

APPETIZERS

APPETIZERS MARYLAND STYLE CRAB CAKES Vith romulade sauce IUMBO SHRIMP COCKTAIL Vith a spicy cocktail sauce COCONUT SHRIMP Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade STEAMED LITTLE NECK CLAMS In its natural broth STEAMED EDWARD ISLAND MUSSELS Vith white wine, garlic, olive oil and herbs	15 15 14
UMBO SHRIMP COCKTAIL Vith a spicy cocktail sauce COCONUT SHRIMP Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade STEAMED LITTLE NECK CLAMS In its natural broth STEAMED EDWARD ISLAND MUSSELS	15 14
IUMBO SHRIMP COCKTAIL Vith a spicy cocktail sauce COCONUT SHRIMP Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade STEAMED LITTLE NECK CLAMS In its natural broth STEAMED EDWARD ISLAND MUSSELS	14
COCONUT SHRIMP Colled in coconut and panko bread crumbs and fried, served with orange ginger marmalade STEAMED LITTLE NECK CLAMS In its natural broth STEAMED EDWARD ISLAND MUSSELS	
Rolled in coconut and panko bread crumbs and fried, served with orange ginger marmalade STEAMED LITTLE NECK CLAMS In its natural broth STEAMED EDWARD ISLAND MUSSELS	
n its natural broth STEAMED EDWARD ISLAND MUSSELS	14
with white whie, garlie, olive on and herbs	13
ROASTED GARLIC HUMMUS	12
Berved with pita chips, kalamata olives, celery and carrot stick	14
Crabmeat in a creamy cheese sauce served with fresh tortillas	
	13
STEAMED CAJUN CRAWFISH	13
SEAFOOD STUFFED MUSHROOMS	13
	13
O Buffalo or Sweet & Sour	10
	8
LOBSTER BISQUE Our House Specialty CUP 8 BOWL 10	
NEW ENGLAND CLAM CHOWDER Fridays only CUP 6 BOWL 8	
FRILLED OR BLACKENED CHICKEN SALAD Vith red onion, tomato, cucumber, carrots, served over mixed greens	14
	15
Mandarin oranges, red onion, tomato, cucumber, carrots on a bed of fresh greens	10
GRILLED SALMON SALAD	16
Mandarin oranges, fried Asian noodles, tomato, cucumber, red onion on a bed of fresh areens with Asian ainger dressing	
NEPTUNE SALAD	18
Broiled shrimp and sea scallops with tomato, cucumber, red onion, carrots on a bed of fresh greens. Choice of dressing	
BOSTON COLD PLATE obster salad, cole slaw, celery and carrots sticks, fresh fruit, multi-arain crackers	17
CASTAWAYS HOUSE SALAD	8
	TOT CRAB DIP Grabmeat in a creamy cheese sauce served with fresh tortillas FRIED CALAMARI With a fresh tomato sauce FRAMED CAJUN CRAWFISH Greved with romulade FRAMED STUFFED MUSHROOMS Gruffed with shrimp, scallops and seasoned bread crumbs CHICKEN WINGS O BUTSTED SALAD FRUSCHETTA BREAD FROM The SALAD FROM THE SALAD FROM THE SALAD FROM THE SALAD FRILLED OR BLACKENED CHICKEN SALAD Mandarin oranges, red onion, tomato, cucumber, carrots on a bed of fresh greens opped with mandarin orange dressing FRILLED SALAD FRILLED

	ENTREES	
CRAB CAKE SA		15
	ake served with lettuce, tomato, red onion, tartar sauce	
LOBSTER ROL	L orite! Chunks of lobster mixed with mayo, celery, scallions, spices	18
on a New England r		
CAPTAINS WR	AP	14
	rab with celery, seafood spices, lettuce, tomato and mayo	
on an herb garlic w		16
TURKEY CLUB Roasted turkey bre	WKAP east with bacon, cheddar cheese, lettuce, tomato, mayo	13
on an herb garlic w	· · · · · · · · · · · · · · · · · · ·	
	LIAN CIABATTA	13
	hicken breast topped with roasted red peppers, spinach, nd garlic aioli on a grilled ciabatta roll	
VEGETARIAN (13
	nushrooms, roasted red peppers, spinach, red onion, feta cheese	
	garette and garlic aioli on a ciabatta roll	1.4
	TLAPIA FISH SANDWICH to, tartar and lemon	14
FRIED HADDO	CK SANDWICH	14
With lettuce, toma	to, tartar and lemon	
PHILLY CHEES		13
	ak topped with peppers, onions and melted mozzarella	16
PULLED PORK Slow roasted in BE		13
CASTAWAYS 1	/2LB. ANGUS BURGER	14
Served with lettuce	e, tomato, red onion (with or without cheese)	
	BURGER (1/2LB. ANGUS)	14
	ed onion, cheddar cheese and BBQ sauce	16
	SHRIMP JAMBALAYA jun sausage, bell peppers, onions, cooked Ina spicy creole sauce	17
	OOCK (BROILED OR FRIED)	16
_	with fries and coleslaw	_ `
Harman	TACOS	10
	ned Mahi Mahi, cabbage, tomatos, cheddar cheese, cilantro ide a warm tortilla with a cilantro cream	10
CRA	AB CAKES	23
Serve	ed with fries and coleslaw	
	AN CRAB CAKES	17
	ts of palm, chic peas, parsley, lemon juice, scallion, panko bread crumbs, red pepper aioli and cole slaw	
	ED FISHERMANS PLATTER	28
	ock, shrimp, scallops, fried clams, fries and coleslaw	
	ROILED SHORE PLATTER ddock, shrimp, scallops and crab cake	29
- Sept	our entrees come with your choice of one: housemade chips, fries	1
	coleslaw or mac salad, unless specified. Side salads 2.99	D
	ASK YOUR SERVER ABOUT OUR DELICIOUS DESSERT MENU	-
and the same	For parties of 10 or more 18% gratuity	1