

MICKEY & MOOCH

Charlotte's Best Casual Restaurant

Walk-In or Call Ahead Seating and Carry Out (704) 752-8080

APPETIZERS

Coconut Shrimp <i>7 shrimp served with sweet Honey Mustard Sauce</i>	\$7.25	Filet Mignon Fondue <i>Searched Warm Red with a Gorgonzola Cream Sauce</i>	\$8.95
Onion Ring Brick <i>Cooked Golden Brown and Lightly Seasoned</i>	\$4.95	Flash Seared Rare Tuna <i>Pepper- or Sesame-Encrusted with Green Tabasco Butter</i>	\$7.75
Charleston Crab Soup <i>Crabmeat, Sautéed Vegetables, Fresh Cream, Imported Sherry</i>	\$5.75	"Mini" Lump Crabcakes <i>Fresh Lump Crabmeat with Green Tabasco Butter</i>	\$8.75
Sautéed Mussels <i>Tender PEI Mussels in a Rich Red or White Wine Butter Sauce</i>	\$6.95	Lobster Cocktail <i>4 Half Cold-Water Tails, Roasted or Tempura</i>	\$10.95
The Wedge <i>Imported Bleu Cheese, Fresh Bacon, Tomatoes</i>	\$4.95	Shrimp Cocktail <i>10 Shrimp (Cooked to Order) with Cocktail Sauce</i>	\$8.95

STEAKS & CHOPS

Served with a House Salad Plus One Side Item

	USDA Top Choice	USDA Prime
9 oz. Filet Mignon	\$22.95	\$33.95
12 oz. Filet Mignon	\$26.95	\$37.95
16 oz. New York Strip	\$22.95	\$34.95
16 oz. Center Cut Pork Chop	\$13.95	
16 oz. Veal Porterhouse	\$23.95	
10 oz. Center Cut Sirloin (It's Prime!)	\$13.95	
21 oz. Prime Bone-In Ribeye		\$30.95

Charlotte's
Best Steak
Selection

CRAB, LOBSTER & COMBINATIONS

Served with a House Salad Plus One Side Item

Fresh Lump Crabcakes <i>Fresh Lump Crabmeat with Green Tabasco Butter</i>	\$18.95	Salmon & Lump Crabcake <i>Broiled 7 oz Salmon with Lump Crabcake</i>	\$18.95
Cold Water Lobster Tails <i>Your Choice of Tempura or Oven Roasted</i>		Salmon & Top Choice Filet Mignon <i>Broiled 7 oz Salmon with Filet Mignon</i>	\$19.95
Petite Lobster Dinner "3 Whole Tail"	\$20.25	Crabcake & Top Choice Filet Mignon <i>Broiled 7 oz Salmon with Filet Mignon</i>	\$25.95
Regular Lobster Dinner "4 Whole Tail"	\$25.50	Lobster & Lump Crabcake	\$27.50
Large Lobster Dinner "5 Whole Tail"	\$28.95	Lobster & Top Choice Filet Mignon	\$29.50
Each Additional Tail, or Add to Any Entrée	\$5.50		

SEAFOOD

Served with a House Salad Plus One Side Item

Broiled Atlantic Coast Salmon <i>Choice of Apricot Shallot Glaze or Champagne Sauce</i>	\$14.95	Lowcountry Crispy Flounder <i>Served with Lump Crabmeat and a Remoulade Sauce</i>	\$15.50
Charleston Shrimp & Grits <i>12 Jumbo Shrimp with Sautéed Vegetables, Prosciutto in a Light Cajun Cream Sauce over Charleston Grits</i>	\$16.95	Tilapia & Lump Crab <i>Sautéed and Finished with White Wine and Butter</i>	\$16.95
Coconut Shrimp Dinner <i>14 shrimp served with Honey Mustard Sauce</i>	\$15.95	Flash Seared Rare Tuna <i>Pepper- or Sesame-Encrusted with Green Tabasco Butter</i>	\$18.95
Sautéed Sea Bass	\$19.95	Fried Shrimp Dinner <i>14 shrimp served with Chipotle Cocktail Sauce</i>	\$15.95

Finished with Citrus Butter

Sauteed Seafood Platter \$17.95
Shrimp, Jumbo Scallops, and Fresh Tilapia sauteed and finished with brown butter

Black Grouper \$16.95
Sauteed and served with your choice of Apricot Shallot, Champagne Cream, or Green Tabasco Sauce

Nightly Specials, Live Music, Casual Atmosphere!
Whether it's a Quick Bite or a Celebration - Mickey and Mooch!
ITALIAN

All Pasta Dishes are Served with a House Salad

Fresh Made Pasta (Penne or Linguini) \$8.95
Add Chicken (10 oz.) \$12.95
Add Shrimp (12) \$15.95

Choice of Tomato Cream, Alfredo or Red Sauce

Chicken Pasta Primavera \$14.95
Shrimp Pasta Primavera \$16.95

Sautéed with Zucchini, Yellow Squash, & Red Onion in a Seafood Cream Sauce

Chicken Marsala \$14.95
Sautéed Seasoned Chicken, Mixed Mushrooms and Imported Marsala Wine Finished in a Rich Demi-Glace

Chicken Mushroom Cream Pasta \$13.95
Shrimp Mushroom Cream Pasta \$16.95

Sautéed Mixed Mushrooms in a Light Cream Sauce Topped with Romano Cheese

Chicken Carbonara \$14.95
Shrimp Carbonara \$16.95

Prosciutto, Bacon and Sweet Peas Tossed in Pasta

Chicken Parmesan \$14.95
Lightly Breaded with Tomato Sauce and Mozzarella

CHICKEN

Served with a House Salad Plus One Side Item

Marinated Chicken Breast 15 oz \$12.95
Marinated in Soy, Ginger & Fruit Juices
"Big Kids" Chicken Finger Dinner \$9.95

Large Portion of Chicken Fingers served with

Honey Mustard BBQ and choice of salad or side

RIBS

Served with a House Salad Plus One Side Item

BBQ Baby Back Ribs 1 rack \$15.50
Slow Roasted and Tender. You Can Eat Them with a Knife and Fork!

Compare the Rest. These are the Best.

SANDWICHES

Served on a fresh baked Brioche Bun and with your choice of one side dish

Certified Angus Hamburger \$7.75
Simple and Classic

Cheddar Cheese Burger \$7.95
Topped with mild cheddar

Blue Slaw Burger \$7.95
Covered with our famous Blue Cheese Coleslaw

Chicken Parmesan Sandwich \$7.50
Our signature Chicken Parmesan as a sandwich

Fried Flounder Sandwich \$8.25
served with Mickey's tartar sauce or Remoulade

Blackened Tilapia Sandwich \$8.25
served with Mickey's tartar sauce

SALAD ENTRÉE

Fresh Made Dressings: Imported Danish Bleu Cheese, Honey Mustard, Ranch, Balsamic Tomato Vinaigrette, Soy Ginger, Caesar, Hot Bacon, Extra Virgin Olive Oil & Balsamic Vinegar

Mesclun Mix Salad \$7.95
Hearts of Palm, Avocado, Mixed Mushrooms & Diced Tomatoes

With Marinated Chicken Breast 10 oz \$11.95
With Atlantic Salmon 10 oz \$11.95
With Filet Mignon 8 oz \$13.95
With Seared Ahi Tuna 8 oz \$15.95

Caesar Salad \$7.95
Romaine, Imported Romano Cheese & Homemade Garlic Croutons

With Marinated Chicken Breast 10 oz \$11.95
With Atlantic Salmon 10 oz \$11.95
With Filet Mignon 8 oz \$13.95
With Seared Ahi Tuna 8 oz \$15.95

SPECIALTY SALADS

Upgrade Your House Salad

Caesar \$2.75
The Wedg \$3.95

SIDE ITEMS

Braised Cabbage with bacon
Sugar Snap Peas

MOB SIZE

For Two or More
Onion Ring Brick
Cajun Cream Grits

Great Food, Great Value!
\$5 Martinis on Wed & Fri.
Live Music Wednesdays
and Fridays (call for other
days).

Mashed Potatoes
Baked Idaho Potato
French Fries
Charleston Grits
Pasta with Tomato Cream,
Alfredo, or Red Sauce
Thin Green Beans
Blue Cheese Coleslaw

Sautéed Mushrooms
Asparagus w/Béarnaise

3/25/09