



"Our dining experience encourages the practice of sharing and grazing. Each dish comes to the table as they are ready and in no particular order- allowing you to try many different dishes and flavours"

## RAW BAR, CEVICHE & TIRADITO

- Oysters on the ½ Shell** each 3.50  
ginger-lime mignonette, chipotle cocktail sauce ½ dozen 18
- Clams on the ½ Shell** 13  
chipotle cocktail sauce
- Jumbo Shrimp Cocktail** 15  
chipotle cocktail sauce
- Ceviche Mixto** 19  
codfish, octopus, scallops, red onion, cilantro, avocado, leche de tigre, sweet potato chips, cancha, corn nuts
- 'Peruvian'-Style Tuna Poke Bowl** 18  
sushi rice, grilled pineapple slaw, edamame, sweet soy & aji amarillo mayo
- Coconut Milk & Lemongrass Poached Scallop Tiradito** 21  
passionfruit & aji amarillo puree, crispy ginger, cucumber, radish, coconut
- Tuna Tiradito** 22  
melon, chili crisp, aged sherry vinegar
- Cast Seaside Tower** 75  
6 oysters, 6 clams, 4 jumbo shrimp cocktail, fried oyster deviled eggs, smoked blue fish pate

## SNACKS

- Chips with Guacamole & Salsa Roja** 15
- Smoked Bluefish Pate** 12  
carrot hot sauce, buttery crackers
- Fried Oyster Deviled Eggs** 13  
house-made carrot hot sauce
- Charred Edamame** 15  
yuzu kosho & aji amarillo pesto, furikake
- Crispy Brussel Sprouts** 19  
chili crisp vinaigrette, smokey blue cheese, crispy garlic, hot honey
- Roasted Shishito Peppers** 16  
aji verde, cotija, mint, crispy garlic
- Fried Oysters** 20  
Louie Dressing

## SIDES

- Smoked Bacon** 7
- Tator Tots** 5
- Heirloom Beans** 5
- Breakfast Sausage** 3

## PLATES

- Baked Littleneck Clams or Oysters** 14/18  
spicy garlic butter, cotija
- Beet Carpaccio** 14  
whipped feta, pickled kumquat, pepitas, red cress, prickly pear vinaigrette
- Baby Romaine** 12  
hush puppies, roasted poblano & pepita dressing, cotija
- Empanadas** 15  
roasted corn, poblano, black beans, chihuahua cheese, onion, spiced avocado puree, crema
- Cheddar & Scallion Cornmeal Bisquit** 7  
honey butter
- Breakfast Tostada** 15  
potato chorizo, poblano, onion, fried egg, avocado & tomatillo salsa
- Avocado Toast** 13  
soft egg, chili crisp
- Salsa Rojo Chicken Tamale** 15  
avocado tomatillo puree, crema, cotija, chicharron
- Cottage Cheese Pancakes** 14  
passionfruit yogurt, blueberries, maple syrup
- Cinnamon & Sugar French Toast Bake** 14  
tres leche sauce, blueberries, maple syrup
- Fried Egg & Cheddar Sandwich** 9  
cheddar & scallion cornmeal bisquit  
*add smoked bacon 3 • add breakfast sausage 2*
- Breakfast Burrito** 15  
scrambled eggs, bacon, tots, chihuahua cheese, salsa rojo & verde, crema, cotija
- Huevos Rancheros** 12  
2 eggs any style, tostada, heirloom butter beans, cotija, salsa rojo, avocado  
*• add grilled skirt steak 12 •*
- Fried Chicken Sandwich** 17  
chorizo gravy, honey fermented jalapenos, cheddar & scallion cornmeal bisquit *• add fried egg 2 •*
- Fried Codfish Sandwich** 18  
shredded lettuce, pickles, dill pickle tartar sauce, brioche bun, house fries
- Smash Burger** 16  
4 oz Wagyu, louie dressing, lettuce, house pickle, tomato, pickled onions, chihuahua cheese, brioche bun, house fries  
*add bacon 3 • add fried egg 2 • add both 5*
- Shrimp & Masa 'Grits'** 20  
shishitos, chorizo soffrito, tomato ponzu & miso

## ON DRAFT

- Rotating Tap** PA
- Trillium** ask your server! PA

## COCKTAILS

- Cast's Seaside Martini** 16  
Ostreida oyster vodka, vermouth, pickled sea beans
- Cast Pisco Sours** 12  
Pisco, fresh lime, simple, egg white, bitters  
**CHOOSE:** Classic 11 / Passionfruit 14 / Lavendar Haze 14
- The Margaritas** 15  
**CHOOSE:** Classic 12 / Spicy 13 / Coconut 13 / Mezcal-Rita 13
- Old Exit 20** 12  
Broken Shed vodka, ginger syrup, beet, lime
- I'll Have My Yuzu-al!** 14  
Tarsier Gin, lime, simple, Fevertree yuzu & lime seltzer
- Malaquena** 15  
Kraken rum, montenegro, agave, orange & angostura bitters

## WINE

|  | 6 oz | 9 oz | btl |
|--|------|------|-----|
| <b>Sauvignon Blanc</b> Biscaye Baie, France        | 9    | 14   | 32  |
| <b>Sauvignon Blanc</b> Honig Vineyard, Napa Valley | 15   | 23   | 56  |
| <b>Picpoul de Pinet</b> , Ormarine, France         | 10   | 14   | 36  |
| <b>Txakolina</b> Txomin Etxaniz, Spain             | 13   | 19   | 48  |
| <b>Albariño</b> Lagan de Condesa, Spain            | 11   | 17   | 40  |
| <b>Grillo</b> Tenuta, Regaleali, Sicily            | 12   | 18   | 44  |
| <b>Chardonnay</b> Bravium, California              | 14   | 21   | 52  |
| <b>Cava Brut</b> Jaume Serra Cristalino, Spain     | 9    | 14   | 38  |
| <b>Txakolina Rosé</b> Txomin Etxaniz, Spain        | 13   | 19   | 48  |
| <b>LeCigare Orange</b> Bonny Doon, California      | 10   | 15   | 36  |
| <b>Pinot Noir</b> Bouchard Aine + Fils, France     | 9    | 14   | 32  |
| <b>Schiava</b> Alois Lageder, Italy                | 12   | 18   | 44  |
| <b>Frappato</b> Feudo di Santa Tresa, Sicily       | 15   | 22   | 56  |
| <b>Garnacha</b> El Nacida, Spain                   | 11   | 16   | 40  |
| <b>Agiorgitiko</b> Anemos, Greece                  | 12   | 18   | 44  |
| <b>Susumaniello</b> Masseria Li Veli, Italy        | 15   | 22   | 56  |
| <b>Cabernet Sauvignon</b> Felino, Argentina        | 15   | 22   | 56  |

## BEERS

- BigDrop** non-alcoholic Pale Ale 6
- AI's Classic** non- alcoholic Lager 7
- Budweiser or Bud Lite** Lager 6
- Trillium** Rotating Stock Ask Your Server!
- Shovel Town** Fly Away IPA 12
- Lag Time German Style Lager 8
- Proclamation** Tendril IPA 12
- Schilling** Alexandr Pilsner 11
- Stellwagen** Cooler-American Lager 9 / Get Hooked- Lime Kolsch 11
- Whale Watcher- Session IPA 11 / Everything Whale Be Alright -Witbier 11

Please advise your server if you or any member of your party has a food preference or allergy. Consuming undercooked or raw meat, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

A 1.5% Kitchen Appreciation fee will be added to all checks. This fee is voluntary. If you wish to not pay it, please let your server or bartender know and we will be happy to remove it for you.