

Starters

SHRIMP COCKTAIL

Cocktail Sauce and Lemons \$11

CRISPY CALAMARI

House Smoke Marinara, Shaved Lemons & Fried Onions \$10

CASTAWAY CRAB CAKE

Mixed Greens, Thai Chili Mustard Sauce \$12

SPINACH & ARTICHOKE DIP

Warm Pita Bread \$11

Soups & Salads

NEW ENGLAND-STYLE CLAM CHOWDER \$7

SOUP OF THE DAY \$7

CAESAR SALAD

Romaine Hearts, Caesar Dressing,
Parmesan Cheese and Garlic Herb Croutons \$8
Entrée with Chicken \$14 Entrée with Grilled Atlantic Salmon \$18

SHRIMP & CRAB LOUIE SALAD

Shrimp, Lump Blue Crab, Asparagus
Egg, Avocado, Mixed Greens & Louie Dressing \$18

TRADITIONAL COBB SALAD

Turkey, Tomato, Bacon, Egg, Bleu Cheese, Avocado, and Choice of Dressing \$14

CHINESE CHICKEN SALAD

Shredded Napa and Red & Green cabbage, Daikon
Chicken Breast, Crisp Wontons and Spicy Asian Dressing \$14

Burgers & Sandwiches

CERTIFIED ANGUS BEEF BURGER

Lettuce, Tomato, Onion Straws, Dill Pickle \$13
Caramelized Onion, Sauteed Mushrooms, Cheddar Cheese, Bacon, Bleu Cheese, Avocado
Additional Toppings Each \$1.50

ROASTED TURKEY AND AVOCADO CROISSANT CLUB

Lettuce, Smoked Bacon, Tomato, Mayonnaise \$13

PRIME RIB FRENCH DIP

Shaved Roast Beef, Toasted Baguette, Au Jus \$15

HONEY DIJON CHICKEN SANDWICH

Herb Chicken, Honey Dijon Dressing, Smoked Bacon, Coleslaw on a Whole Wheat Roll \$13

Favorites

BEER-BATTERED FISH & CHIPS

Tartar Sauce, French Fries, and Malt Vinegar \$13

FRESH ATLANTIC SALMON

Mixed Seasonal Vegetables, Capers, Champagne Shallot Relish \$18

FRENCH PICNIC

Half Roasted Turkey & Avocado Club Croissant with choice of
New England Clam Chowder or Mixed Green Salad \$12

Starters

SHRIMP COCKTAIL

Cocktail Sauce and Lemons \$11

CRISP ROCK SHRIMP

Sambal Aioli, Scallions, Black Sesame Seeds & Lemon \$12

OYSTER ON THE HALF SHELL

6 Oysters with Traditional & Pineapple Salsa Mignonette \$13

CASTAWAY CRAB CAKE

Mixed Greens, Thai Chili Mustard Sauce \$13

CRISPY CALAMARI

House Smoke Marinara, Shaved Lemons & Fried Onions \$10

SEARED TUNA

Daikon, Spicy Cabbage, Sweet Soy Glaze
Ginger Sauce and Pickled Ginger \$12

CHICKEN LETTUCE WRAPS

Stir-Fried Diced Chicken, Asian Spices, Iceberg Lettuce Cups \$10

Soups & Salads

NEW ENGLAND-STYLE CLAM CHOWDER \$7

SOUP OF THE DAY \$7

CAESAR SALAD

Romaine Hearts, Caesar Dressing
Parmesan Cheese and Garlic Herb Croutons \$8
Entrée with Chicken \$14
Entrée with Grilled Atlantic Salmon \$18

SEASONAL MIXED GREEN SALAD

Mixed Baby Greens, Sliced Apples, Caramelized Walnuts
& Our Raspberry Vinaigrette \$8

Pastas

BLACKENED CHICKEN PASTA

Sun-Dried Tomatoes, Basil with Lemon Thyme Cream Sauce \$18

VEAL OSSO BUCO RAGU PAPPARDELLE

Slow Braised Veal Shanks, Baby Carrots
Roasted Shallots & Braising Jus \$19

SEAFOOD COLLAGE

Half Lobster Tail, Scallops, Shrimp, Fresh Fish, Clams
White Wine Sauce and Linguine \$38

From the Sea

BUTTERFISH

Miso Marinated with Sake Glaze, Baby Carrots
Bok Choy, Green Jasmine Rice, Ginger Soy Glaze \$32

FRESH ATLANTIC SALMON

Mixed Seasonal Vegetables
Capers, Champagne Shallot Relish \$25

ROASTED LOBSTER TAIL

Seasonal Vegetables and Fingerling Potatoes Market Price

From the Land

HALF ROASTED CHICKEN

Garlicky Broccolini
Lemon Thyme Roasted Fingerling Potato & Pan Jus \$18

GRILLED LAMB CHOPS

Roasted Fingerling Potatoes
French Beans with Dijon Mustard Sauce \$38

PORTOBELLO NAPOLEON

Lightly Breaded Portobello Mushrooms and Eggplant
Layered with Oven Roasted Tomatoes
Fresh Mozzarella & Pesto \$16

PORK CHOP

Braised Red Cabbage, Sweet Potato Puree
and Apple Cider Jus \$25

From the Grill

12oz RIBEYE

Herb Marinated with choice of Garlic Mashed Potatoes or Loaded
Baked Potato served with Seasonal Vegetables & Pan Jus \$35

FILET MIGNON

Garlic Mashed Potatoes, Seasonal Vegetables
finished with Port Wine Shallot Reduction \$34

SIZZLING TOP SIRLOIN

Onions, Peppers, Mushrooms, Red Wine Sauce
and Baked Potato \$25

3/4 LB ROAST PRIME RIB OF BEEF

Au Jus, Creamy Horseradish, Baked Potato
and Fresh Seasonal Vegetables \$27

Combos

FILET MIGNON OR PRIME RIB AND SHRIMP SCAMPI \$43

FILET MIGNON OR PRIME RIB AND LOBSTER TAIL Market Price

Add a Cup of Soup or Mixed Green Salad \$4

Specialty Drinks

Wild Berry Mojito

Rum, Bacardi 151, Organic Agave Nectar, club soda, mint and fresh seasonal berries \$9

Sangria Blanco

Brandy, Chardonnay, Peach Schnapps, Organic Agave Nectar, fresh orange and pineapple juice, served with fresh fruit \$8

160 Margarita

Only 160 calories! Milagro Tequila, Organic Agave Nectar, Grand Marnier and fresh squeezed lime juice served on the rocks \$8

1944 Mai Tai

Rum, Orange Curacao, Rock Candy Liqueur and fresh lime juice \$9

Burning Mandarin Martini

Sweet and Spicy! Absolut Mandarin, fresh lemon, orange and cranberry juices, served chilled and straight up with a touch of Serrano \$10

Hibiscus Martini

Blue Ice Organic Wheat American Vodka, hibiscus syrup, fresh lime and lemon, Organic Agave Nectar, muddled fresh ginger and cucumber served straight up \$10

Ruby Red

Tequila, Vodka, Triple Sec, Organic Agave Nectar, grapefruit and lime juices, served on the rocks \$10

Pomegranate Martini

ABSOLUT Citron, Triple Sec, Pomegranate Juice, Pama Liqueur and a splash of Sprite \$9

Fresh Apple Mojito

Myers's Platinum White Rum, Organic Agave Nectar, Apple Juice, Club Soda, Monin and fresh Mint \$9

Gluten-Free Cucumber Mint Martini

Gluten-Free Blue Ice Vodka and fresh Lemon and Cucumber muddled with a hint of Splenda and Mint, served chilled and straight up \$10

Skinny Blue Margarita

Only 150 Calories! Tequila, Organic Agave Nectar, Blue Curacao and fresh Lime \$9

Budweiser \$4.50
Bud Light \$4.50
Coors Light \$4.50
Miller Lite \$4.50
Sam Adams \$4.50

Beer

Heineken \$5.50
Amstel Light \$5.50
Corona \$5.50
Stella \$5.50
Sierra Nevada \$4.50

MGD \$4.50
Guinness \$5.50
O'Douls \$4.50

Champagne - Sparkling

Listed in order from dry and crisp to toasty and full-bodied

Zonin, Prosecco, Gamgellara Vincenza, Italy \$7.50
Korbel, Brut, Methode Champenoise, California (Split) \$9.50
Zonin, Prosecco, Gamgellara Vincenza, Italy \$32.00
Martini & Rossi, Asti Spumante, Italy \$40.00
Chandon, Brut, Yountville, Ca \$42.00
Korbel, Brut, Methode Champenoise, California \$45.00
Mumm, Brut Prestige, Napa Valley \$65.00
Moet & Chandon, Imperial, France \$80.00
Perrier Jouet, Grand Brut, France \$81.00
Veve Clicquot Ponsardin, Brut, France \$110.00
Dom Perignon, Moet et Chandon Epernay, France, '02 \$265.00

Chardonnay

Listed from fruity and light-bodied to oaky and rich

Robert Mondavi Private Select Ca '10 \$6.50 / \$29.00
Beaulieu Vineyard, Coastal Estates, California '08 \$7.00 / \$28.00
Beringer, Napa Valley '08 \$8.50 / \$36.00
Kendall Jackson, Vintners Reserve, California '08 \$10.00 / \$37.00
Murphy Goode, Sonoma County '07 \$37.00
Markham Vineyards, Napa Valley '08 \$40.00
Kenwood Vineyards, Sonoma County '07 \$9.00 / \$39.00
La Crema, Sonoma Coast '08 \$12.00 / \$44.00
Sterling Vineyards, Napa Valley '07 \$44.00
Cambria, "Katherine's Vineyard" Santa Barbara CA \$47.00
Sonoma Cutrer, Russian River Ranches '08 \$14.00 / \$49.00
Chalk Hill, Sonoma, Ca \$56.00
Ferrari-Carano, Alexander Valley '07 \$65.00
Cakebread Cellars, Napa Valley '08 \$80.00

White Varietals

Listed from fruity and herbal to rich and oaky

Beringer, White Zinfandel, California '09 \$6.50 / \$22.00
MacMurray Ranch Piont Gris, Russian River Valley CA '08 \$37.00
Chateau St. Michelle, Riesling, Columbia Valley '08 \$8.00 / \$30.00
J. Lohr, "Bay Mist", Riesling, Central Coast '08 \$8.00 / \$30.00
Chateau St. Jean, Gewürztraminer, Sonoma '08 \$37.00
Francis Ford Coppola, Sauvignon Blanc, Central Coast '09 \$9.00 / \$34.00
Raymond, Reserve, Sauvignon Blanc, Napa Valley '08 \$9.50 / \$36.00
Kenwood Vineyards, Sauvignon Blanc, Sonoma '07 \$34.00
Conundrum, Rutherford California '08 \$58.00

Imported White Varietals

Listed from fruity and crisp to very rich and luscious

Cavit Collection, Pinot Grigio Delle Venezie, Italy '09 \$8.00 / \$29.00
Bollini, Pinot Grigio Trentino, Italy '08 \$11.00 / \$42.00
Kim Crawford, Sauvignon Blanc, New Zealand '09 \$39.00
Louis Jadot, Pouilly Fuisse, France '05 \$56.00

Cabernet Sauvignon

Listed from soft and smooth to rich and powerful

Robert Mondavi, Private Select, California '08 \$7.50 / \$28.00
Beaulieu Vineyard, Coastal Estates '08 \$7.95 / \$29.00
Kendall Jackson, Vintners Reserve, California '06 \$10.0 / \$38.00
Murphy Goode, California '07 \$9.00 / \$37.00
Louis .M. Martini, Napa Valley '06 \$12.00 / \$42.00
Avalon, Napa Valley '07 \$12.00 / \$42.00
Chateau Ste. Michelle, "Indian Wells", Columbia Valley '08 \$14.00 / \$48.00
Sterling Vineyards, Napa Valley '06 \$14.00 / \$48.00
Robert Mondavi, Napa Valley '07 \$52.00
Raymond "Reserve" Napa, Ca '08 \$56.00
Freemark Abby, Napa Valley '06 \$62.00
Franciscan, Napa Valley '06 \$65.00
Stags Leap, Napa Valley '06 \$89.00
Jordan, Alexander Valley '05 \$93.00
Cakebread Cellars, Napa Valley '06 \$120.00
Caymus Vineyards, Napa Valley '07 \$125.00
Far Niente, Oakville, Napa Valley '05 \$192.00
Beaulieu Vineyard, Georges de Latour, Napa Valley '05 \$220.00

Merlot

Listed from plummy and soft to deep and oak laden

Tin Roof Cellars, California '06 \$8.00 / \$31.00
Blackstone Winery, California '07 \$28.00
Beaulieu Vineyard, Coastal Estates '06 \$9.00 / \$34.00
Red Rock, Reserve, California '07 \$8.00 / \$28.00
Souverain, Alexander Valley '06 \$36.00
Aquinas, Napa Valley '07 \$9.75 / \$37.00
Clos du Bois, Sonoma, Ca '07 \$39.00
Franciscan, Napa Valley '05 \$41.00
Sterling Vineyards, Napa Valley '05 \$10.50 / \$45.00
Rutherford Hill, Napa Ca \$49.00
Silverado, Napa Ca '04 '05 \$64.00

Pinot Noir

Listed from delicate and floral to earthy and complex

Camelot, Ca '09 \$7.00 / \$26.00
Mirassou, California '08 \$8.95 / \$31.00
Edna Valley, Central Coast '09 \$42.00
Carmel Road, Monterey '08 \$11.00 / \$45.00
La Crema, Sonoma Coast '08 \$49.00
Cuvaision, Napa, CA '07 \$62.00

Meritage & Blends

Listed from medium bodied and complex to rich and mouth filling

Robert Mondavi, Meritage, California '07 \$7.75 / \$28.00
Beaulieu Vineyard, Reserve, Tapestry, Napa Valley '05 \$92.00
Cinnabar, "Mercury Rising" Meritage, Paso Robles, Ca '08 \$62.00
Quintessa, Rutherford, Napa Valley '05 \$215.00
Opus One, Baron Philippe de Rothschild, Napa Valley '03 \$280.00

Red Varietals

Listed from spicy and berry-like to jammy and intense

Bridlewood Estate Winery, Syrah, Central Coast '06 \$8.00 / \$30.00
Zen of Zin, Old Vine Zinfandel, California '07 \$9.00 / \$34.00
Rancho Zabaco, Sonoma, CA '08 \$34.00
Columbia Crest Grand Estate, Shiraz, Columbia Valley '06 \$8.00 / \$31.00
Eos Estates "French Connection", Paso Robles '07 \$12.00 / \$42.00
Edmeades, Zinfandel, Mendocino County '07 \$44.00
Cambria "Tepusquet Vineyard" Syrah, Santa Barbara, CA '08 \$44.00
Eos, Petite Syrah, Paso Robles '06 \$44.00

Imported Red Varietals

Listed from Medium bodied and earthy to vibrant and sublime

Rosemount Estate, Shiraz, Australia '08 \$7.00 / \$26.00
Louis Jadot, Boaujolais, France '08 \$40.00
Da Vinci, Chianti Classico, Toscana, Italy '08 \$11.00 / \$46.00
Malbec, Terrazas de Los Andes, Argentina '09 \$46.00