



**MENU**

# CASTAWAYS

## BISTRO

### APPETIZERS

<b>Salmon Tower with Tuna Carpaccio</b>	<b>RD\$850.00</b>
<b>Cajun Style Fried Deviled Eggs</b>	<b>RD\$400.00</b>
<b>Cajun Hush Puppy Basket</b> and Honey Whipped Butter.	<b>RD\$350.00</b>
<b>Calamari</b> Served with Marinara and Lemon Aioli.	<b>RD\$525.00</b>
<b>Lobstercargot</b> Our Signature Dish Lobster in Puff Pastry with Pernod, and Parmesan.	<b>RD\$750.00</b>
<b>Chef Lubin's Famous Ceviche</b> Mahi Mahi with Coconut with Spiced Plantain Chips	<b>RD\$625.00</b>
<b>Seafood Gumbo (Cup)</b>	<b>RD\$375.00</b>
<b>Cajun Chicken Bites</b> with Jalapeno Cream Sauce.	<b>RD\$475.00</b>
<b>Fried Mozzarella with Marinara</b>	<b>RD\$425.00</b>
<b>Natchitoces Meat Pies</b> (Like Empanadas Folks!)	<b>RD\$475.00</b>

**ALL CHECKS SUBJECT TO TAXES AS REQUIRED BY DOMINICAN LAW.**

### SOUPS & SALADS

<b>Lobster Bisque</b>	<b>RD\$450.00</b>
<b>Seafood Gumbo (Bowl)</b> with French Bread.	<b>RD\$725.00</b>
<b>Burrata Salad</b> Burrata Salad Fresh Mozzarella Cheese, Arugula, Tomatoes with E.V.O.O. and Balsamic.	<b>RD\$550.00</b>
<b>Cajun Chicken Caesar</b> Grilled Mildly Spiced Chicken with House-made Croutons.	<b>RD\$575.00</b>
<b>Asian Sesame Shrimp Salad</b> With Mandarins, and Carrots in a Cilantro Lime Dressing.	<b>RD\$625.00</b>

### ENTREES

<b>Shrimp Creole</b> Traditional Mildly Spicy Tomato Shrimp and Rice Dish.	<b>RD\$800.00</b>
<b>Lobster Etouffee</b> Our Version of a Nawlins' Classic Dish!	<b>RD\$1,000.00</b>
<b>Jambalaya</b> With Sausage, Chicken, and Okra On Louisiana Dirty Rice.	<b>RD\$750.00</b>
<b>Seafood Gumbo</b> With Shrimp, Fish, and Langostino.	<b>RD\$750.00</b>
<b>Red Beans And Louisiana Dirty Rice</b> With Cajun Style Sausage.	<b>RD\$675.00</b>
<b>Whole Fried Fish</b> Expertly Seasoned, and Crispy with Rice, Tostones, and Caesar Salad.	<b>RD\$1,200.00 LB</b>
<b>Fried Platter</b> (Fish/Shrimp/Langostinos/Calamari) with Coleslaw and Fries.	<b>RD\$1,200.00</b>
<b>Cajun Shrimp Pasta</b> Fettucini in a Cremo Spicy Sauce with Green Onion.	<b>RD\$850.00</b>



**Nawlins BBQ Shrimp**

In Black Pepper, Butter, and Worcestershire with French Bread.

**RD\$875.00****Muffaletta**

Ham, Salami, and Provolone with House-made Olive Relish.

**RD\$575.00****Shrimp or Fried Fish Po Boy**

On French Roll with Chipotle Mayo, Lettuce, and Tomato with Fries.

**RD\$575.00****Shrimp and Grits**

Cheddar Grits with Green Onion, and Feta and Drizzled with Balsamic Glaze.

**RD\$750.00****Cajun Lobster Tempura**

Hunks of Lobster, Lightly Spiced, in a Crispy Batter with Coleslaw, and Yuca Mash.

**RD\$1,100.00****Grilled Lobster with Drawn Butter**

With Caesar, and Tostones.

**RD\$1,700.00 LB****Blackened Chicken Alfredo**

Blackened Spiced Chicken With House-made Alfredo.

**RD\$675.00****Cajun Ribeye**

14 oz Angus Ribeye with Cajun Butter, Caesar Salad, and Garlic Rosemary Fries.

**RD\$1,600.00****Chef Lubins Stuffed Chicken**

Spinach, Cranberry, Bacon, Cheddar, and Dijon. With Caesar, and Yuca Mash.

**RD\$775.00****Paella for 2 people or more**

Traditional Seafood Paella with Spanish Saffron Rice.

**RD\$1,000.00 PER PERSON****Parrillada for 2 or more**

Shrimp, Calamari, Mussels, Langostinos, Fish with Caesar, and Tostones.

**RD\$2,000.00 PER PERSON****Castaways Burger**

With Fried Pimento Cheese, and Red Pepper Jelly with Cajun Fries.

**RD\$600.00****Filet with Mushroom Sauce**

Add Cajun Style or Mushroom Sauce. Served with Caesar, and Fries.

**RD\$1,400.00****Miso Grilled Salmon**

With Coconut Lemon Grass Sauce on Gnocchi with Vegetable Hash.

**RD\$1,100.00****Grilled Mahi with Rice, and Slaw**

Served with Choice of Coconut, Creole or Spicy Garlic Sauce.

**RD\$1,000.00****Pan Seared Grouper**

With Fresh Herbs, Garlic, Tomato, and Olive with Oven Roast Potato.

**RD\$1,000.00****Grilled Octopus**

With Red Curry Sauce, Golden Potatos, and Zucchini.

**RD\$1,300.00****Philly Cheesesteak Sandwich**

"A Sandwich Even Rocky Would be Jealous Of".

**RD\$600.00**

## SIDES MENU

**Dirty Rice****RD\$175.00****Cajun Fries****RD\$175.00****Caesar Salad****RD\$175.00****Coleslaw****RD\$175.00****Tostones****RD\$175.00****White Rice, and Beans****RD\$175.00****Garlic Rosemary Fries****RD\$175.00****Caesar****RD\$175.00****Yucca Mash with Manchego, and Panko****RD\$175.00**

# DESSERT MENU

Pecan Praline Cheesecake	RD\$350.00	Key Lime Pie with Toasted Coconut	RD\$350.00
Bananas Foster	RD\$350.00	Krispy Kreme Bread Pudding With Whiskey Caramel	RD\$350.00
Southern Comfort Chocolate Pie	RD\$350.00		
Crème Brûlée	RD\$350.00		

## BEVERAGE

### COCKTAILS

Pelican Pete's Pina Colada	RD\$410.00
Mojo Mikes Mojito	RD\$410.00
Captain Charlie's Caipirinha	RD\$410.00
Nawlins Hurricane	RD\$410.00
Frozen Banana Daiquiri	RD\$410.00
Chinola Gin, and Tonic	RD\$410.00
Miami Vice	RD\$410.00
Goombay Smash	RD\$410.00
Coco Loco	RD\$410.00
Sheila's Sea Breeze	RD\$410.00
The Boss's Lemon Drop Martini	RD\$410.00
The Sexy Strawberry Daiquiri	RD\$410.00
Smoked Pig Manhattan	RD\$700.00

### WINES

House Cab	RD\$350.00
House Merlot	RD\$350.00
House Chard	RD\$350.00
House Pinot Grigio	RD\$400.00
House Pinot Noir	RD\$400.00
Castaway's House Made Sangria	RD\$350.00

### BEERS LIST

Presidente, and Presidente Light	RD\$200.00
Canita	RD\$200.00
Coors Light	RD\$200.00
Stella Artois	RD\$250.00
Heineken	RD\$250.00
Corona	RD\$250.00
Modelo Especial	RD\$210.00
Modelo Negra	RD\$250.00

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