

CAUSEWAY

FERNANDO FERREIRA
EXECUTIVE CHEF

LAUREN & GREG SOUTIEA
PROPRIETORS

Summer 2022

STARTERS

MAINE SEAFOOD CEVICHE - 19 GF
Scallops, shrimps, calamari, haddock,
peppers, jalapeno, cilantro, lime juice

CRISPY CRAB CAKES - 22
Fiore White Truffle aioli, Arcadia greens

CORN HADDOCK CHOWDER - 12
Fish broth, Maine haddock, smoked bacon,
sweet corn, cream, potato

HUMMUS HEARTY BOWL - 16 V
Marinated olives, smoked paprika,
Fiore Amfissa-Kalamon EVOO, pita bread

VEGAN "CRAB" CAKES - 14 V
Remoulade, jack fruit, Arcadia greens

LOCAL APHRODITE OYSTERS

6/18 COCKTAIL - 12/28 6/19 ROCKEFELLER - 12/36
Mignonette, Lemon Bacon, Spinach, Asiago

CHEF'S PRAWNS PICO - 17 GF
Freshwater shrimp, house pico salsa, lemon

WILD MUSHROOMS TACOS - 16 V GF
Fresh herbs, tomato salsa, cilantro,
Fiore Blood Orange EVOO, pistachio,
Arcadia greens, grilled tortillas

LOCAL BLACK MUSSELS FRA DIAVOLO - 14 GF+
Roasted red peppers, garlic, chili peppers,
crushed tomato, herbs, white wine, crostini

BURGERS & SANDWICHES

Served with lettuce, tomato, red onion, greens

CLARK ISLAND BURGER - 17 GF+
Fried egg, cheddar, bacon, house aioli,
roasted potatoes

VEGGIE BURGER - 17 GF+
Roasted garlic Lentils, mushrooms, carrots,
bread crumbs, zucchini, avocado, vegan
mayo, roasted potatoes

VEGAN "LOBSTER" WRAP - 17 V GF+
Hearts of palm & oyster mushrooms, light
vegan mayo, roasted potatoes

SURF & BURGER - 17 GF+
Angus Beef, grilled shrimp, cheddar,
mushrooms, house aioli, roasted potatoes

SALADS

SEAWEED SALAD - 16 V GF
Locally grown & harvested kelp, mixed
greens, sesame seeds, soy-ginger glaze

ORIGINAL CAESAR - 12 GF+
House-made dressing, croutons, shaved
Parmigiano Reggiano

GREENS ON THE BAY - 14 GF
Arcadia greens, clementine, almonds,
goat cheese pearls, citrus vinaigrette

SHRIMP LOUIE WEDGE SALAD - 18 GF
Grilled jumbo shrimp, crisp iceberg, avocado,
bacon, bleu cheese, tomato, louie remoulade

CHEF'S SPECIALTIES

GRILLED PRIME TENDERLOIN - 42 GF
8 oz Grilled Angus Prime beef tenderloin, potato
au gratin, vegetable du jour, Merlot reduction

SEARED SALMON STEAK - 30 GF
Steamed Spear Spring Farm vegetable du jour,
Pomegranate glaze, shaved crispy fennel

ANGUS PRIME CHATEAUBRIAND - 85 FOR 2 GF+
16 oz. of Filet Mignon Roasted to Perfection
served with wild mushroom sauce, herb roasted
potatoes, grilled asparagus

BAKED LOCAL HALIBUT - 40 GF+
New potatoes, roasted baby carrots, lemon
grass broth, tomato relish, microgreens

SLOW ROASTED PORK PRIME RIB - 32 GF+
Whipped sweet potatoes, caramelized pear,
grilled baby Vidalia onion, natural au jus

WILD MUSHROOM IN CROUTE - 27 V
Portobello, porcini, and cremini duxelles, cognac,
fresh herbs, Arcadian spring blend

CHEF'S STEAK AU POIVRE - 38 GF+
12 oz. Prime Strip, Madagascar green
pepper corn sauce, potato au gratin,
vegetable du jour

CAUSEWAY CHICKEN SCAMPI - 24
Garlic, capers, lime juice, parsley, white wine,
butter, Parmesan cheese, linguini

FISHERMAN'S KETTLE - 39
Black mussels, clams, shrimp, scallops,
calamari, haddock, saffron, sherry wine,
peppers, onion, white rice

SIDES

WHIPPED POTATOES 8 GF

POTATO AU GRATIN 10

ROASTED POTATOES 7 V GF

ASPARAGUS 8 V GF

BROCCOLINI 8 V GF

VEGETABLE DU JOUR 8 V GF

A 4% Kitchen Appreciation Fee is added to all food and beverage. This will go directly to kitchen staff who work behind the scenes to contribute to your experience here.

GF gluten free + ask your server V vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.