

[FACT 1] INT. CASTAWAY PATIO - LIVELY - SOAKING UP THE SUN

## STARTERS

- CAVIAR FRITES** Petrossian Caviar, Vodka Crème Fraîche, Crisp Yukon Fries, 9 Spice Ranch 21
- CALAMARI** Citrus "Buffalo" Sauce, Tempura Peppers and Onions 18
- CRAB CAKE** Grilled Sweet Corn, Fresh Chives, Bell Pepper, Chipotle Aioli 19
- ROASTED TRICOLOR CAULIFLOWER (V) (GF)** Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili 16
- ROASTED BRUSSELS SPROUTS (V) (GF)** Thai Chili Glaze, Young Coconut, Basil, Mint 16

## RAW BAR

- CHILLED OYSTERS (GF)** Half Dozen, East and West Coast, Ancho Chili Cocktail Sauce, Pink Peppercorn & Champagne Mignonette 24
- BLUE POINTS - EAST COAST** Fresh, Crisp, Firm Texture, with Sweet Notes and a Salty Finish
- MALPEQUE - EAST COAST** Light-bodied with Crisp Flavor, High Brininess, and a Sweet, Clean Finish
- KUMAMOTO - WEST COAST** Creamy, Subtle Brine, Notes of Cucumber with a Sweet and Salty Finish
- SHRIMP COCKTAIL (GF)** Citrus Poached, Ancho Chili Cocktail Sauce, Lemon 19

## TARTINES

- Served on grilled rustic country bread brushed with imported olive oil
- CRUSHED AVOCADO** Cilantro, Lime, Chili, Cured Tomato 15
  - MARINATED TOMATO** Basil Whipped Ricotta, Aged Balsamic 15
  - PARMA HAM** Truffle Whipped Ricotta, Mint, Extra Virgin Olive Oil 16

## SHOWSTOPPERS!

You must try these!

### IMPERIAL SEAFOOD TOWER (GF)

East & West Coast Oysters, Shrimp Cocktail, Snow Crab Cluster, Whole Maine Lobster, Jonah Crab Claws, Peruvian Scallop, White Soy, Salmon Poke, Wakame 175

## CHEESE AND CHARCUTERIE BAR

Curated by the Beverly Hills Cheese Shop. Available as a plate of 4 (24) or 7 (37) and served with Chef accoutrements.

### (CHEESE)

- BLACK LABEL CAMBOZOLA** Brie-style Pasteurized Cow's Milk Blue Cheese, Germany
- MOLITERNO AL TARTUFO** Aged Pecorino Cheese, Filled with Black Truffles, Italy
- FROMAGER D'AFFINOIS** Luscious, Pasteurized Cow's Milk, and Double-Crème, France
- MIDNIGHT MOON** Hard and Nutty Goat's Milk Cheese, Holland
- RULO "CRÈME BRULÉE"** Goat's Milk with Creme Brulee Notes, Spain

### (MEAT)

- SALAME NAPOLI - PICCANTE** Roughly Ground, Lightly Spiced Pork
- COPPA SENESA** Lean Tuscan Salami with Aromas of Cloves, Cinnamon, and Nutmeg
- VENTRICINA SALAME** Well-defined Aromas of Cured Meat, Pepper, Paprika, and Chili, with Notes of Fennel
- PROSCIUTTO DE PARMA** 18-month Aged Ham

## THE BRUNCHY STUFF

- CRABCAKE BENEDICT** Poached Egg, Roasted Potatoes, Broccoli, Chipotle Hollandaise, Caviar 25
- SMOKED SALMON BENEDICT** Poached Egg, Roasted Potatoes, Broccoli, Hollandaise, Salmon Roe 24
- SHORT RIB BENEDICT** Poached Egg, Hollandaise, Waffle, Herb Roasted Tomato, Broccoli 30
- CHICKEN AND WAFFLES** Crisp Chicken Breast, Roasted Honey Sriracha Glaze, Smoked Maple Syrup 27
- COCONUT SHRIMP AND WAFFLES** Orange Scented Waffle, Coconut Shrimp Tempura, Buffalo Sauce, Smoked Maple Syrup 24
- FRENCH TOAST** Thick Cut, Fluff, Cinnamon, Cognac Roasted Golden Apples, Nutella, Spiced Maple Syrup 21
- HANGOVER HASH** Port Wine Braised Short Rib, Wild Mushrooms, Roasted Potatoes, Poached Eggs 26
- DOUBLE PATTY SMASH BURGER** Lettuce, Tomato, Cheddar Cheese, Secret Sauce, Caramelized Onions, Garlic Fries, Brioche Bun 22
- BEYOND MEATLESS BURGER** Crushed Avocado, Tomato Confit, Aged Cheddar, Chipotle Aioli, Garlic Fries 23
- PAN SEARED FAROE ISLAND SALMON** Roasted Potatoes, Garlic Caper Butter Sauce, Seasonal Vegetables 38

### STEAK AND EGGS BENEDICT

Poached Eggs, Toasted Brioche, Chimichurri, Herb Roasted Tomatoes

**30-DAY DRY AGED RIBEYE** 49

**FILET MIGNON 8oz** 42

**BISTRO STEAK 8oz 38** (One of the most tender cuts, lean yet juicy)

Myth or fact?  
Only Rip your steak once.

FACT. Now this is something that has been fought over for years, and is still being discussed. We believe this to be a fact. Flipping your steak once, allows for each side to sear and develop a "crust." This crust essentially works to lock in the juices and keep your steak juicy and flavorful.

## GREENS

(ADD TO SALAD: GRILLED SHRIMP (6) \$13, PAN ROASTED FAROE ISLAND SALMON \$14, MARY'S LEMON BRINED GRILLED CHICKEN BREAST \$13)

- LITTLE GEM CAESAR (GF)** Shaved Parmesan, Gluten Free Garlic Bread Crumbs, Crisp Capers 15
- ORGANIC GREENS (V) (GF)** Avocado, Tomatoes, Toasted Quinoa, Smoked Tomato Vinaigrette 15
- THE WEDGE (GF)** Iceberg Babies, Ranch, Blue Cheese, Radish, Cherry Tomato, Coppa 16

## SIDES

- GARLIC FRIES (GF)** Parmesan, Rosemary, Parsley 10
- PEPPERED BACON** 6
- TWO FRIED EGGS** 6
- ROASTED POTATOES** 7
- GRILLED BROCCOLI AND BROCCOLINI** Garlic Confit, Chili Flakes, Broccoli Puree 10
- WAFFLE** 6

(V) Vegetarian (GF) Gluten Friendly

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN.