



APPETIZERS

CHICKEN WINGS	15.00
8 Jumbo wings with choice of Buffalo, BBQ or Thai Chili w/toasted sesame seeds topped with chopped cilantro	
DRUNKEN CLAMS	16.00
12 Little neck clams sautéed with garlic and beer, served with a buttered toasted baguette	
JALAPEÑO POPPERS	11.00
6 Jalapeños stuffed with cream cheese breaded and fried, served with a house made sweet & sour dipping sauce	
FRIED CALAMARI RINGS	15.00
Calamari dredged in flour, fried and served with mild, medium or hot marinara sauce	
MOZZARELLA STICKS	8.00
6 Deep fried mozzarella sticks served with marinara sauce	
SHRIMP COCKTAIL	15.00
4 Jumbo shrimp served with our house cocktail sauce (GF)	
THAI CHILI & GARLIC SHRIMP	16.00
4 Jumbo shrimp sauteed with sweet thai chili sauce, served over a toasted baguette	
CHICKEN FINGERS	12.00
4 Chicken tenders breaded and fried, served with honey mustard sauce	
BUFFALO TENDERS	13.00
4 Chicken tenders tossed in buffalo sauce and served with bleu cheese for dipping	
BEEF EMPANADAS	12.00
2 Tender fried dough empanadas filled with seasoned ground beef, served with a smoked chipotle aioli	

SALADS

HOUSE SALAD	10.00
Castaway's blended salad tossed with tomatoes, red onion and cucumbers served with our house dressing (GF)	
CAESAR SALAD	13.00
Romaine lettuce tossed in our very own house Caesar dressing topped with buttered croutons and Reggiano Parmigiano	
BACON & BLEU SALAD	15.00
Tender Butter Lettuce leaves tossed with tomatoes, thick smoked applewood bacon, buttered croutons and point Reyes bleu cheese crumble served with bleu cheese dressing	
Add Ons	
Grilled Chicken 5.00	Blackened 6.00
3 Jumbo Shrimp 7.00	Blackened 8.00
Salmon 14.00	Blackened 15.00
Dressings	
House Vinaigrette, Bleu Cheese, Ranch, Caesar	

SOUP

FRENCH ONION SOUP	8.00
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ENTREES

FISH & CHIPS	24.00
Light crispy fried cod served with wedge fries and our House made tartar sauce	
14oz FIRE GRILLED N.Y. STRIP STEAK	35.00
Served with Truffle Parmigiano fries. Please specify temperature	
BLACKENED SALMON	26.00
6oz salmon filet dusted with Castaways house blend blackening seasoning, roasted and served with warm potato and artichoke salad (GF)	
ROASTED CHICKEN	25.00
Airline chicken breast seasoned and roasted served with salsa rojo over smashed russet fried potatoes	

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

BURGERS/SANDWICHES

Make any burger a double for an additional 3.00
Combo with a side of fries (Burger or Sandwich) 3.00

GLUTEN FREE BUN AVAILABLE \$1.00

CASTAWAY HOUSE BURGER	13.00
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	
BACON & BLEU BURGER	16.00
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	
BUILD YOUR OWN BURGER	12.00
4 oz Burger on a seeded brioche bun, served with a Kosher pickle spear	
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
ADD ONS	
Applewood Bacon 2.00	Roasted Tomatoes 2.00
Guacamole 2.00	Charred Onion 1.00
Shoestring Onion Rings 2.00	Fire Grilled Jalapenos 2.00
Sauteed Mushrooms 1.00	

TURKEY & BACON SANDWICH	16.00
Fresh sous vide turkey breast with applewood bacon, butter lettuce, tomato and avocado aioli on French baguette, served with a Kosher pickle spear	
FIRE GRILLED STEAK SANDWICH	18.00
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	
FRIED COD SANDWICH	16.00
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	
GRILLED PORTOBELLO SANDWICH	14.00
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	
CALIFORNIA GRILLED CHICKEN SANDWICH	14.00
Grilled chicken topped with lettuce, tomato, fresh avocado on a French baguette, served with a Kosher pickle spear	

SIDES

WEDGE FRIES	7.00
TRUFFLE PARMIGIANO FRIES	9.00
Our wedge fries tossed in truffle oil and pecorino romano	
MAC & CHEESE	10.00
Spiral pasta tossed with our house made cheese sauce, a blend of yellow American and cheddar	
CHARRED CAULIFLOWER	9.00
Fresh cauliflower sautéed in butter topped with pecorino romano	
OVEN ROASTED BRUSSEL SPROUTS	10.00
Served with our house honey vinaigrette topped with pecorino romano	
SHOESTRING ONION RINGS	6.00
Freshly cut onions dredged in seasoned flour and fried until crisp	
BROCCOLI RABE (GF)	10.00
Broccoli rabe sautéed in olive oil and garlic	
GUACAMOLE & TORTILLA CHIPS	10.00
Fresh avocados with lime juice and cilantro	

DESSERTS

CHOCOLATE SKYSCRAPER CAKE FOR 2	11.00
TRES LECHE CAKE	7.00

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. Please alert your server of any food allergies.

WE FRY IN CANOLA OIL

There will be a 3% charge on credit card transactions.



BEERS

Ask your server for pricing

Bottle Domestic

Miller Light
Coors Light
Budweiser
Bud Light
Michelob Ultra

Bottle Imports

Corona
Corona Light
Heineken
Heineken 0.0%
Modelo
Stella Artois

Craft Beers

Kona Big Wave
Woodchuck Cider
Kona Longboard

Draft Beers (16 oz pint)

Miller Light 5.00
Yuengling 5.50
Guinness 7.00
Last Wave 8.50
Seasonal Drafts

Hard Seltzers/Spiked Drinks

White Claw 6.50
Twisted Tea 7.00

RED WINES

(6 oz glass)

Cabernet

Sycamore Lane 7.00
J Lohr 13.00
Josh 12.00

Merlot

Sycamore Lane 7.00

Pinot Noir

Camelot 7.00
10 Span 10.00

J Lohr 13.00

Chianti

Ruffino 11.00

Malbec

Graffigna 12.50

WHITE WINES

(6 oz glass)

Chardonnay

Sycamore Lane 7.00
Kendall Jackson 14.00
Simi 15.00

Pinot Grigio

Sycamore Lane 7.00
Cavit 8.50
Santa Margherita 14.00

Sauvignon Blanc

Nobilo 11.00

White Zin

Sycamore Lane 7.00

Sparkling Wine

Valdo Prosecco splits 11.00

Riesling

Salmon Run 10.00

SANGRIA

(6 oz glass)

The Cove Red Sangria

Beso Del Sol Red 9.50

White Peach Sangria

Beso Del Sol White 9.50

LIQUOR SELECTIONS

Vodka

Smirnoff Pearl Cherry Absolut Citron Stolj – 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 Silver Casamigos - Blanco, Anejo, Reposado Don Julio Clase Azul Don Julio 1942

Bourbon

Jim Beam Red Stag Wild Turkey Bulleit 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 Bulleit Rye Southern Comfort Skrewball

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

SUMMER COCKTAILS

Blue Thai 14.00

Coconut Tequila & Fresh Coconut Water
Cocktail, Fresh Coconut Flaked Rim

Watermelon Martini 13.00

Bacardi, Agave & Fresh Muddled
Watermelon

Blueberi Lemonade 11.00

Stolj Blueberi Vodka,
Our Made -To -Order Castaway's Lemonade
and Fresh Blueberries

Spicy Tropical Sunshine 13.00

Muddled Mint Jalapeno, Vodka, Mango Nectar
Juice, Lemon, Peach & Simple, Topped off with a
Little Campari at the End

Clancy's Green Grape Spritz 12.00

Muddled Green Grapes n Sage,
Gin Lime Simple Syrup, Topped off with
Club Soda

Strawberry Blonde 13.00

Tequila, Muddled Strawberries,
Jalapenos, Lime Juice

There will be a 3% charge on credit card transactions.