

CASTILE

RESTAURANT • LOUNGE • 360° ROOFTOP


LUNCH

TAPAS

HOUSE SMOKED FISH SPREAD  13
yucca and plantain chips

HOUSE SMOKED SHRIMP SPREAD  13
yucca and plantain chips

CONCH FRITTERS 12
brandy mustard sauce, bloody mary cocktail sauce, yucca and plantain chips

CALAMARI  14
lightly dusted with rice flour, sour orange saffron aioli

ZAMORA MUSSELS 18
lemon butter, fennel, heirloom tomatoes, fresh herbs, grilled baguette

GRILLED OYSTERS ALA ROSEMARY  15
fresh rosemary, horseradish, parmesan cheese, lemon butter

JUMBO STUFFED MEATBALL 13
beef, chorizo, crispy serrano ham, caramelized onion, fire roasted red peppers, queso fresco, heirloom tomato chimichurri sauce

ENSALADA

GOLDEN BEET CAPRICCIO  14
hyrdo watercress greens, gorgonzola mousse, brûléed ruby red grapefruit supremes, citrus vinaigrette

GRILLED CAESAR 12
parmesan basket, white anchovies, avocado caesar dressing

BURRATA  14
arugula, oven roasted red & yellow tomatoes

ADD

CHICKEN 8 MARKET CATCH OF THE DAY 10 SHRIMP 10

SOUP

GROUPER CHOWDER 8

SOUP OF THE DAY 7

SANDWICHES

KEY WEST GROUPER SANDWICH 17
caramelized lime onions, habanero mushrooms

THE Z BURGER 18
stuffed short rib burger, crispy onion straws, smoked sun dried tomato relish

CUBANO BURGER 14
guava jelly, baby swiss, sweet potato fries

THREE PUERQUITOS 16
fried pork belly, house braised pulled pork, pepper crusted bacon, jicama slaw

MAINE LOBSTER GRILLED CHEESE 19
maine lobster salad, imported provolone cheese, texas toast (can also be served as lettuce wrap)

GRILLED CHICKEN SANDWICH 13
pickled green tomato relish, provolone cheese

BLACKOUT BLT 15
peppered bacon, bloody mary aioli, fried green tomato, red onion, baby gem lettuce, fried egg, pumpernickel

 gluten free

We support local farms including Harvest Fresh Organics, Dakin Dairy and Sunrise Farms. We feature some of the area's freshest, locally obtained and most sustainably produced items available.

EXECUTIVE CHEF LOUIS SCARAMUZZI