1oz golden kaluga 125

1oz golden osetra 190

(served with traditional accoutrements)

*champagne
anyone?*

STARTERS

Charlie Martin's Wedge

<i>tomatoes, gorgonzola, bacon, ranch</i>	18
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Werp Farm Greens

<i>radish, fennel, calamansi vinaigrette</i>	18
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Spanish Octopus

<i>pepperonata, olives, guanciale</i>	28
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Manilla Clams

<i>nduja, garlic, thyme</i>	28
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Shrimp Scampi

<i>sherry, garlic, panko</i>	25
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Jumbo Lump Crab Cake

<i>blue crab, preserved lemon, remoulade</i>	26
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French Onion Soup

<i>veal stock, gruyere, crostini</i>	16
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ENTREES

Amish Chicken

roasted garlic, fried oregano, natural jus 29

Dry-Aged Steak Burger

horseradish aioli, caramelized onions, brioche 27

Whole Roasted Dover Sole

brown butter, capers, marcona almonds 82

Maine Diver Scallops

pea leaves, maitake mushrooms, dashi 46

Rigatoni

italian sausage, broccolini, calabrian chili 28

SIDES

Whipped Potatoes

yukon gold, chicken jus, rosemary 14

French Green Beans

shallots, almonds, lemon 14

Creamed Spinach

bacon, gorgonzola, nutmeg 15

Broccolini

lemon garlic, chili 14

French Fries

malt vinegar aioli 9

Mushrooms

garlic, sherry, thyme 15

STEAKS & CHOPS

New York Strip Steak Frites

12oz, maître d'hôtel butter or sauce au poivre ... 57

Rack of Lamb

fennel, orange, date agrodolce 58

Dry-aged Bone-in Ribeye

22oz, roasted garlic, marrow butter 97

Berkshire Pork Chop Milanese

16oz, petit greens, grain mustard jus 39

corkage fee – 35

(1 bottle per table, 750ml only)

**Many of our dishes can be made
gluten free, please inquire.**

*Please alert your server if you have special dietary
restrictions or food allergies.*

*Consumption of raw or undercooked foods
such as meats, poultry, eggs, seafood and shellfish
may increase your risk of foodborne illness.*

COCKTAILS

Charlie's Martini

*sipsmith gin, st. george basil eau de vie,
lillet blanc, EVOO* 18

Amaro Daiquiri

averna, amaro montenegro, green chartreuse, mint 16

Chloe

sazerac rye, sage, fig, lemon, egg white 19

Sneaky Pete's

barr hill gin, chazalettes bianco vermouth, italicus liqueur .. 17

The Scoundrel

*del maguey vida mezcal, nosotros reposado, carrot,
ginger, lime, agave* 18

King Arthur

monkey shoulder scotch, galliano liqueur, cynar, honey 17

Sunset Strip

plantation 3 star rum, basil, pineapple, lime 16

Dear Secretary

*corazón blanco tequila, liquid alchemist orgeat,
matcha, lime* 16

My Cherie

*tito's vodka, hibiscus, boomsma liqueur,
elderflower liqueur, lime, yuzu, mint* 16



For private events,
contact us at:

info@charliemartinschicago.com

WINES BY THE GLASS

Reds

J. Christopher "JJ" Pinot Noir 2021 / Willamette Valley, OR 17

San Simeon Cabernet Sauvignon 2021 / Paso Robles, CA 18

Blue Rock Vineyard "Baby Blue" Cabernet Sauvignon Blend 2021 /
Sonoma County, CA 22

E. Guigal, "Gigondas", Rhône Blend 2019 / Rhône Valley 27

Cellier Du Pont d'Arc, Côtes du Rhône 2020 / Rhône Valley 15

Il Poggione, Rosso Di Montalcino, Sangiovese 2020 / Tuscany 23

Finca La Capilla Tempranillo 2018 / Castilla y León 16

Whites

Twenty Acres Chardonnay 2021 / Clarksburg, CA 15

Rhys Vineyards Chardonnay 2019 / Santa Cruz, CA 23

Reverdy Ducroux "Les Caillottes", Sancerre 2022 / Loire Valley 23

Château De Beauregard Ducourt, Sémillon, Sauv Blanc 2021 / Bordeaux 14

Peyrassol, Côtes de Provence, Commandeurs Rosé 2022 / Provence 15

Craggy Range, Sauvignon Blanc 2023 / New Zealand 16

Sparkling

Piper Sonoma Brut NV / Sonoma County 15

François Montand, Méthode Traditionnelle Brut Rosé NV / France 15

Villa Sparina, Blanc De Blancs Brut NV / Piedmont, Italy 24

Juve y Camps Reserva Cava 2017 / Cava, Spain 16

Laurent Perrier Champagne NV / France 28