APPETIZERS

MARYLAND STYLE CRAB CAKES — 15
With romulade sauce

JUMBO SHRIMP COCKTAIL — 15
With a spicy cocktail sauce

COCONUT SHRIMP — 14
Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade

STEAMED LITTLE NECK CLAMS — 14
In its natural broth

STEAMED EDWARD ISLAND MUSSELS — 12
With white wine, garlic, olive oil and herbs

ROASTED GARLIC HUMMUS — 12
Served with pita chips, kalamata olives, celery and carrot stick

HOT CRAB DIP — 14
Crabmeat in a creamy cheese sauce served with fresh tortillas

FRIED CALAMARI — 13
With a fresh tomato sauce

STEAMED CAJUN CRAWFISH — 13
Served with romulade

SEAFOOD STUFFED MUSHROOMS — 12
Stuffed with shrimp, scallops and seasoned bread crumbs

CHICKEN WINGS — 13
10 Buffalo or Sweet & Sour

BRUSCHETTA BREAD — 8
Topped with fresh tomato, basil, garlic, olive oil and mozzarella cheese

SEAFOOD BISQUE Our House Specialty   CUP 7   BOWL 9

NEW ENGLAND CLAM CHOWDER Fridays only   CUP 6   BOWL 8

BAKED FRENCH ONION SOUP   8

SALADS

GRILLED OR BLACKENED CHICKEN SALAD — 14
With red onion, tomato, cucumber, carrots, served over mixed greens
topped with your choice of dressing

COCONUT SHRIMP SALAD — 15
Mandarin oranges, red onion, tomato, cucumber, carrots on a bed of fresh greens
topped with mandarin orange dressing

GRILLED SALMON SALAD — 15
Mandarin oranges, fried Asian noodles, tomato, cucumber, red onion
on a bed of fresh greens with Asian ginger dressing

NEPTUNE SALAD — 17
Broiled shrimp and sea scallops with tomato, cucumber, red onion, carrots on a bed
of fresh greens. Choice of dressing

BOSTON COLD PLATE — 17
Lobster salad, cole slaw, celery and carrots sticks, fresh fruit, multi-grain crackers

CASTAWAYS HOUSE SALAD — 7
Combination of all our veggies served on a bed of greens. Choice of dressing

(Bleu Cheese Dressing 1.50 extra)

ENTREES

CRAB CAKE SANDWICH   15
Homemade crab cake served with lettuce, tomato, red onion, tartar sauce

LOBSTER ROLL   18
A New England favorite! Chunks of lobster mixed with mayo, celery, scallions, spices
on a New England roll.

CAPTAINS WRAP   13
Baby shrimp and crab with celery, seafood spices, lettuce, tomato and mayo
on an herb garlic wrap

TURKEY CLUB WRAP   13
Roasted turkey breast with bacon, cheddar cheese, lettuce, tomato, mayo
on an herb garlic wrap

CHICKEN SICILIAN CIABATTA   13
Marinated grilled chicken breast topped with roasted red peppers, spinach,
provolone cheese and garlic aioli on a grilled ciabatta roll

VEGETARIAN CIABATTA   12
Grilled portobello mushrooms, roasted red peppers, spinach, red onion, feta cheese
with balsamic vinegarette and garlic aioli on a ciabatta roll

BLACKENED TILAPIA FISH SANDWICH   13
With lettuce, tomato, tartar and lemon

FRIED HADDOCK SANDWICH   13
With lettuce, tomato, tartar and lemon

PHILLY CHEESESTEAK   13
Shaved sirloin steak topped with peppers, onions and melted mozzarella

PULLED PORK SANDWICH   12
Slow roasted in BBQ sauce

CASTAWAYS 1/2LB. ANGUS BURGER   14
Served with lettuce, tomato, red onion (with or without cheese)

CATTLEMANS BURGER (1/2LB. ANGUS)   14
With bacon, sautéed onion, cheddar cheese and BBQ sauce

CHICKEN AND SHRIMP JAMBALAYA   17
Chicken, shrimp, cajun sausage, bell peppers, onions, cooked Ina spicy creole sauce

HADDOCK (BROILED OR FRIED)   16
Served with fries and coleslaw

FISH TACOS   15
Blackened Mahi Mahi, cabbage, tomatos, cheddar cheese, cilantro
put inside a warm tortilla with a cilantro cream

CRAB CAKES   23
Served with fries and coleslaw

VEGAN CRAB CAKES   17
Hearts of palm, chic peas, parsley, lemon juice, scallion, panko bread crumbs,
with red pepper aioli and cole slaw

FRIED FISHERMANS PLATTER   28
Haddock, shrimp, scallops, fried clams, fries and coleslaw

BROILED SHORE PLATTER   28
Haddock, shrimp, scallops and crab cake

*All our entrees come with your choice of one: housemade chips, fries
coleslaw or mac salad, unless specified. Side salads 2.99*

**ASK YOUR SERVER
ABOUT OUR DELICIOUS DESSERT MENU**

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