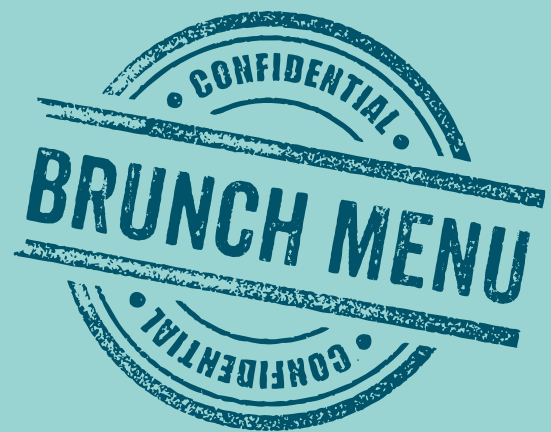




Castaway

by
Perry Pollaci, Executive Chef



Version: 3

072418-7944

www.castawayburbank.com

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[ACT 1]

INT. CASTAWAY PATIO - LIVELY - SOAKING UP THE SUN

[FADE IN]

CHEESE AND CHARCUTERIE BAR

We have a team of Chefs who have curated a program of artisanal meats and cheese. Please feel free to chat with them or ask any one of us for our favorites.

Available as a plate of 4 (18) or 7 (28), served with Chef accoutrements.

(MEAT)

BRESAOLA

Cured and air-dried beef tenderloin from Italy

CULATELLO DI ZIBELLO

Rear leg of pig aka "little ass" from Italy

VENTRICINI SALAMI

High fat and coarse ground with chili & paprika from Italy

SPINATA PICANTE SPICY ITALIAN SALAMI

Smoky and spicy chorizo from Italy

DUCK PROSCIUTTO

Spiced magret breast from France

(CHEESE)

ST. ANDRE

Cow's milk triple cream from France

RED DRAGON

Cow's milk cheddar with mustard seed and welsh brown ale from England

MIDNIGHT MOON

Hard and nutty goat's milk cheese from Holland

CABRALES

Cow's milk blue cheese from Spain

EWEPHORIA

Sheep's milk gouda from the Netherlands

RULO DE CABRA

Goat's milk with crème brûlée notes from Spain

TARTINES

Served on grilled rustic country bread brushed with imported olive oil.

CRUSHED AVOCADO

Cilantro, lime, chili and 24-hour tomatoes 12

SEARED TUNA

Avocado, nicoise olives, piquillo peppers, crisp capers and lemon 17

RICOTTA-HONEY-STRAWBERRY

Balsamic marmalade 10

SALADS

Eat your veggies!

Add a co-star to complement: Chicken 12, Shrimp 13, Salmon 15, Seared Tuna 16

(Ensemble)

KALE CAESAR

From the farmers market done with white anchovy dressing, whipped ricotta and gluten free croutons 12

BABY GREENS

Tossed with a shallot vinaigrette and sprinkled with shaved carrots, watermelon radish and roasted grapes 11

BURRATA CHEESE

Sugar snap peas and local citrus touched with mint 15

HEIRLOOM TOMATO

Basil whipped goat cheese and roasted strawberry chia seed jam 14

TWO, IF BY SEA

SHRIMP COCKTAIL

Poached with ancho chili cocktail sauce 16

POINT VICENTE CALAMARI

Sautéed with the spicy and smoky flavor of piquillo peppers and crimini mushrooms 14

PERUVIAN CEVICHE OF CORVINA

Orange-scented yam underneath house-made choclo and aji amarillo pepper 14

CHARRED OCTOPUS

Crispy peewee potato, squid ink emulsion and 24 hour tomatoes 17

DUNGENESS CRAB CAKE

Cornflake-crust West Coast crab with traditional celery root and apple remoulade 16

IMPERIAL SEAFOOD PLATTER

(a true show stopper)

Oysters, Shrimp, Jonah Crab, Snow Crab, Chilled Lobster, Peruvian Ceviche, Seared Tuna 165

THE BRUNCHY STUFF

CRAB CAKE BENEDICT

Poached egg, roasted potatoes, grilled asparagus, chipotle hollandaise and caviar 21

SMOKED SALMON BENEDICT

Poached egg, roasted potatoes, grilled asparagus, classic hollandaise and salmon roe 22

CHICKEN & WAFFLES

Crisp chicken breast, roasted honey sriracha glaze with smoked maple syrup 19

LOBSTER & WAFFLES

(the super star)

Masago tempura lobster tail and orange scented waffles and smoked maple syrup 37

FRENCH TOAST

That's thick cut with fluff, rum-roasted banana, nutella and spiced maple syrup 17

SHRIMP & GRITS

Anson mills grits, tiger shrimp, tomato and poached egg with sweet garlic chips 18

STEAK AND EGGS "BENEDICT"

Poached eggs, crisp potato cakes, chimichurri and vine roasted tomato

HANGER STEAK, Snake River Farms 24

WAGYU SKIRT STEAK, Mishima Reserve 32

BLACK ANGUS FILET, Revier Cattle Company 38

CASTAWAY'S BURGER

House blend beef with pepper jack cheese, smoked bacon, arugula, chipotle aioli and fries 18

BEYOND MEAT(LESS) BURGER ← Vegetarian

Shallot marmalade, lemon aioli, smoked gouda, confit tomato and fries 16

SUPPORTING CAST

You can't win an Oscar on your own.

FRIED EGGS 6

BACON 6

POTATO CAKES 6

CRISPY HOUSE FRIES 6

CHICKEN SAUSAGE 6

LIGHTLY GRILLED ASPARAGUS 9

[FADE OUT]