APPETIZERS

BLUEPOINT OYSTERS
six on the half shell 14

OYSTER ROCKEFELLER
baked in spinach, parmesan, mushrooms & bacon 17

FILET MIGNON WELLINGTON
gorgonzola, hollandaise & rosemary 17

SHELLFISH COCKTAILS
dungeness crab 15/ bay shrimp 10/ prawns 15
combination 17

GARLIC CHEESE BAGUETTE 8

SEARED SCALLOPS
pecorino grits, cognac, pomegranate & molasses 14

CALAMARI FRITTI herbs, arugula & garlic 12

ROASTED BRIE
caramelized granny smith apples & garlic bread 15

CLAMS BORDELAISE
garlic, lemon, clam stock, wine & red chili flakes 16

MUSSELS FRA DIAVOLO
marinara sauce, garlic, clam stock, butter, chilies & anchor steam 14

SOUPS & SALADS

CLAM CHOWDER cup 6/bowl 8/bread bowl 10
LOBSTER BISQUE cup 7/bowl 9/bread bowl 11
Add a soup to your salad or sandwich cup 4/bowl 6

DINNER SALAD mixed greens, tomatoes, red onion, carrots, cucumbers & sliced almonds 8

CAESAR SALAD romaine, parmesan, anchovies 11

SPINACH SALAD sliced apple, walnuts, gorgonzola, tossed in a citrus pear dressing 12
Add grilled chicken 5/grilled steak 12
bay shrimp 5/ prawns 9/crab 12

CAPRESE tomatoes, basil, buffalo mozzarella 13

LOUIE bay shrimp15/ crab 19/combination 17

LUNCH & SANDWICHES until 4pm

Served with fries. Sub side salad 2 or cup of soup 4.

***FISH & CHIPS** beer batter rock cod & slaw 15

CAJUN FRIED SHRIMP half pound of seasoned & battered medium shrimp 13

***AMERICAN KOBE CHEDDAR BURGER**
half pound of domestic waygu kobe beef, lettuce, tomato & red onion 14
extras +1: bacon, sautéed mushrooms, caramelized onions

RUEBEN corned beef, swiss, sauerkraut & thousand island dressing served on rye bread 13

FISH TACOS jalapeño slaw with wasabi aioli 11

CHICKEN SALAD CLUB tender chicken breast, golden raisins, celery, red onion, bacon, lettuce & tomato, on whole wheat 12

CRAB MELT FOCCACIA dungeness crab salad, arugula, tomatoes, lemon & tarragon vinaigrette 17

BLACKENED CHICKEN chicken breast, lettuce, tomato, onion & jalapeño aioli 13

SHRIMP PO'BOY cajun battered shrimp, lettuce tomato & orleans remoulade 14

OYSTER PO'BOY cajun battered bluepoint oysters, lettuce, tomato, orleans remoulade 15

CASTAGNOLA'S STEAK SANDWICH
eight ounce ribeye steak, caramelized onions, lettuce, tomato & horseradish cream sauce 16
*****Served all day*

PASTA

CASTAGNOLA'S BOLOGNESE rich meat sauce with a hint of cinnamon over linguini 22

MEAT LASAGNA ground beef with layers of pasta and three cheeses 18

SPINACH LASAGNA seasonal vegetables with layers of pasta and three cheeses 15

LOBSTER RAVIOLI stuffed ravioli in a pink sauce with pine nuts 21

LINGUINI & CLAMS wine cream sauce with chorizo & sundried tomatoes 24

CHICKEN PENNE FLORETINE chicken breast, roasted red pepper, spinach & mushrooms 24

LAND

Served with garlic mashed potatoes & sautéed spinach. Add prawns 9 or lobster tail 18.

GRILLED NEW YORK STRIP
served with burgundy demi-glace
20 OZ 40
16 OZ 30
12 OZ 24

SEARED FILET MIGNON
served with port reduction
12 OZ 40
8 OZ 30

PRIME RIB friday & saturday only 30

BABY BACK RIBS smoked pork ribs, with a peppercorn & whiskey BBQ sauce, served with onion rings & jalapeño slaw 22

All beef is prepared Chef's choice of medium-rare, unless specified otherwise. Please allow additional time for higher temperatures and/ or larger cuts.

SEA

Served with rice medley & seasonal vegetables.

CRAB CAKES
dungeness crab & beurre blanc sauce 20

CRAB CIOPPINO
dungeness crab, fish stew & tomatoes served with crostini 28

SHELLFISH CIOPPINO
fresh shellfish, fish stew & tomatoes served with crostini 35

WHOLE DUNGENESS CRAB
garlic roasted or steamed with drawn butter 32

KING CRAB LEGS
chilled or steamed with drawn butter 28

MAINE LOBSTER TAIL
12 ounces, split shell, drawn butter 40

GRILLED WILD SALMON
orleans remoulade 25

GRILLED WILD SWORDFISH
roasted red pepper coulis 30

SEARED MAHI MAHI
beurre blanc 25

Validated parking at the corner of Jefferson and Taylor. Service charge of 18% for separate checks & all parties of six or more persons.
San Francisco Employer Mandated surcharge included on all checks.