

CAUSEWAY

Summer **2021**

STARTERS

CRAB CAKE

One - 11 Two - 17
Spicy remoulade, mini greens

VEGAN "CRAB" CAKE (V)

One - 9 Two - 14
Jackfruit, spicy remoulade, mini greens

PAN-SEARED MAINE COAST SCALLOPS (GF)

Fire-roasted artichoke and black truffle
mousse, heirloom tomato, micro herbs - 23

LOCAL HADDOCK EMPANADAS

Flaky pastry, peppers, garlic, tomato,
fresh herbs, avocado aioli - 13

COLOSSAL SHRIMP COCKTAIL (GF)

House cocktail sauce, crisp micro greens - 19

ROASTED GARLIC HUMMUS (V)

Marinated tomato concasse, pitted olive
medley, olive oil, house grilled pita - 16

LOCAL APHRODITE

OYSTERS

COCKTAIL (3-4 yrs.) small and sweet
SELECTS (4-6 yrs.) larger, crisp clean flavor
JUMBO (6-8 yrs.) largest, meatier, crisp
clean flavor
ROCKEFELLER Four jumbo bacon, spinach, asiago

MARKET PRICE

SOUP & SALAD

CHEF'S DAILY SOUP Seasonal ingredients - MKT

MAINE HADDOCK CHOWDER

Gold potatoes, cream, smoked bacon Cup - 9 Bowl - 13

SHRIMP LOUIS WEDGE (GF)

Colossal shrimp, iceberg, avocado, bacon,
blue cheese, tomato, louie remoulade - 17

BURRATA CAPRESE (GF)

Heirloom tomatoes, basil, roasted garlic & truffle oil - 15

SEAWEED SALAD (V) (GF)

Locally grown & harvested kelp, mixed greens,
sesame seed, soy-ginger glaze - 15

ORIGINAL CAESAR - 11 HOUSE GREENS - 10 (V) (GF)
+ chicken 8 shrimp 8 crab cakes 14

MAINS

MAINE LOBSTER CROISSANT

Fresh lobster (4 oz.), mayonnaise, pickle,
roasted potato, coleslaw - MKT

LINGUINI AND CLAMS

Housemade pasta, local littleneck clams,
roasted garlic, peas, capers, white wine,
lemon zest, tomato, parsley - 26

FETTUCCINI CARBONARA

Housemade pasta, pancetta, shallots,
artichoke, aged Parmigiano, fried egg - 24

NEW YORK STRIP (GF)

12 Oz. Angus Prime, goat cheese polenta,
grilled asparagus tips, chimichurri - 36

PAN-SEARED ATLANTIC SALMON (GF)

Minted pea risotto, aged Parmigiano,
truffle compound butter, heirloom carrot
confit, pea shoots - 30

BAKED MAINE COAST SEAFOOD

Scallops, shrimp, calamari, haddock, lobster
Cognac cream sauce, tomato, parsley,
shallots, aged Parmigiano - 38

GRILLED PORK TOMAHAWK (GF)

Forest mushroom balsamic ragout, roasted
garlic new medley potatoes - 30

WILD MUSHROOM TOFU WELLINGTON (V)

Sautéed mushrooms, grilled local Heiwa tofu,
puff pastry, heirloom carrots, roasted tomato,
asparagus, mixed greens - 23

PAN-ROASTED HALF CHICKEN (GF)

Roasted new medley potato, avocado salad,
Bourbon herb au jus - 22

MAINE GULF HALIBUT (GF)

Pan roasted, lobster beurre blanc, almond
crusted, vegetable succotash, asparagus - MKT

PRIME BEEF TENDERLOIN SURF & TURF (GF)

Petite - 36 Chef cut - 44
Grilled colossus prawns, whipped potato,
asparagus, truffle compound butter

VEGGIE BURGER (V)

Lentils, mushrooms, carrots, bread
crumbs, zucchini, avocado salad, vegan
mayo, roasted potato - 17

VEGAN "LOBSTER" ROLL (V)

Hearts of palm & oyster mushrooms, light
vegan mayo, seasoning, roasted potato - 17

SIDES

GRILLED ASPARAGUS 7 (V)

GOAT CHEESE POLENTA 9

MINTY PEA RISOTTO 9

WILD MUSHROOM RAGOUT 8 (V)

ROASTED POTATOES 7 (V)

WHIPPED POTATOES 7