

## Raw Bar

### OYSTERS

Cocktail Sauce, Champagne Mignonette, Lemon

**East Coast** 3 Each

**West Coast** 3 Each

### AHI TUNA TARTAR

Avocado, Sweet Soy, Wonton, Sriracha Aioli 14

### SALMON SASHIMI

Soy Reduction, Blood Orange, Cilantro 12

## Starters

### PARMESAN GARLIC FRIES

Parmesan, Garlic, Truffle Aioli 7

### SHISHITO PEPPERS

Hawaiian Sea Salt, Lemon 9

### SPINACH & ARTICHOKE DIP

Brie, Parmesan, Tortilla Chips 12

### SHRIMP COCKTAIL

Cocktail Sauce, Green Goddess Dressing, Lemon 16

Additional Shrimp 4 Each

### TEMPURA SHRIMP

Honey Aioli, Candied Walnuts 14

### CRAB CAKE

Corn Relish, Salsa Cruda, Cilantro 15

### CALAMARI

Sweet Thai Chili Sauce, Spicy Aioli 13

### SWEET & SPICY WINGS

Sweet & Spicy Sauce, Sesame 13

### CASTAWAY SAMPLER

Shishito Peppers, Tempura Shrimp, Calamari, Wings 29

## From the Kettle

**FRENCH ONION** 7

**LOBSTER BISQUE** 8

## Potatoes

**ROASTED GARLIC MASHED POTATO** 6

**FRENCH FRIES** 6

**BAKED POTATO** 6

**TWICE BAKED POTATO** 8

**WASABI MASHED POTATO** 7

**LOADED MASHED POTATO** 7

**SWEET POTATO & VANILLA BEAN MASH** 8

## Accessories

**FIVE CHEESE TRUFFLED MAC 'N CHEESE** 11

**BLACK THAI FRIED RICE WITH SUNNY EGG** 9

**BRUSSELS SPROUTS WITH SMOKED BACON** 8

**GRILLED ASPARAGUS** 7

**SAUTEED BROCCOLINI** 7

**SAUTEED MUSHROOMS** 8

Add a cup of Lobster Bisque, Caesar Salad or Mixed Greens Salad to Entrée 5

## From the Fields

add grilled chicken 6 | add grilled shrimp 9 | add grilled salmon 11

### LOCAL FIELD GREENS

Fuji Apple, Candied Walnuts, Raspberry Vinaigrette 7

### HEARTS OF ROMAINE CAESAR SALAD

Croutons, Parmesan, Caesar Dressing reg 7 | entree 11

### WEDGE SALAD

Iceberg Lettuce, Bacon, Tomatoes, Blue Cheese, Blue Cheese Dressing 9

### BABY KALE SALAD

Fennel, Watermelon Radish, Sunflower Seeds, Parmesan, Herb Lemon Vinaigrette 8

### CRISPY BRUSSELS SPROUTS

Carrots, Fresno Peppers, Red Cabbage, Scallion, Red Onion, Chili-Lime Vinaigrette 8

## From the Grill

Served with Roasted Garlic Mashed Potato and Local Market Vegetables

**BONE-IN RIBEYE** 18oz 38

**FILET MIGNON** 8oz 38

**BONE-IN NEW YORK STRIP** 14oz 39

**FLAT IRON** 10oz 30

**PRIME TOP SIRLOIN** 8oz 29

### ADD

Lobster Tail 35 | Oscar Style 15 | Grilled Shrimp 12

### SAUCES

Gorgonzola 3 | Bernaise 3 | Green Peppercorn Demi Glace 3 | Chimichurri 3

## From the Sea

### MACADAMIA CRUSTED MAHI-MAHI

Roasted Garlic Mashed Potato, Cucumber-Papaya Relish 34

### CHILEAN SEABASS

Roasted Garlic Mashed Potato, Local Market Vegetables 37

### SKUNA BAY SALMON

Soy-Ginger Glaze, Asparagus Tempura, Wasabi Mashed Potato 30

### AHI TUNA

Black Thai Fried Rice, Edamame, Carrot, Sunny Egg 32

### SCALLOPS

Prosciutto, Grilled Pineapple Puree, Sweet Potato Mash 33

### SEAFOOD LINGUINI

Lobster Tail, Shrimp, Scallop, Mussels, Tomato-Basil Sauce 39

## Castaway Classics

### CASTAWAY CHEESEBURGER

Lettuce, Tomato, Red Onion, American Cheese, 1000 Island 17

add Bacon 1 | add Avocado 1 | add Sauteed Mushroom 1

add Caramelized Onion 1 | add Blue Cheese 1

### JIDORI ROASTED CHICKEN

Rosemary, Roasted Garlic Mashed Potato, Brussels Sprouts, Jus 27

### PRIME RIB

Herb Crusted, Roasted Garlic Mashed Potato, Asparagus, Creamy Horseradish, Au Jus 34

### BLACKENED CHICKEN LINGUINI

Grilled Chicken, Asparagus, Tomato, Shittake Mushroom, Red Bell Pepper, Cajun Cream Sauce 28

### GOAT CHEESE & PORTABELLA RAVIOLI

Arugula, Asparagus, Pistachio, Tomato Basil Sauce 25

### DUROC PORK CHOP

Sweet Potato Mash, Asparagus, Bourbon-Apple Sauce 30

# Specialty Drinks

## LOCAL FAVORITES

**Maui Itch** Captain Morgan, Malibu Rum, Banana Liqueur, Pineapple Juice, Grenadine, garnished with a Pineapple Wedge & Back Scratcher 10

**Castaway Tidal Wave** Bacardi Superior Rum, Blue Curacao, Pineapple Juice, Pina Colada Mix, garnished with a Pineapple Wedge & Cherry 8

## HANDCRAFTED

**Burning Mandarin** Sweet & Spicy! Absolut Mandrin Vodka, Lemon, Orange and Cranberry Juices with muddled fresh Serrano Peppers served on the rocks or straight up 10

**Cucumber Gin Cooler** Uncle Val's Botanical Gin, St. Germain Elderflower, fresh Lime Juice, and Sprite with muddled fresh Cucumber and Mint 9

**The Gold Rush** Woodford Reserve Bourbon, Honey and fresh Lemon Juice shaken, strained and served over ice 10

## MARGARITAS

**Margarita Fresh** Only 160 calories! Cazadores Blanco Tequila, Organic Agave Nectar and fresh Lime Juice served on the rocks 8

**Acai** Cuervo Gold Tequila, Acai Syrup, fresh Lime Juice and Organic Agave Nectar 9

**Dave's** Our founder's signature Margarita made with 1800 Reposado Tequila, Cointreau, fresh Lime Juice and Grand Marnier 10

## MARTINIS

**Grey Goose** Our classic martini made with Grey Goose Vodka, shaken and served chilled, garnished with a Blue Cheese stuffed Olive 12

**Lemon Drop** Absolut Citron Vodka, fresh Lemon Juice and Triple Sec served chilled 10

**Hibiscus** Tito's Handmade Vodka, Hibiscus Syrup, Organic Agave Nectar, fresh Lime & Lemon juice, muddled fresh Ginger and Cucumber served straight up and chilled 11

## SANGRIAS

**Blanca** Canyon Road Chardonnay, E & J Brandy, White Rum, Orange and Pineapple Juices and fresh Fruit 8

**Roja** Canyon Road Merlot, E & J Brandy, Organic Agave Nectar, Orange, Cranberry and Apple Juices and fresh Fruit 8

## TROPICAL

**Classic Mojito** Bacardi Superior Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Rock Coconut Mojito** Bacardi Coconut Rum, fresh Mint, fresh Lime Juice and Organic Agave Nectar 9

**Wild Berry Mojito** Bacardi Superior Rum, Organic Agave Nectar, fresh Mint and Seasonal Berries topped with a float of Bacardi 151 Rum 9

**1944 Mai Tai** Bacardi Superior Rum, Triple Sec, Orgeat Syrup, Orange and Pineapple Juices with a float of Myers's Dark Rum 9

# Beer

## CRAFT

Sierra Nevada 5.5  
Sam Adams 5.5  
Abita Jockamo IPA 8  
Allagash White 8  
Erdinger Hefeweizen 8  
Lost Coast Great White 8  
Lost Coast Tangerine Wheat 8  
North Coast PranQster 8  
Porterhouse Red Ale 8  
Weihestephaner 8  
Chimay Premier Red 11

## DOMESTIC

Budweiser 4.50  
Bud Light 4.50  
Coors Light 4.50  
Miller Lite 4.50

## IMPORT

Amstel Light 5.50  
Corona 5.50  
Heineken 5.50  
Stella Artois 5.50

## NON-ALCOHOLIC

O'Doul's 4.50

# Drinks

## Wine

### SPARKLING/CHAMPAGNE

*sweet to most sweet*

Coppola Blanc de Blancs 'Sofia', Monterey County 40  
William Wycliff Brut, California 6.50 26

*dry to most dry*

La Marca Prosecco, Italy 36  
Zonin .187ml Split, Prosecco Brut, Veneto, Italy 8  
Chandon Brut 'Classic', California 54  
Veuve Clicquot 'Yellow Label', France 95  
Dom Perignon Brut, France 265  
Korbel .187ml Split, Brut, California 9

### PINOT GRIGIO *milder to stronger*

Ecco Domani, delle Venezie, Italy 8 30  
Cavit, delle Venezie, Italy 7 26  
King Estate 'Signature' Pinot Gris, Oregon 44

### SAUVIGNON BLANC *milder to stronger*

Raymond Reserve, Napa Valley 40  
Canyon Road 6.50 26  
Coppola Diamond Collection  
Yellow Label, Sonoma 8.50 32  
Ferrari Carano Fume Blanc, Sonoma County 9.50 36

### CHARDONNAY *lightest to fullest*

Canyon Road, California 6.50 26  
William Hill Winery, Central Coast, California 8.50 32  
Kendall Jackson 'Vintner's Reserve', California 9.50 36  
La Crema, Monterey, California 11 42  
Sonoma-Cutrer, Russian River 14 54

### OTHER WHITE VARIETALS *off-dry to sweet*

Sokol Blosser 'Evolution' White Blend, Oregon 10 38  
Conundrum White Blend, California 48  
Pacific Rim, Riesling, Columbia Valley, Washington 36  
Chateau Ste. Michelle Riesling, Washington 8 30  
Beringer White Zinfandel, California 7 26  
Mirassou Moscato, California 7.50 28

### PINOT NOIR *milder to stronger*

Francis Ford Coppola Votre Sante, Sonoma 9 34  
Carmel Road, Monterey County 10.50 40  
MacMurray Ranch, 'Russian River', California 12 46  
Sanford 'Flor de Campo', Santa Barbara County 56

### MERLOT *milder to stronger*

Canyon Road, California 6.50 26  
St. Francis Vineyards, Sonoma Valley 9.50 36  
Sterling Vineyards 'Vintner's Collection', Central Coast 46

### CABERNET *milder to stronger*

Irony Small Lot Reserve, North Coast 9 34  
Sterling Vineyards, 'Vintner's Collection', Central Coast 12.50 48  
Canyon Road, California 6.50 26  
Robert Mondavi Private Selection, Central Coast 8 30  
Justin, Paso Robles, California 58  
Franciscan 'Estate', Napa Valley 52  
Hess 'Allomi Vineyard', Napa Valley 70  
Murphy-Goode, California 9.50 36

### OTHER RED VARIETALS *milder to stronger*

Gnarly Head 'Old Vine Zin' Zinfandel, Lodi, California 7.50 28  
Apothic Wines 'Winemaker's Blend', California 8 30  
Coppola Claret 'Black Label Diamond Collection', California 11 42  
Massimo Malbec Mendoza, Argentina 8.50 32  
Stag's Leap Wine Cellars 'Hands of Time' Red, Napa Valley 62  
Stag's Leap Winery Petite Sirah, Napa Valley 72  
HandCraft Petite Sirah, California 9 34

