

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 Chesapeake 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	SEAFOOD STUFFED SHRIMP - 3
NEW YORK STRIP STEAK - 14oz	BROILED SEA SCALLOPS - 6oz
FILET MIGNON - 9oz	SNOW CRAB CLUSTERS - 1lbs
PRIME RIB - 16oz	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

Recipe straight from the Chesapeake Bay

10

JUMBO SHRIMP COCKTAIL

With a spicy cocktail sauce

12

COCONUT SHRIMP

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

9

STEAMED LITTLE NECK CLAMS

In its natural broth

10

STEAMED EDWARD ISLAND MUSSELS

With white wine, garlic, olive oil and herbs

8

STEAMED CAJUN CRAWFISH

Served with romulade

9

HOT CRAB DIP

Crabmeat in a creamy cheese sauce served with fresh tortillas

10

FRIED CALAMARI

With a fresh tomato sauce

10

SEAFOOD STUFFED MUSHROOMS

Stuffed with shrimp, scallops, crabmeat and seasoned bread crumbs

8

ARTICHOKE HEARTS FRENCH

Egg battered, sautéed with sherry lemon, butter

9

BRUSCHETTA BREAD

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

7

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

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

15

NEPTUNE SALAD

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

15

GRILLED CHICKEN OR SHRIMP COBB SALAD

With crumbled bleu cheese, bacon, hard boiled egg, black olives, tomato, cucumber, red onion in a red wine vinaigrette

chicken 13 shrimp 15

CASTAWAYS HOUSE SALAD

Combination of all our vegetables put over a bed of greens. Choice of dressing.

6

(BLEU CHEESE DRESSING 1.00 EXTRA)

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



PASTA

STUFFED SHELLS	15
<i>Jumbo pasta shells stuffed with ricotta cheese, topped with a delicious red sauce & melted mozzarella.</i>	
RAVIOLI FLORENTINE	18
<i>Stuffed with spinach and ricotta cheese topped with fresh marinara sauce and grated romano cheese.</i>	
ARTICHOKE FRENCH	18
<i>Sautéed with fresh broccoli and roasted red peppers, served over linguine.</i>	
LINGUINE WITH RED OR WHITE CLAM SAUCE	19
<i>Whole or chopped clams in your choice of red or white sauce.</i>	
SEAFOOD CIOPPINO	25
<i>Seafood stew simmered in a tomato wine stock with shrimp, scallops, clams, mussels & calamari served over linguine.</i>	
CASTAWAYS SEAFOOD SAUTÉ	25
<i>Sautéed shrimp, scallops and littleneck clams served in a lightly seasoned broth over a bed of linguine</i>	

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

CHICKEN

CHICKEN FRENCH	18
<i>Tender chicken breast, sautéed in sherry, lemon, butter.</i>	
CHICKEN PARMESAN	17
<i>Breaded chicken breast topped with red sauce and melted mozzarella cheese served with pasta</i>	
BLACKEN CHICKEN BREAST	18
<i>Coated with our homemade cajun spice over rice with a roasted corn and pepper salsa</i>	
CHICKEN AND SHRIMP JAMBALAYA	21
<i>Chicken, shrimp and cajun sausage cooked with bell peppers, onions, tomato, garlic in a spicy creole sauce over rice.</i>	

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