

Castagnola's

286 Jefferson St 94133-1179 · +14157765015 · Updated: Jan 14, 2026

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STARTERS 10

Roasted Garlic Bread	\$7.00
Toasted sourdough bread with roasted garlic	
Chicken Wings (8)	\$12.00
Chipotle glaze chicken wings, served with ranch dressing	
Chef's Cheese Bruschetta	\$12.00
Calamari Fritti	\$15.00
Fried Fresh Calamari	
Blue Point Oysters	\$16.00
Six Fresh Oysters from Blue Point	
Bay Shrimp Cocktail	\$16.00
Bay shrimp, tomato juice, onions, peppers, cucumber, avocado & cilantro	
Red Mussels	\$16.00
Mussels in garlic butter, wine and marinara	
Dungeness Crab and Fresh Mozzarella Bruschetta	\$18.00
Fresh Dungeness crab mixed with chopped tomatoes, garlic, basil, and fresh mozzarella	
Clams Bordelaise	\$18.00
White wine, garlic, bell peppers, butter and olive oil.	
Dungeness Crab Cocktail	\$30.00
Fresh Dungeness crab meat with mango, tomatoes, onion & cilantro	

SOUPS & SALADS 9

House Salad

AVAILABLE OPTIONS

\$9.00

Chicken: \$8.00

Bay Shrimp: \$10.00

Dungeness: \$12.00

Caesar Salad

AVAILABLE OPTIONS

\$11.00

Chicken: \$8.00

Bay Shrimp: \$10.00

Dungeness Crab:\$12.00

Dungeness Crab Louis

\$30.00

Dungeness crab meat tops a crisp salad of romaine lettuce, cherry tomatoes, carrots, and hard-boiled egg with a creamy thousand island dressing

Shrimp Louis

\$24.00

Bay shrimp tops a crisp salad of romaine lettuce, cherry tomatoes, carrots and hard-boiled egg with a creamy thousand island dressing

Clam Chowder

AVAILABLE OPTIONS

superb, thick and creamy soup with clams, potatoes and celery

Cup: \$8.50

Bowl: \$10.50

Bread Bowl: \$12.50

Lobster Bisque

AVAILABLE OPTIONS

delicious, smooth and creamy lobster soup

Cup: \$8.50

Bowl: \$10.50

Bread Bowl: \$12.50

Blue Wedge Salad

\$17.00

Iceberg wedge with beets, cherry tomatoes and bacon

Southwest Grilled Steak Salad

\$20.00

Crisp iceberg lettuce with avocado, tomato, onion, cucumber, fresh mozzarella and cilantro, topped with marinated, grilled steak.

Salmon Salad

\$20.00

Iceberg lettuce, red onions, tossed in a mango cherry dressing topped with salmon.

PASTAS ⁹

Fettuccini Alfredo

\$21.00

Fettuccini pasta and tomatoes served with a creamy Alfredo sauce

Linguini Bolognese

\$23.00

linguini pasta tossed together with a delicious meat sauce

Italian Chicken Pasta

\$24.00

Fettucini Pasta and chicken, tomatoes, basil, bell peppers, mushrooms, onions and olive oil.

Linguini & Clams

\$25.00

linguini pasta and fresh clams tossed together in a butter, garlic, wine sauce

Baby Scallops Alfredo

\$28.00

Baby Scallops served with fettucini and fresh tomatoes, in a creamy parmesan Alfredo sauce

Fettuccini & Prawns	\$28.00
fettuccini pasta and fresh prawns tossed together in a creamy parmesan sauce	
Meat Lasagna	\$26.00
rich bolognese sauce layered with pasta, mozzarella and fresh ricotta	
Seafood Risotto	\$30.00
delectable seafood sautéed in garlic & butter mixed together with a beautiful risotto	
Gamberetti Crab Pasta	\$29.00
Dungeness crab meat served with fettuccine blended with chopped tomatoes, garlic, fresh basil, olive oil and Parmesan cream sauce	

SEAFOOD 10

Fish & Chips	\$21.00
hand battered and golden fried, served with French fries	
Crab Cakes	\$27.00
two handmade crab cakes with fresh crab meat, roasted red peppers, mustard, and lightly coated with Japanese panko, served with remoulade sauce	
Grilled Salmon	\$33.00
Fresh grilled Salmon served on a bed of white risotto	
Lobster Tail	\$58.00
12 oz. buttered lobster tail, served with roasted potatoes and seasonal vegetable	
Whole Dungeness Crab	\$38.00
A whole Dungeness Crab roasted lemon-garlic butter or steamed. Served with rice, seasonal vegetables and drawn butter	
Shellfish Cioppino	\$40.00
rich stew made with fresh clams, mussels, Dungeness crab, calamari, scallops, rock shrimp and marinara sauce	
Trout	\$25.00
Grilled Trout with a butter, mushroom, garlic, creamy white wine sauce, paired with savory risotto and seasonal veggies.	
Basa Fish	\$25.00
Grilled Basa fish with red onion, butter, wine and capers, served with savory risotto and fresh veggies.	
Sea Bass	\$33.00
Grilled with lemon, tomato, wine, and butter, served with our savory risotto and fresh seasonal veggies.	
Swordfish	\$34.00
Blackened Swordfish with mango salsa, served with savory risotto.	

MEATS 7

Ribeye Steak 10 Oz.	\$43.00
Grilled New York Strip 10 Oz.	\$40.00
Seared Fillet Mignon 8 Oz.	\$45.00

American Cheddar Burger **\$18.00**

Half pound beef, lettuce, tomato, cheddar & red onions

Chciken Piccata **\$22.00**

Chicken breast cutlets served in a butter, lemon juice, capers, red onion, white wine sauce. Served with linguine pasta and fresh veggies of the day.

Chicken Marsala **\$22.00**

Chciken cutlets, mushrooms, and Marsala wine. Served with linguine pasta and fresh veggies of the day.

Chicken Parmigiana **\$21.00**

Breaded chicken breast topped with our homemade marinara and mozzarella cheese, served alongside linguini pasta

KIDS MENU 6

Chicken Tenders & Fries **\$9.50**

Fish & Chips **\$9.50**

Cheese Burger & Fries **\$9.50**

Chicken Linguini with Marinara **\$9.50**

Popcorn Shrimp & Fries **\$9.50**

Grilled Cheese & Fries **\$9.50**

LUNCH MENU 10

Veggie & Cheese Sandwich **\$15.00**

Grilled eggplant slices topped with melted mozzarella & bell peppers. Served with french fries & cole slaw

Grilled Chicken Sandwich **\$15.00**

Garnished with lettuce, tomatoes, and mayo. Served with French Fries.

Tuna Melt Sandwich **\$15.00**

Albacore tuna mixed with celery, Tabasco and green onions. Covered with mozzarella and served with french fries.

American Cheddar Burger **\$16.00**

Half pound beef burger, lettuce, tomato, cheddar, and red onions. Served with french fries.

Shrimp Stuffed Avocado **\$16.00**

Bay Shrimp mixed with celery, scallions, mayo and then stuffed into half an avocado (2). Served with small salad.

Fish N' Chip Deluxe **\$17.00**

Hand battered and golden fried white fish. Served with french fries and cole slaw.

Dungeness Crab Melt Sandwich **\$18.00**

Dungeness crab mixed with celery and green onion. Covered with melted mozzarella. Served with French fries and cole slaw.

Dungeness Crab Cake Sandwich **\$18.00**

Fresh Dungeness crab mixed with roasted red peppers, mustard; battered and lightly coated in Japanese Panko; with remoulade sauce.
Served with french fries.

Dungeness Crab Stuffed Avocado **\$18.00**

Fresh Dungeness crab meat mixed with celery, scallions, and mayo, stuffed into half of an avocado (2). Served with small salad.

Ceviche Stuffed Avocado **\$18.00**

Marinated fish, tomato, onion, and cilantro, stuffed into half an avocado (2). Served with small salad.

MAIN 12

Fish & Chips **\$17.00**

hand battered and golden fried, served with French fries

American Cheddar Burger **\$16.00**

half pound of domestic beef, lettuce, tomato, cheddar & red onion

Grilled Chicken Sandwich **\$15.00**

garnished with lettuce, tomatoes, & mayonnaise

Crab Cake Sandwich **\$18.00**

superb crab cake of Dungeness crab meat mixed with roasted red peppers, mustard; battered and lightly coated in Japanese bread crumbs. Served with remoulade sauce

Crab Stuffed Avocado **\$18.00**

Delicious Dungeness crab meat mixed with celery, scallions, mayonnaise and stuffed in half avocado. Served with a small salad

Shrimp Stuffed Avocado **\$18.00**

Bay shrimp mixed with celery, scallions, mayonnaise and stuffed in half avocado. Served with a small salad

Clam Chowder **AVAILABLE OPTIONS**

Cup: \$8.00

Bowl: \$10.00

Bread Bowl: \$12.00

Lobster Bisque **AVAILABLE OPTIONS**

Cup: \$8.00

Bowl: \$10.00

Bread Bowl: \$12.00

Ceviche Stuffed Avocado **\$18.00**

Veggie & Cheese Sandwich **\$15.00**

Tuna Melt Sandwich **\$15.00**

Dungeness Crab Cake Sandwich **\$18.00**

SOUP & SALAD 2

Shrimp Salad **\$17.00**

With a bowl of clam chowder

Crab Salad **\$19.00**

With a bowl of clam chowder

DRAFT 12

Alaskan White **\$7.00**

Alcatraz Amber **\$7.00**

Anchor Steam **\$7.00**

Bud Light **\$7.00**

Budweiser **\$7.00**

Guinness **\$8.00**

Lagunitas Ipa **\$7.00**

Shock Top **\$7.00**

Stella Artois **\$8.00**

Sierra Nevada Pale Ale **\$7.00**

Trumer Pils **\$7.00**

Widmer Hefeweizen **\$7.00**

BOTTLE 16

Angry Orchard Hard Cider **\$8.00**

Big Daddy Ipa **\$7.00**

Budweiser **\$7.00**

Bud Light **\$7.00**

California Lager **\$7.00**

Coors Light **\$7.00**

Corona Extra **\$8.00**

Fat Tire Amber Ale **\$7.00**

Heineken **\$8.00**

Michelob Ultra **\$7.00**

Miller Lite	\$7.00
Modelo Especial	\$8.00
Rebel Ipa	\$7.00
Sierra Nevada	\$7.00
St. Pauli's Girl Na	\$7.00
Hard Root Beer Coney Island	\$7.00

WINE BY THE GLASS 6

Sycamore Lane, Chardonnay	\$8.00
Leonessa, Pinot Grigio	\$8.00
Murphy Goode, Sauvignon Blanc	\$8.00
Beringer, White Zinfandel	\$8.00
Sycamore Lane, Merlot	\$8.00
Sycamore Lane, Cabernet	\$8.00

SOFT DRINKS 10

Pepsi	\$3.25
Diet Pepsi	\$3.25
Mist Twist	\$3.25
Ginger Ale	\$3.25
Dr. Pepper	\$3.25
Shirley Temple	\$3.50
Roy Rogers	\$3.50
Arnold Palmer	\$3.50
Lemonade	\$3.50
Iced Tea	\$3.50

JUICES 5

Apple	\$3.50
Cranberry	\$3.50

Grapefruit	\$3.50
Orange	\$3.50
Pineapple	\$3.50

COFFEE DRINKS 7

Regular Coffee	\$3.50
Decaffeinated Coffee	\$3.50
Cappuccino	\$5.50
Espresso	\$4.50
Café Latte	\$5.50
Mocha	\$5.50
Hot Chocolate	\$5.50

SIGNATURE HOMEMADE DESSERTS 6

Castagnola's Homemade Mud Pie	\$9.00
Chocolate cookie crust with coffee ice cream, swirled with fudge, topped with chocolate syrup, whipped cream and sliced almonds	
Crème Brûlée Cheesecake	\$9.00
Rich creamy cheesecake on an amaretto soaked crust with a brûléed top layer	
Tiramisu	\$9.00
Espresso laced Ladyfingers, Mascarpone cheese, Bailey's and Tia Maria Liqueur	
Vanilla or Coffee Ice Cream	\$6.00
Vanilla Flan	\$8.00
Coulant Chocolate Delirante	\$9.00
Mini cake with melted chocolate inside	

SIGNATURE COCKTAILS 12

Tito & Mary Bloody Wedding	\$11.00
Tito's handmade vodka with Castagnola's homemade Bloody Mary Mix	
Classic Margarita	\$11.00
Cazadores Blanco, Cointreau, Fresh Lime juice, Simple Syrup, served on the rocks or up	
Old Fashioned	\$11.00
Bulleit Bourbon, Angostura bitters, sugar, muddled orange and cherry, served on the rocks	

Pina Colada	\$11.00
Bacardi Superior Rum, Pineapple juice, Coconut crème, served on the rocks	
Kir Royal	\$12.00
Sparkling white wine, crème de cassis, served up	
Side Car De Luxe	\$12.00
Dom B&B Cognac, Cointreau, fresh lemon juice, served up	
French Bee	\$12.00
Nolet's Gin, St Germaine, Honey syrup, fresh lemon juice, served up	
Sex on the Wharf	\$12.00
Skyy Vodka, Peach Schnapps, X-Rated liqueur, orange juice, pineapple juice, served u	
Purple Heart Martini	\$12.00
Absolut Citron, Blue Curacao, Chambord, simple syrup, fresh lemon juice, cranberry juice, served up	
Caribbean Cosmo	\$12.00
Malibu Rum, Cointreau, orange juice, pineapple juice, grenadine, served up	
Moscow Mule	\$12.00
Russian Standard Vodka, ginger beer with Angostura Bitters in a copper cup (cups are limited due to scarcity)	
Castagnola's Blue Jay	\$11.00
Absolut Vodka, Triple Sec, Blue Curacao and Fresh Lemon Juice	

APPETIZERS 10

Roasted Garlic Bread	\$8.00
Sourdough bread toasted with garlic butter	
Roasted Golden and Red Beet Salad	\$11.00
Deliciously light with oranges and bleu cheese and toasted nuts drizzled with balsamic reduction	
Chicken Wings (8)	\$13.00
Chipotle glazed chicken wings served with ranch dressing	
The Classic Bruschetta	\$13.00
Calamari Fritti	\$17.00
Fresh squid tossed in seasoned flour, deep fried to golden brown, served with cocktail, tartar sauce & lemon wedge	
Fresh Raw Oysters	\$17.00
On the half shell	
Steamed Mussels	\$17.00
In garlic, lemon butter, basil & white wine	
Steamed Clams	\$19.00
In garlic, lemon butter & white wine	

Dungeness Crab Cocktail	\$20.00
Dungeness crab with cocktail sauce & lemon	
Jumbo Prawn Cocktail	\$21.00
with cocktail sauce & lemon (5 Prawns)	

SHELLFISH 5

Whole Dungeness Crab

Dungeness crab steamed paired with rice, fresh seasonal vegetables and drawn butter

Cioppino

Dungeness crab, mussels, clams, calamari, prawns & pieces of fish prepared in a delicious homemade Cioppino sauce

Crab Cakes

\$26.00

Two housemade cakes made with Dungeness crab roasted red peppers, mustard then lightly rolled in Japanese Panko and grilled topped with a remoulade sauce, paired with rice & fresh seasonal vegetables

Prawns Marsala

\$28.00

Delightful Prawns sautéed in a Marsala sauce, paired with rice & fresh seasonal vegetables

Fried Prawns

\$28.00

Deep fried Prawns, paired with rice & seasonal vegetables

CASTAGNOLA'S LUNCH SPECIALS 7

Wharf Tuna Salad Sandwich

\$13.00

House special tuna salad on sourdough

Grilled Chicken Sandwich

\$16.00

Garnished with lettuce, tomatoes and pickle spear

Fish 'N' Chips Deluxe

\$16.00

Battered and golden fried, served with Cole Slaw and french fries

Filet 'O Fish Sandwich

\$16.00

Battered and fried served with lettuce, tomatoes, onions, bacon & Louie dressing

Dungeness Crab Sandwich

\$19.00

Dungeness crab with Louie dressing, covered with mozzarella cheese, side of Cole Slaw

Crab Cake Sandwich

\$19.00

Dungeness crab mixed with roasted red peppers, mustard; battered and lightly coated in Japanese Panko. Remoulade sauce

Grilled New York Steak Sandwich

\$20.00

French roll, Lettuce, tomato, grilled onions

FISH 7

Fish 'n' Chips Deluxe

\$21.00

Beer battered and golden fried, French Fries & Cole Slaw

Fresh Sauteed Mountain Trout	\$24.00
with a fresh lemon caper sauce and mushrooms paired with rice and fresh seasonal vegetables	
Red Snapper	\$26.00
broiled and dressed with a fresh butter basil tomato salsa & paired with rice & fresh seasonal vegetables	
Mahi Mahi	\$26.00
Broiled, fresh lemon caper sauce, paired with fresh seasonal vegetables and rice	
Sea Bass	\$27.00
Grilled then drizzled with lemon caper sauce, cherry tomatoes paired with rice & fresh seasonal vegetables	
Swordfish	\$29.00
Blackened and topped with mango salsa, paired with rice and fresh seasonal vegetables .. (cajun spice)	
Grilled Salmon	\$29.00
fresh lobster sauce, paired with rice & fresh seasonal vegetables	

MEAT & POULTRY 10

Ol' Timer Cheddar Burger	\$18.00
Half pound beef, lettuce, tomato, cheddar, red onion & pickle spear	
Bacon B.B.Q. Burger	\$18.00
Half pound ground beef, barbecue sauce, tomato, bacon, cheddar cheese	
Fried Chicken Sandwich	\$18.00
Buttermilk fried Chicken breast, honey mustard sauce, cheese, lettuce, tomato & onions	
B.B.Q Chicken Sandwich	\$18.00
Chicken breast, barbecue sauce, cheddar cheese, onions lettuce & tomato	
Ranch Chicken Sandwich	\$18.00
Chicken breast on a soft roll with lettuce, tomato, mozzarella cheese, caramelized onions and ranch dressing	
Giants Burger	\$19.00
Half pound ground beef, avocado, grilled onions, bacon, tomatoes, lettuce & cheddar	
Mushroom Bleu Burger	\$19.00
Half pound ground beef, sauteed mushrooms, caramelized onions & bleu cheese	
Chicken Parmigiana	\$22.00
Breaded Chicken cutlet topped with our homemade marinara sauce & mozzarella cheese, paired with mashed potatoes & seasonal vegetables	
Red Chicken Marsala	\$22.00
Chicken breast lightly breaded, with tomatoes, mushrooms & Marsala wine sauce, paired with mashed potatoes and seasonal vegetables	
Grilled New York Strip 8 Oz	\$29.00
Glazed with a demi sauce & paired with mashed Potatoes, seasonal vegetables	

MEXICAN DELICATESSEN 6

Fish Tacos	\$17.00
Fried fish in a soft tortilla, sprinkled with Pico de Gallo & sour cream	
Carnitas Tacos	\$17.00
Tender shredded pork in a soft tortilla, sprinkled with Pico de Gallo & sour cream	
Chicken Tacos	\$17.00
shredded chicken in a soft tortilla, sprinkled with Pico de Gallo & sour cream	
Quesadilla de Carnitas	\$17.00
Tender shredded pork, chopped iceberg lettuce, tomatoes, onions, queso fresco cheese & sour cream	
Green Chicken Enchiladas	\$19.00
shredded chicken topped with salsa verde, queso fresco cheese, sour cream & onions. Served with rice	
Carnitas	\$19.00
Tender Pork shredded topped with Pico de Gallo, chopped lettuce served with rice	

CHILDREN'S MENU 5

Chicken Tenders & Fries	\$9.50
Fish & Chips	\$9.50
Cheese Burger & Fries	\$9.50
Linguini with Marinara	\$9.50
Barbecue Chicken Wings	\$9.50

HAPPY HOUR DRINKS 4

\$5 Margaritas	\$5.00
The legendary \$5 margarita!	
\$5 Draft Beers	\$5.00
All available taps are \$5	
\$5 House Wine	\$5.00
All of our house wine is \$5! Both white and red!!!	
\$5 Well Drinks	\$5.00
Any well liquor + 1 mixer is \$5	