

# APPETIZERS

<b>MARYLAND STYLE CRAB CAKES</b> <i>With romulade sauce</i>	<b>15</b>
<b>JUMBO SHRIMP COCKTAIL</b> <i>With a spicy cocktail sauce</i>	<b>15</b>
<b>COCONUT SHRIMP</b> <i>Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade</i>	<b>14</b>
<b>STEAMED LITTLE NECK CLAMS</b> <i>In its natural broth</i>	<b>14</b>
<b>STEAMED EDWARD ISLAND MUSSELS</b> <i>With white wine, garlic, tomatoes, olive oil and herbs</i>	<b>13</b>
<b>ROASTED GARLIC HUMMUS</b> <i>Served with pita chips, kalamata olives, celery and carrot sticks</i>	<b>12</b>
<b>HOT CRAB DIP</b> <i>Crabmeat in a creamy cheese sauce served with fresh tortillas</i>	<b>14</b>
<b>FRIED CALAMARI</b> <i>With a fresh marinara sauce</i>	<b>13</b>
<b>SEAFOOD STUFFED MUSHROOMS</b> <i>Stuffed with shrimp, scallops and seasoned bread crumbs</i>	<b>13</b>
<b>CHICKEN WINGS</b> <i>10 Buffalo or Sweet &amp; Sour</i>	<b>13</b>
<b>STEAMED CAJUN CRAWFISH</b> <i>Served with romulade</i>	<b>13</b>
<b>ARTICHOKE HEARTS FRENCH</b> <i>Egg battered, sautéed with sherry lemon, butter</i>	<b>12</b>
<b>BRUSCHETTA BREAD</b> <i>Topped with fresh tomato, basil, garlic, olive oil and mozzarella cheese</i>	<b>9</b>
<b>LOBSTER BISQUE</b> <i>Our House Specialty</i>	<b>CUP 8    BOWL 10</b>
<b>NEW ENGLAND CLAM CHOWDER</b> <i>Fridays only</i>	<b>CUP 6    BOWL 8</b>
<b>BAKED FRENCH ONION SOUP</b>	<b>8</b>

# SALADS

<b>GRILLED SALMON SALAD</b> <i>Grilled salmon, mandarin oranges, fried Asian noodles, tomato, cucumber, red onion on a bed of fresh greens with Asian ginger dressing</i>	<b>16</b>
<b>NEPTUNE SALAD</b> <i>Broiled shrimp and sea scallops with mixture of vegetables on a bed of fresh greens. Choice of dressing</i>	<b>18</b>
<b>GRILLED OR BLACKENED CHICKEN SALAD</b> <i>With a mixture of fresh vegetables over mixed greens topped with your choice of dressing</i>	<b>15</b>
<b>CASTAWAYS HOUSE SALAD</b> <i>Combination of all our vegetables served on a bed of greens. Choice of dressing</i>	<b>8</b>

**(BLEU CHEESE DRESSING 1.50 EXTRA)**

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



# PASTA & POULTRY

<b>PASTA RUSTICA</b> Chef's blend of daily vegetable in olive oil, garlic, herbs, white wine, parmasaen cheese over linguini.	<b>19</b>
<b>SEAFOOD SAUTÉ</b> Sautéed shrimp, jumbo scallops, little neck clams served in a lightly seasoned seafood broth over a bed of linguine.	<b>33</b>
<b>CHICKEN FRENCH</b> Tender chicken breast, egg battered, sautéed in sherry, lemon, butter. (Over pasta add \$2)	<b>23</b>
<b>CRISPY ORGANIC BAKED CHICKEN</b> Marinated crispy half chicken with one side.	<b>21</b>
<b>CHICKEN AND SHRIMP JAMBALAYA</b> Chicken, shrimp and cajun sausage cooked with bell peppers, onions, tomato, garlic in a spicy creole sauce over rice.	<b>27</b>
<b>CHICKEN ASIAGO</b> Sautéed chicken breast with sundried tomato, mushrooms, Kalamata olives, topped with Asiago cheese, in a marsella wine sauce. (Over pasta add \$2)	<b>24</b>

# STEAKS

<b>FLAT IRON</b> (10oz) Certified Angus	<b>31</b>
<b>NEW YORK STRIP STEAK</b> (12oz) Certified Angus	<b>32</b>

# PRIME RIB

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

<b>PETITE CUT</b> (16oz)	<b>33</b>
<b>REGULAR CUT</b> (24oz)	<b>39</b>
<b>ANCHOR CUT</b> (48oz)	<b>73</b>

**HOUSE SPECIALTY  
BLACKENED PRIME RIB**

Get any of our cuts of prime rib or steaks blackened for \$2.00 extra

# SURF & TURF COMBO

Make your own COMBO – Choose 1 meat and 1 seafood

<b>FLAT IRON</b> - 10oz, Certified Angus	<b>SEAFOOD STUFFED SHRIMP</b>
<b>NEW YORK STRIP</b> - 14oz, Certified Angus	<b>BROILED SEA SCALLOPS</b> - 6oz
<b>PRIME RIB</b> - 16oz	<b>SNOW CRAB LEGS</b> - 1lb
	<b>ALASKAN KING CRAB LEGS</b> - 12oz
	<b>CARRIBEAN LOBSTER TAIL</b> - 8oz

\*\*All surf and turf dinners are Market Price\*\*

**SIDES:** Entrees that come with pasta or rice get one side only.  
All other entrees come with two sides: Unless specified.  
Salad, Vegetable, Coleslaw, Baked Potato, Rice, Fries  
(ALL BLEU CHEESE DRESSINGS \$1.50 EXTRA)

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

# FISH

<b>STUFFED HADDOCK</b> (Gluten Free)	
Broiled with lemon & butter	19
Stuffed with seafood stuffing with scallops and shrimp	23
French eggbattered with sherry, lemon & butter	25
<b>BAKED ATLANTIC SALMON</b>	26
With a side of cucumber dill sauce.	
<b>MEDITERRANEAN TILAPIA</b> (Gluten Free)	19
With artichokes, tomato, red onion, olives, feta cheese in a white wine sauce.	
<b>COCONUT CRUSTED GROUPER</b>	27
With mango pineapple salsa	

# SEAFOOD

<b>CRABCAKE SANDWICH</b>	16
Homemade Maryland crabcake served with fries, cole slaw and tartar sauce	
<b>LOBSTER ROLL</b>	19
A New England Favorite! Chunks of lobster mixed with mayonnaise, celery, scallions, spices served in a New England roll with fries and cole slaw.	
<b>MARYLAND CRABCAKES</b>	27
Recipe straight from the Chesapeake Bay	
<b>VEGAN CRABCAKES</b>	19
Hearts of palm, chic peas, parsley, lemon juice, scallions, panko bread crumbs with red pepper aioli and cole slaw.	
<b>COCONUT SHRIMP</b>	25
Jumbo shrimp breaded with our own coconut shrimp breading and our orange ginger marmalade.	
<b>STUFFED SHRIMP</b>	27
Gulf shrimp stuffed with a scallop, shrimp stuffing over rice	
<b>BROILED SHRIMP SCAMPI</b>	27
With olive oil, butter, garlic, white wine and fresh lemon over linguine	
<b>BROILED SCALLOPS</b>	29
Natural sea scallops broiled with lemon & butter	
<b>SHORE PLATTER</b>	32
Shrimp, scallops, crabcakes & haddock broiled in lemon & butter	
Add snow crab	39
<b>STEAMED CAJUN CRAWFISH DINNER</b>	25
Served with salt potatoes and cole slaw	
<b>SNOW CRAB CLUSTERS 1½ LBS</b>	MARKET
Served with salt potatoes and cole slaw	
<b>KING CRAB LEGS 1¼ LBS</b>	MARKET
Served with salt potatoes and cole slaw	
<b>CARRIBEAN LOBSTER TAILS 8oz</b>	MARKET
Single or twin	

## CRISPY FRIED SEAFOOD

<b>CASTAWAYS FISH FRY</b> 10-12oz (Haddock)	16
<b>FRIED CLAM STRIPS</b>	18
<b>FRIED SHRIMP</b>	25
<b>FRIED SCALLOPS</b> (Natural sea scallops)	28
<b>FRIED FISHERMAN PLATTER</b>	30

Haddock, shrimp, scallops and clam strips  
All fried seafood comes with fries and coleslaw, tartar sauce and lemon

**SIDES:** Entrees that come over rice or pasta get one side only.  
All other entrees except fried and steamed seafood come with two sides:  
Salad, Vegetable, Coleslaw, Baked Potato, Rice, Fries  
(ALL BLEU CHEESE DRESSINGS \$1.50 EXTRA)