FISH

HADDOCK
Broiled with lemon butter 15
Stuffed with seafood stuffing 18
French egg battered with sherry lemon & butter 19

BAKED SALMON 20
With cucumber dill sauce

PAN SEARED CARIBBEAN MAHI MAHI 19
In a Jamaican rum sauce with mango and pineapple over caribbean rice.

BLACKENED TILAPIA 18
In a spicy creole sauce with sausage, bell peppers, onions and tomatoes over rice.

GRILLED ATLANTIC SWORDFISH 22
With tomato, artichoke, fresh basil, red onion, olive oil and finished with white wine.

SEAFOOD FAVORITES

LOBSTER ROLL 14
A New England Favorite! Chunks of lobster mixed with mayonnaise, celery, scallions, spices put in a hoagie roll.

MARYLAND CRABCAKES 19
Recipe straight from the Chesapeak Bay

COCONUT SHRIMP 19
Jumbo shrimp breaded with our own coconut shrimp breading with a sweet caribbean dipping sauce.

SHRIMP AND SCALLOP SCAMPI 21
With olive oil, butter, garlic, tarragon, white wine and fresh lemon.

BROILED SHRIMP 18
Jumbo gulf shrimp broiled with lemon & butter.

BROILED SCALLOPS 20
Natural sea scallops broiled with lemon & butter

CASTAWAYS SHORE PLATTER 24
Shrimp, scallops, crabcakes & haddock broiled in lemon & butter
add snow crab 31

NEW ENGLAND STEAMER POT 23
Steamed snow crab, shrimp, clams, mussels, salt potato & corn

STEAMED CRAWFISH DINNER 19
Served with salt potatoes and corn on the cob

SNOW CRAB CLUSTERS MARKET
Served with salt potatoes and corn on the cob

KING CRAB LEGS - 1 1/4 LBS. MARKET
Served with salt potatoes and corn on the cob

BRAZILIAN LOBSTER TAILS - 10oz MARKET
Single or twin

CRISPY FRIED SEAFOOD

FRIED CLAM STRIPS 14
FRIED SHRIMP 18
FRIED SCALLOPS (natural sea scallops) 20
CASTAWAYS FISH FRY - 10-12oz (Haddock) 12
FRIED FISHERMAN PLATTER 22
Haddock,shrimp, scallops and clam strips

All fried seafood comes with fries and coleslaw, tartar and lemon

SURF & TURF COMBO

MAKE YOUR OWN COMBO- CHOOSE ONE MEAT & ONE SEAFOOD

BLACK ANGUS FLAT IRON STEAK - 10oz
NEW YORK STRIP STEAK - 14oz
FILET MIGNON - 9oz
PRIME RIB - 16oz

SEAFOOD STUFFED SHRIMP - 3
BROILED SEA SCALLOPS - 6oz
SNOW CRAB CLUSTERS - 1lbs
ALASKAN KING CRAB LEGS - 12oz
LOBSTER TAIL- 10oz

All Surf & Turf Dinners are Market Price
All entrées except fried seafood served with salad or coleslaw & your choice of potato, rice, fries or vegetable. (All Bleu Cheese dressings $ 1.00)

APPETIZERS

MARYLAND STYLE CRAB CAKES 10
Recipe straight from the Chesapeak Bay

JUMBO SHRIMP COCKTAIL 12
With a spicy cocktail sauce

COCONUT SHRIMP 9
Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade

STEAMED LITTLE NECK CLAMS 10
In its natural broth

STEAMED EDWARD ISLAND MUSSELS 8
With white wine, garlic, olive oil and herbs

STEAMED CAJUN CRAWFISH 9
Served with romulade

HOT CRAB DIP 10
Crabmeat in a creamy cheese sauce served with fresh tortillas

FRIED CALAMARI 10
With a fresh tomato sauce

SEAFOOD STUFFED MUSHROOMS 8
Stuffed with shrimp, scallops, crabmeat and seasoned bread crumbs

ARTICHOKE HEARTS FRENCH 9
Egg battered, sautéed with sherry lemon, butter

BRUSCHETTA BREAD 7
Topped with fresh tomato,basil,garlic, olive oil and mozzarella cheese

SEAFOOD BISQUE Our House Specialty cup 6 bowl 7

NEW ENGLAND CLAM CHOWDER Fridays only cup 5 bowl 6

BAKED FRENCH ONION SOUP 6

SALADS

GRILLED SALMON SALAD 15
Grilled salmon, mandarin oranges, sliced almonds, fried Asian noodles, tomato, cucumber, red onion on a bed of fresh greens with Asian Ginger dressing.

NEPTUNE SALAD 15
Broiled shrimp and sea scallops with mixture of vegetables on a bed of fresh greens. Choice of dressing

GRILLED CHICKEN OR SHRIMP COBB SALAD chicken 13 shrimp 15
With crumbled bleu cheese, bacon, hard boiled egg, black olives, tomato,cucumber, red onion in a red wine vinaigrette

CASTAWAYS HOUSE SALAD 6
Combination of all our vegetables put over a bed of greens. Choice of dressing.

(BLEU CHEESE DRESSING 1.00 EXTRA)

For parties of 10 or more 18% gratuity will be added to your check

PASTA

STUFFED SHELLS 15
Jumbo pasta shells stuffed with ricotta cheese, topped with a delicious red sauce & melted mozzarella.

RAVIOLI FLORENTINE 18
Stuffed with spinach and ricotta cheese topped with fresh marinara sauce and grated romano cheese.

ARTICHOKE FRENCH 18
Sautéed with fresh broccoli and roasted red peppers, served over linguine.

LINGUINE WITH RED OR WHITE CLAM SAUCE 19
Whole or chopped clams in your choice of red or white sauce.

SEAFOOD CIOPPINO 25
Seafood stew simmered in a tomato wine stock with shrimp, scallops, clams, mussels & calamari served over linguine.

CASTAWAYS SEAFOOD SAUTÉ 25
Sautéed shrimp, scallops and littleneck clams served in a lightly seasoned broth over a bed of linguine

ALL PASTA ENTRÉES SERVED WITH SALAD
(BLEU CHEESE DRESSING 1.00 EXTRA)

CHICKEN

CHICKEN FRENCH 18
Tender chicken breast, sautéed in sherry, lemon, butter.

CHICKEN PARMESAN 17
Breaded chicken breast topped with red sauce and melted mozzarella cheese served with pasta

BLACKEN CHICKEN BREAST 18
Coated with our homemade cajun spice over rice with a roasted corn and pepper salsa

CHICKEN AND SHRIMP JAMBALAYA 21
Chicken, shrimp and cajun sausage cooked with bell peppers, onions, tomato, garlic in a spicy creole sauce over rice.

PRIME RIB & STEAKS

PRIME RIB SERVED EVERY NIGHT— JUNE-JULY-AUGUST
FROM SEPTEMBER THRU MAY—FRIDAY & SATURDAY ONLY

*** SERVED UNTIL WE ARE OUT ***

PETITE CUT (16oz)	23
REGULAR CUT (24oz)	29
ANCHOR CUT (48oz)	49

NEW YORK STRIP (14oz)	22
FILET MIGNON (9oz)	24
ANGUS FLAT IRON STEAK (10oz)	21

HOUSE SPECIALTY
BLACKENED PRIME RIB
Get any of our cuts of prime rib or steaks blackened for $ 2.00 extra

All entrees are served with salad or coleslaw & your choice of baked potato, rice, steak fries or vegetable.

(ALL BLEU CHEESE DRESSINGS $1.00 EXTRA)

Every dinner is cooked to order so please allow our chef ample cooking time