



APPETIZERS

CHICKEN WINGS 8 Jumbo wings, spun in Buffalo, BBQ or Bourbon Sauce	14.00
DRUNKEN CLAMS 12 Little neck clams sautéed with garlic and beer, served with buttered crunchy bread	14.00
JALAPEÑO POPPERS 6 Jalapeños stuffed with cream cheese breaded and fried, served with a house made sweet & sour dipping sauce	11.00
FRIED CALAMARI Calamari dredged in flour, fried and served with mild, medium or hot marinara sauce	14.00
MOZZARELLA STICKS 6 Deep fried mozzarella sticks served with marinara sauce	8.00
SHRIMP COCKTAIL 6 Jumbo shrimp served with our house cocktail sauce (GF)	18.00
THAI CHILI & GARLIC SHRIMP 4 Colossal shrimp sautéed with sweet & hot chili sauce, white wine, onions and garlic, served over a crunchy baguette	15.00
CHICKEN FINGERS 4 Chicken tenders breaded and fried, served with honey mustard sauce	12.00
BUFFALO TENDERS 4 Chicken tenders tossed in buffalo sauce and served with bleu cheese for dipping	13.00
BEEF EMPANADAS 2 Tenderly fried dough empanadas filled with seasoned ground beef, served with a smoked chipotle aioli	12.00

SALADS

HOUSE SALAD Castaway's blended salad tossed with tomatoes, red onion and cucumbers served with our house dressing (GF)	10.00
CAESAR SALAD Romaine lettuce tossed in our very own house Caesar dressing topped with buttered croutons and Reggiano Parmigiana	12.00
BACON & BLEU SALAD Castaway's house blended salad tossed with tomatoes, applewood bacon, buttered croutons and point reyes bleu cheese crumble served with bleu cheese dressing	13.00

Add Ons
Grilled Chicken 4.00
3 Grilled Jumbo Shrimp 7.00
Salmon 7.00

Dressings
House Vinaigrette, Bleu Cheese, Ranch, Caesar

SOUP

FRENCH ONION SOUP	8.00
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ENTREES

FISH & CHIPS Light crispy fried cod served with wedge potato fries and House made tartar sauce	23.00
14oz FIRE GRILLED N.Y. STRIP STEAK Served with Truffle Parmigiano fries. Please specify temperature	35.00
BLACKENED SALMON 6oz salmon filet dusted with Castaways house blend blackening seasoning, roasted and served with warm potato and artichoke salad (GF)	25.00
ROASTED CHICKEN Airline chicken breast seasoned and roasted served with salsa rojo over smashed russet fried potatoes	25.00

BURGERS/SANDWICHES

Make any burger a double for 3.00 extra

CASTAWAY HOUSE BURGER 4 oz Burger topped with yellow American cheese, butter lettuce, tomato, red onion and house made whiskey barrel aged steak sauce on a sesame brioche bun, served with a Kosher pickle spear	12.00
BACON & BLEU BURGER 4 oz Burger served with sautéed mushrooms, bacon and point reyes bleu cheese, topped with whiskey barrel aged steak sauce and shoestring onion rings on a seeded brioche bun, served with a Kosher pickle spear	15.00
BUILD YOUR OWN BURGER 4 oz Burger on a seeded brioche bun, served with a Kosher pickle spear	11.00
TOPPINGS Butter Lettuce Red Onions Sliced Tomato Sweet Bread & Butter Pickles	
CHEESE Yellow American 1.50 Bleu cheese crumble 1.50 Swiss 1.50 Cheddar 1.50	SAUCES Buffalo Sweet Thai chili BBQ sauce Bourbon sauce Whiskey Barrel aged steak sauce
ADD ONS Side Wedge Fries 2.50 Applewood Bacon 2.00 Sliced Avocado 2.00 Guacamole 2.00 Shoestring Onion Rings 2.00 Sauteed Mushrooms 1.00 Roasted Tomatoes 2.00 Charred Onion 1.00 Fire Grilled Jalapenos 2.00 Grilled Portobello 2.00	

TURKEY & BACON SANDWICH House roasted turkey breast with applewood bacon, butter lettuce, tomato and avocado aioli on French baguette, served with a Kosher pickle spear	15.00
FIRE GRILLED STEAK SANDWICH Thinly sliced NY strip steak topped with sautéed Broccoli rabe with garlic lemon citronette and Swiss cheese on a French baguette, served with a Kosher pickle spear	17.00
FRIED COD SANDWICH Batter dipped fried cod topped with butter, lettuce, tomato and finished with our house made tartar sauce served on a seeded brioche bun, with a Kosher pickle spear	16.00
GRILLED PORTOBELLO SANDWICH Large portobello mushroom caps marinated and grilled topped with red onion, roasted tomato, house guacamole with a garlic lemon citronette on a French baguette, served with a Kosher pickle spear	14.00
CALIFORNIA GRILLED CHICKEN SANDWICH Grilled chicken topped with lettuce, tomato, fresh avocado on a French baguette, served with a Kosher pickle spear	14.00

SIDES

WEDGE POTATO FRIES Our wedge fries tossed in truffle oil and pecorino romano	6.00
TRUFFLE PARMIGIANO FRIES Our wedge fries tossed in truffle oil and pecorino romano	8.00
MAC & CHEESE Made to order with spiral pasta and our house made cheese sauce, a blend of yellow American, cheddar and mozzarella	9.00
CHARRED CAULIFLOWER Fresh cauliflower sautéed in butter topped with pecorino romano	8.00
OVEN ROASTED BRUSSEL SPROUTS Served with our house honey vinaigrette topped with pecorino romano	10.00
SHOESTRING ONION RINGS Freshly cut onions dredged in seasoned flour and fried until crisp	6.00
BROCCOLI RABE (GF) Broccoli rabe sautéed in olive oil and garlic	9.00
GUACAMOLE & TORTILLA CHIPS Fresh avocados with lime juice and cilantro	8.00
SAUCES Buffalo, Sweet Thai chili, BBQ, Bourbon, Whiskey barrel aged steak sauce	

BEVERAGES

FOUNTAIN DRINKS 3.00 w/refills 16 oz Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Seltzer
JUICES 3.50 12 oz Cranberry, Orange
FRESH BREWED UNSWEETENED ICED TEA 2.00
COFFEE 2.00 ESPRESSO 2.50

All entrees are prepared to order using the finest ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition. Please alert your server of any food allergies.



BEERS

Bottle Domestic 5.00

Miller Light
Coors Light
Budweiser
Bud Light
Michelob Ultra

Bottle Imports 7.00

Corona
Corona Light
Heineken
Heineken 0.0%
Modelo
Stella Artois

Microbrews 8.00

Breckenridge
Kona Big Wave
Woodchuck Cider
Kona Longboard
Firestone Walker

Draft Beers (16 oz pint)

Miller Light 5.00
Yuengling 6.50
Guinness 7.00
Blue Moon 6.50
Peroni 7.50
Sierra Nevada 7.75
Last Wave 8.50

Hard Seltzers/Spiked Drinks

White Claw 6.50
Twisted Tea 7.00

RED WINES

(6 oz glass)

Cabernet
Stonecap 7.00
Daou 12.00
J Lohr 13.00
Simi 15.00

Merlot
Hayes 7.00
Toasted Head 11.00

Pinot Noir
Camelot 7.00
10 Span 10.00
Firesteed 12.00

Chianti
Ruffino 11.00

Malbec
Graffigna 12.50

WHITE WINES

(6 oz glass)

Chardonnay
Raywood 7.00
Sterling VT 11.00
Kendall Jackson 14.00
Simi 15.00

Pinot Grigio
Riff 7.00
Cavit 8.50
Santa Margherita 14.00

Sauvignon Blanc
Nobilo 7.00
Rapaura 12.00

White Zin
CK Mondavi 7.00

Sparkling Wine
Valdo Prosecco splits 11.00

SANGRIA

(6 oz glass)

The Cove Red Sangria
Besos Del Sol Red 9.50

White Peach Sangria
Besos Del Sol White 9.50

LIQUOR SELECTIONS

Vodka

Smirnoff 3 Olives Cherry Absolut Citron Stoli - Ohranj, Vanil, Razberi, Blueberi Firefly Sweet Tea Titos Ketel One Grey Goose

Rum

Bacardi Bacardi Limon Malibu Myers Dark Rum Sailor Jerry Captain Morgan Kraken

Tequila

El Jimador 1800 Coconut Patron Café Patron Silver Casamigos - Blanco, Anejo, Reposado Don Julio Clase Azul

Bourbon

Jim Beam Red Stag Wild Turkey Bulleit Bulleit Rye Knob Creek Woodford Reserve Angels Envy

Whiskey

Canadian Club Seagrams 7 Seagrams VO Fireball Jack Daniels Jack Honey Jack Fire Tullamore Dew Makers Mark Jameson
Crown Royal Crown Royal Apple Jameson Caskmates IPA Jameson Black Barrel

Scotch

Dewars Johnnie Walker Red Johnnie Walker Black Monkey Shoulder Glenmorangie 10 Yr The Glenlivet 12 Yr
Johnnie Walker Blue Macallan 12 Yr

Gin

Fords Beefeater Tanqueray Bombay Sapphire Henricks The Botanist

WINTER COCKTAILS

Snowcap Martini 14.00

Grey Goose, RumChata,
Godiva White Chocolate,
Shaved Chocolate

Razberi Kiss 14.00

Stoli Raz, Fresh Lemon Juice,
Pom Juice, Pineapple Juice,
Simple Syrup

Snow White Cosmo 14.00

Grey Goose, Cointreau,
Fresh Lime Juice,
White Cranberry Juice

Caramel Pear 11.00

Captain Morgan, Caramel,
Pear Puree, Fresh Lemon Juice,
Ginger Beer

Vanil Berry Fizz 11.00

Stoli Vanil, Chambord,
Pineapple Juice,
Ginger-Ale

Stone Sour 11.00

Jim Beam Bourbon
Aperol, Pineapple Juice,
Fresh Lemon Juice, Honey