

Starters

Chicken Stuffed Poppers - \$10

Chicken tenderloin and our house made beer cheese stuffed into fresh jalapeños, wrapped in applewood smoked bacon, and oven roasted, over ranch and sriracha.

Hot Beer Cheese Nachos - \$8

Our corn tortilla chips topped with our house made hot craft beer cheese, ground beef, red onions, tomatoes, and scallions.

Castaways Poutine - \$9

Waffle fries topped with brown beer gravy, Wisconsin white cheddar cheese curds, and our slow cooked pulled pork to give it our own Castaways twist.

Deep Fried Wickles™ Pickles - \$7

Beer battered and served with our creamy horseradish sauce.

Mrs. Peters Smoked Fish Dip - \$12

Choice of Mermaid or Hot Ta Mahi, served with celery, carrots, jalapeños, tomato, red onion, and our fried flour tortilla chips.

Chicken Tenders - \$10

Hand-breaded tenderloin, served with your choice of side sauce or tossed.

Salads

House Salad - \$11

Side Salad - \$4

Freshly mixed greens with vine ripe tomatoes, red onions, cucumbers, seasoned croutons, and applewood smoked bacon, served with your choice of dressing.

Wedge - \$8

Side Wedge - \$5

A generous wedge of crisp iceberg lettuce topped with bleu cheese dressing, applewood smoked bacon, red onions, and vine ripe tomatoes, then smothered in bleu cheese crumbles and freshly cracked pepper.

Grilled Portabella - \$12

Grilled portabella atop tender leaves of baby spinach with sliced roma tomatoes, diced red onions, roasted red peppers, and feta cheese, suggested with our balsamic vinaigrette.

Roasted Beet Salad - \$12

Roasted beets over a bed of arugula with Granny Smith apples, radish, goat cheese, and cider-pickled red onions, suggested with our lemon poppy seed dressing.

Dressings: Italian, Oil & Vinegar, Balsamic Vinaigrette, Ranch, Bleu Cheese, Honey Mustard, and "1,000 Island"

Add to any Salad: - Chicken - \$4 - Tiger Shrimp - \$6 - Mahi - \$8

Jumbo Chicken Wings

Served with celery and your choice of ranch or bleu cheese dressing

8 - \$11 12 - \$14.5 18 - \$20

Tossed in any of our house made sauces:

Mild / Medium / Hot / Nuclear / Guinness® Stout BBQ / Sweet Ginger Chili / Honey Mustard / Garlic Parmesan / Dry Jerk / Brown Sugar Bourbon / Golden BBQ / Sweet Buffalo

****All sauces & dressings are homemade, extras are 65¢ each.****

Burgers

Our burgers are a half pound of an Artisan Blend of the finest USDA Angus Beef on a brioche bun with lettuce, tomato, red onion, pickles, and served with your choice of waffle fries, house chips, tater tots, coleslaw, or seasonal vegetable.

Sweet potato fries, Side Salad, Onion Rings, or Mac & Cheese, add \$2, Side Wedge Salad, add \$3.

Plain - \$11

- Cheese – **add \$1** – American, Cheddar, Provolone, Swiss, Mozzarella, Pepper Jack, Bleu Cheese, or Gouda
- Peppers, Sautéed Onions, Mushrooms, Jalapeños – **add 75¢ ea.**
- Fried Egg – **add \$1** - Bacon – **add \$1.50** - Pork Belly – **add \$2**

Black and Bleu - \$12

Blackened and topped with a mound of bleu cheese crumbles.

The Grind - \$14

50% smoked applewood bacon and 50% Angus Beef topped with crispy pork belly, swiss cheese, and a lemon aioli.

Stuffed Mushroom Swiss - \$13

Stuffed full of marinated portabellas and swiss cheese, and topped with A1 aioli. (Lowest temp available is medium)

Smoked Gouda - \$15

Topped with smoked gouda cheese, applewood smoked bacon, red onions, fresh mixed greens, and creamy horseradish sauce on a pretzel bun.

Stuffed Smokehouse - \$15

Stuffed full of cheddar cheese and jalapeños, then topped with crispy applewood smoked bacon, firecracker onions, and our house made Guinness® stout BBQ sauce. (Lowest temp available is medium)

Roasted Corn & Black Bean - \$12

Our homemade roasted corn and black bean burger with lettuce, tomato, red onion, topped with our smoked jalapeño aioli.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Hand-Helds

All sandwiches can be made as a wrap at no additional charge.

All sandwiches are served with your choice of waffle fries, house chips, tater tots, coleslaw, or seasonal vegetable.

Sweet potato fries, Side Salad, Onion Rings, or Mac & Cheese, add \$2, Side Wedge Salad, add \$3.

Don Cubano - \$13

Crispy fried pork belly, smoked ham, pulled pork, pickles, swiss cheese, mayo, and spicy mustard on a pressed ciabatta bun.

Reuben - \$12

Slow cooked corned beef, sauerkraut, swiss cheese, and our homemade "1,000 Island" dressing on marble rye.

Buffalo Chicken Sandwich - \$11

Grilled or Fried chicken breast, tossed in your choice of sauce, topped with bleu cheese dressing, lettuce, and onion on a brioche bun.

Roast Beef Melt - \$11

Our slow cooked roast beef in a toasted roll topped with brown beer gravy, sautéed onions, and provolone cheese.

Mahi-Mahi Reuben Sandwich - \$17

Mahi-mahi topped with our homemade coleslaw, swiss cheese, and homemade "1,000 Island" dressing on a grilled ciabatta bun.
- Choice of Grilled, Blackened, Jerked, or Fried

Castaways Chicken Philly - \$13

Shredded chicken breast with sautéed onions, mushrooms, waffle fries, applewood smoked bacon, mayo, and red pepper relish on a toasted roll topped with provolone cheese.

The Swimming Pig - \$12

Slow cooked pulled pork and three-cheese mac and cheese topped with Guinness® stout BBQ sauce on a brioche bun.

The French Quarter - \$16

A half-pound combination of blackened chicken, andouille sausage, and shrimp with sautéed peppers and onions, with pepper jack cheese and Cajun aioli, in a baked sub roll.

Seafood Tacos (3)

(Excludes side)

Shrimp - \$14 Mahi-Mahi - \$16

Fresh jalapeño slaw, and smoked jalapeño aioli, on flour tortilla.

3 Cheese Mac & Cheese

A creamy 3 cheese sauce, pasta shells, and crispy applewood smoked bacon, topped with scallions.

Side - \$4 Bowl - \$8

Bowl with Chicken Tenderloin - \$12

Bowl with Grilled Tiger Shrimp - \$14

Pizza

Four Cheese

Our special 4 cheese house blend with our "Hops-infused" marinara.

10" - \$13 16" - \$17

Margherita

Ricotta cheese blend with fresh garlic, roma tomatoes, fresh basil, and drizzled with our house made "Hops-infused" marinara.

10" - \$13 16" - \$18

Buffalo Chicken

Fried chicken pieces (tossed in your choice of sauce), bleu cheese crumbles, mozzarella, and a bleu cheese sauce atop our crispy crust.

10" - \$15 16" - \$20

The Butcher

Pepperoni, ham, Italian sausage, applewood smoked bacon, and mozzarella cheese over "Hops-infused" marinara.

10" - \$15 16" - \$22

Shhh....Don't tell Ronald!

Ground beef, american, mozzarella, and cheddar cheeses, pickles, onion, shredded lettuce, over our "1,000 Island" sauce, topped with toasted sesame seeds.

10" - \$15 16" - \$20

Extra Toppings

10 inch: \$1.00 Regular

\$1.75 Specialty

16 inch: \$1.75 Regular

\$2.50 Specialty

Add - Chicken: \$4

Regular Toppings

Oven Roasted Tomato, Mushroom, Pineapple, Jalapeño, Bell Pepper, Spinach, Red Onion, Garlic, Sautéed Onions

Specialty Toppings

Pepperoni, Italian Sausage, Ham, Pulled Pork, Ground Beef, Applewood Smoked Bacon, Bleu Cheese, Goat Cheese

Flatbreads

Chicken Bruschetta Flatbread - \$10

Chicken tenderloin, parmesan cheese, our homemade bruschetta, and mozzarella cheese, baked on our garlic parmesan flatbread.

Pulled Pork Flatbread - \$11

Braised pork shoulder, cheddar cheese, applewood smoked bacon, Wickles™ pickles, firecracker onions, and our homemade Guinness® stout BBQ sauce.

Chicken Flatbread - \$13

Chicken tenderloin, red onions, tomatoes, marinated mushrooms, sautéed spinach, romano cheese, and seasoned goat cheese, and drizzled with balsamic glaze.

Reuben Flatbread - \$11

Slow cooked corned beef, sauerkraut, swiss and mozzarella cheeses, and "1,000 Island" sauce.

Chicken-Bacon Ranch Flatbread - \$10

Chicken tenderloin, applewood smoked bacon, cheddar and mozzarella cheeses, and drizzled with ranch dressing.

The Little Popper Flatbread - \$11

A deconstructed version of our poppers.... chicken tenderloin, house made beer cheese, applewood smoked bacon, julienned fresh jalapeños, cheddar and mozzarella cheeses, and drizzled with ranch and sriracha.