

# 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 (GF)  
Fish broth, Maine haddock, smoked bacon,  
sweet corn, cream, potatoes

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)  
Jumbo 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 (V)  
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)  
Pomegranate glaze, shaved crispy fennel,  
Spear Spring Farm vegetable du jour

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,  
lemongrass broth, tomato relish, microgreens

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

WILD MUSHROOM IN CROUTE - 27 (V)  
Portobello, porcini, and cremini duxelles, cognac,  
fresh herbs, Arcadia greens

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

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

SEAFOOD SAUTEE - 39 (GF+)  
Black mussels, clams, shrimp, scallops,  
calamari, haddock, saffron, sherry wine,  
peppers, onion, white rice

## SIDES

WHIPPED SWEET 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.



# The Craginair Gallery

## Eat with Art

The Craginair Inn by the Sea, is pleased to announce the grand opening of the Craginair Gallery Dining Room. This new boutique gallery dining experience features rotating monthly solo exhibitions by Maine artists:

May 12 - 31	Jean Kigel
June 1 -28	Bjorn Runquist
June 29 - July 26	Lydia Kaeyer
July 27 - August 23	Katharine Cartwright
August 24 - Sept. 27	Robert Schweizer
Sept. 28 - Oct. 25	Pam Cabanas
Oct. 26 - Nov. 22	Susan Lewis Baines
Nov. 23 - Jan. 3	Justin Smulski

Additional work will be on display throughout the year by Craginair Village artisans Shelley Nolan, glass work, Gayle Bedigian, pottery and ceramics, Lesley Dangerfield, mixed media, and Mary Gaudette, photography.

Gallery Dining includes exclusive menu items by Chef Fernando that are perfect for your special occasion dining experience. The Gallery will be open Monday through Saturday from 12-5p.m. throughout the season for art patrons.

If you are interested in purchasing any of the artwork hanging in the gallery or dining space please speak with the manager or owner on duty and they will be able to help.

## About The Craginair Inn by the Sea & The Causeway

The Craginair Inn by the Sea was built in 1928 as a boarding house for workers in nearby quarries on Clark Island, which lies just south of the Inn and is connected to the mainland by a short causeway. Clark Island was once the site of several quarries that now serve as local swimming holes. Granite from Clark Island was used in New York City's Central Park and the Library of Congress building in Washington D.C.

The houses lining Clark Island Road are mainly former quarry workers' homes. If you take a walk down Clark Island Road you can see the old general store, post office, and union hall, which are still standing today. The Vestry building, which houses our pet-friendly rooms, was once the Clark Island Baptist Church.

The causeway to Clark Island was built in 1892. The Causeway restaurant was designed to honor the past, inspired by the history of the island's quarry era. The architecture and style of both our restaurant and inn reflect this period in local history, incorporating mementos of the old quarrying days and of the primary recreational pastime of the quarries' workers - baseball!