

Causeway Gourmet

casual dining, take-out, and delivery
100-6 Causeway Dr. at the foot of the OIB bridge

Summer 2023

(910)575-1084

DELIVERY IN THE EVENINGS AFTER 5

\$5.00 delivery charge

Soups and Breads

CG favorites & daily special selections Cup 3.59 Pint 6.59
Hot & crusty garlic bread .99 (4) Sister Schubert Rolls 5.00

Appetizers & Snacks

Cape Fear Dip - Blue crab, artichoke hearts, and creamy four cheese gratin with crackers & crostini for dipping
13.99

Grilled Garlic Shrimp - Half a pound of peeled marinated and grilled shrimp served with sweet & spicy chipotle
cocktail sauce 13.99

Roasted Garlic & Red Pepper Hummus - Zesty chick pea dip with celery, carrots, cucumbers, peppers, olives,
pitas for dipping 12.99

Spiced Boiled Shrimp Half a pound boiled with Old Bay, lemon, and other spices - we peel 'em! Served chilled with
traditional cocktail sauce 13.99

Flatbreads pita flatbread with parmesan

Four Cheeses, bacon, and caramelized onions	9.99
Tomatoes, goat cheese, pesto, pine nuts	11.99
Pepperoni, mozzarella, and red peppers	9.99
Mushrooms, artichokes, and provolone	9.99
Grilled chicken, bacon, and blue cheese	10.99
BBQ chicken, cheddar, grilled onions, bacon	11.99
Grilled shrimp, red, green, banana peppers pepper jack	10.99

Kids' Menu

Grilled PB&J Samich w/chips 4.99 6 Boiled shrimp, choice of sides 7.99

Grilled Cheese Samich w/chips 4.99 Crispy Chicken Strips 8.49 P'sketti w/tomato sauce 6.99
P'sketti w/Meatballs 8.49
Flatbread Pizza, cheese 5.99 Flatbread pizza, pepperoni 7.99
Ham or Turkey & Cheese Samich w/mayo & chips 4.99

Salads

CG Build a Big Salad Mixed greens, tomatoes, cucumbers, red onions, carrots, zucchini, red cabbage, croutons, and your choice of House Made Dressings & Additions (below) 8.99

Additions to Any Salad, Sandwich, Pasta, or Entrée:

Sliced Cheeses 2.50 (Mozzarella, Swiss, Cheddar, Monterey Jack, Provolone, American)
Blue, Goat, or Fresh Mozzarella Cheese 3.49

½ Avocado 2.79 Hummus 2.99 Raw or Grilled Mushrooms 2.99 Grilled Portabella Mushroom 3.59 Herbed
Chicken Salad 5.99

Almonds, Pecans, or Spiced Walnuts 3.99 Boiled Egg 1.99

Sliced Deli Meats 3.99 (Ham, Turkey, Smoked Turkey)

Sliced Cured Meats 4.99 (Corned Beef, Pepperoni, Salami)

*Sliced Sirloin 6.00 Grilled Chicken Breast 5.00

2 slices Apple Smoked Bacon 3.99

(6) Spice Boiled Shrimp 6.99 (6) Grilled Shrimp 6.99

*4oz Seared Salmon 9.99

Specialty Salads

***Salmon Power Salad** - 4 oz grilled fresh salmon over mixed greens with tomato, cucumber, red onion, avocado, bacon, your choice of our house made dressings 15.99

Sonoma Chicken - Grilled chicken breast on mixed greens with grapes, tomatoes, almonds, red onions, Allouette crostini, and our own Red Wine Honey Vinaigrette 13.99

***Thai Beef** - Marinated grilled sirloin, noodles, cucumbers, red onions, tomatoes, mixed greens, and Fiery Thai Vinaigrette 14.99

Avocado Shrimp - Spice boiled shrimp, avocado, tomatoes, red onions, and corn salsa over baby greens with Lime Vinaigrette 14.99

Mediterranean Chicken Salad - grilled chicken breast over mixed greens with cucumbers, red onions, tomatoes, olives, roasted peppers, artichokes, fresh mozzarella, croutons, Balsamic Vinaigrette 14.99

Retrospin - Baby spinach, goat cheese, bacon, tomatoes, onions, egg, portabella mushrooms, and Creamy Chevre &

Herb Dressing 13.99

Spring Leaves - Baby greens, sliced pears, blue cheese, spiced honeyed walnuts, and red onions with Balsamic

Vinaigrette 12.99

Side Salads - Mixed greens, cucumbers, tomatoes, red onions, croutons, choice of our homemade dressings (above)

5.99

Cold Sandwiches

**All with leaf lettuce, ripe tomatoes, sliced red onion,
and one of our 6 oz house made sides (on next page)**

Drunken Tom - Boar's Head Mesquite Smoked Turkey and Jack on Wheatberry bread with mayo and Red Wine

Peach Compote 12.99

Cg Italian - Honey Ham, Hard Salami, Pepperoni, provolone and mozzarella cheeses, red peppers, pickles, olives, pesto mayo, and Balsamic Vinaigrette on a 7" hoagie roll 14.99

***Andy's Favorite** - Our own pink and juicy slow roasted beef sliced thin and piled high on a Sub Roll w/ horseradish sauce and swiss cheese 12.99

Provence - Our nearly famous house made all white meat Herbed Chicken Salad on a flaky Croissant with pesto mayo 12.99

Hippie - Avocado, mixed greens, tomato, red onion, sprouts, cucumbers, vinaigrette, fresh mozzarella, & pesto mayo on soft honey Wheatberry bread 12.99

Wraps

In a flour tortilla with a choice of one of our 6 oz sides

Avo Pavo - Boar's Head Oven Gold Turkey Breast, sliced avocado, and mozzarella with lettuce, tomatoes, red onions, cucumbers, Balsamic Vinaigrette, and pesto mayo 12.99

Vegan Wrap - Hummus, mixed greens, tomatoes, red onions, sprouts, cucumbers, olives, roasted peppers, Balsamic Vinaigrette 11.99

Chicken Spinach Wrap - Grilled chicken, baby spinach, goat cheese, roasted peppers, balsamic vinaigrette, and pesto mayo 12.49

Club Wrap - Pit Ham, Boar's Head Turkey, cheddar cheese, apple smoked thick cut bacon, lettuce, tomatoes, and mayo 12.99

Pollo Picante - Grilled chicken, Jack cheese, spicy chipotle mayo, grilled onions and peppers, lettuce and tomato 11.99

Southwest Shrimp - Grilled shrimp, corn & black bean salsa, Monterey jack cheese, lettuce, tomato, chipotle mayo 13.49

Hot Sandwiches

All served with a choice of one of our 6oz house made sides (below)

***The Godfather** - Marinated grilled sirloin, melted mozzarella cheese, grilled onions & peppers on a toasted hoagie w/ pesto mayo 12.99

Classic Reuben - Boar's Head Corn Beef Brisket, melted swiss cheese sauerkraut, and Brunswick Island Dressing on grilled thick rye 13.99

Turkey Reuben - Boar's Head Oven Gold Turkey Breast, melted swiss, sauerkraut, and Brunswick Island Dressing on grilled thick rye 12.99

3 Cheese - Provolone, Mozzarella, and Cheddar grilled open faced on Garlic and Herb Focaccia with pesto mayo 9.99

***The Blue Beast** - House roasted beef, grilled onions, and Danish blue cheese on grilled Wheatberry with lettuce, tomato & mayo 12.99

Shroom - Marinated Grilled Portabellas, roasted red peppers, goat cheese, & pesto mayo open faced on Garlic and Herb Focaccia 14.99

Macanudo - Boar's Head Mesquite Smoked turkey breast and honey ham on a Cuban style pressed roll with swiss

cheese, dill pickle slices, mayo and spicy mustard 11.99

Hot Ham 'n Swiss Croissant - Honey ham & melted swiss on an oven toasted flaky croissant with lettuce, tomato, & Dijon mayo 12.99

Chicken Cobb - Grilled chicken, apple smoked bacon, sliced avocado, blue cheese, lettuce, tomato, and a little mayo on Focaccia 12.99

***Salmon BLT** - Seared 4 oz Fresh Salmon on Focaccia with apple smoked bacon, ripe tomatoes, leaf lettuce, and a little mayo 15.99

Side Dishes for Hot and Cold Sandwiches

Potato Salad - onion, celery, egg, dressing

Pasta Salad - veggies & vinaigrette

Cole Slaw - creamy slaw dressing

Macaroni Salad -ham, peas, red onion, mayo

Broccoli Bowtie - broccoli, pasta, almonds, raisins, carrots, slaw dressing

Fresh Fruit Salad - Melons, grapes, available fruits w/honey

Lay's Chips - Regular or BBQ

Sub a cup of soup for your side add 2.50

Sub a house salad for your side add 2.50

Additional or Bulk Sides 6oz 3.29 8oz 4.99 16oz 8.99

Pickle? Kosher Dill pickle spears at no charge upon request

Entrees

Our entrees and pasta dishes are always available after 5pm. They may not be available earlier in the day.

Please ask your server.

Pan fried Chicken Delaware - Crispy chicken breast with creamy herb gravy, garlic smashed potatoes, and butterbean succotash 20.99

Shrimp and Grits - Sautéed shrimp in a mildly spicy ham, sherry, and tomato cream sauce over stone ground yellow grits 20.99

***Fennel Rubbed Salmon** - Seared fresh salmon over white bean stew with prosciutto, with garlic spinach and herbed tomato relish 26.99

***Grilled Top Sirloin Steak** - Grilled 10oz marinated Choice sirloin steak with grilled asparagus, garlic smashed potatoes, and red wine mushroom sauce 26.99

Lemon Chicken - Pan fried chicken breast with almond and green pea basmati rice, grilled asparagus, and lemon butter sauce 20.99

Pan Fried Local Flounder - Crispy fresh flounder over vermicelli with garlic spinach and lemon caper butter sauce 26.99

Lost Bayou Gumbo - Shrimp, sausage, and chicken in a classic dark and spicy Louisiana gumbo with steamed rice 21.99

Chicken Marsala - Seared chicken breast over linguine with mushrooms, onions, marsala demi-glaze, grilled asparagus, and parmesan 20.99

Pan fried Boneless Pork Chops - Crispy tender chops with creamy herb gravy, garlic smashed potatoes, and butterbean succotash 20.99

*These items may be cooked to order. Consumption of undercooked fish or beef may increase the risk of foodborne illness and is done at the consumer's own discretion.

Pastas

All served with parmesan, hot and crusty garlic bread and a side salad

Sunset Shrimp - Sautéed shrimp in a rich tomato basil cream sauce with bowtie pasta 22.99

Grilled Chicken, Spinach, and Mushrooms - With whole wheat spaghetti tossed with sweet garlic, oil, and fresh herbs 21.99

Spaghetti Margarita - Spaghetti noodles in marinara, topped with broiled fresh mozzarella cheese and basil drizzle 19.99

Grilled Chicken Farfalle - Bowtie pasta with grilled chicken, sweet peas, and prosciutto ham in parmesan and roasted garlic cream sauce 22.99

Penne Primavera - Fresh veggies and penne tossed with sweet garlic, olive oil, and fresh herbs 20.99

Desserts

An incomplete list of some of our usual offerings, please ask to find out what else is in the dessert case...

Key Lime Pie Coconut Cake Chocolate Cream Pie

Coconut Cream Pie Peanut Butter Brownie Pie

Flourless 5 Spice Chocolate Cake Lemon Bars

Brownies Peanut Butter Brownies

Vanilla Cheesecake Pecan Bourbon pie Kahlua Toffee Mousse Cake

Beverages

Sweet or Unsweet Fresh Brewed Iced Tea,
Pepsi, Diet Pepsi, Dr. Pepper, Diet Dr. Pepper, Ginger Ale,
Mountain Dew, Lemonade 24 oz (free refills) 2.99
Bottled Water 2.19 Coffee or Hot Tea 2.99

Beer and Wine

(our selections change periodically, please ask about new additions)

Bottled Beers

Bud Light, Bud Lime, Michelob Ultra, Rolling Rock, Beck's,
Dogfish Head 60 Minute IPA, Dogfish Head Coastal Quench Sour,
Sweetwater 420, Sweetwater Goin' Coastal Pineapple IPA, Landshark,
Kona Longboard Lager, Kona Amber Light, Sam Adams Boston Lager 5.00

Wines

<u>Whites</u>	glass	bottle
Villa Pozzi Pinot Grigio, Sicily,	7.00	25.00
Polvavo Pinot Grigio,	11.00	38.00
Josh Sauvignon Blanc, California,	9.00	32.00
Yealands Sauvignon Blanc, New Zealand	11.00	38.00
Comtesse Bordeaux Blanc, France	9.00	30.00
Laurent Miquel Chardonnay,	8.00	29.00
Josh Chardonnay, California,	9.00	32.00
Chateau St Michelle Riesling, WA	8.00	29.00
Evolution Blend, Oregon	8.00	29.00
Perrin Rose, France	9.00	30.00
Moscato	10.00	35.00

Reds

Josh Pinot Noir, California,	11.00	37.00
A to Z Pinot Noir, Oregon	13.00	42.00
Josh Merlot, California,	10.00	35.00
Josh Cabernet Sauvignon, California,	9.00	35.00
41 Highlands Cabernet Sauvignon, California	12.00	42.00
Sean Minor Cab Sauvignon, California,	14.00	49.00

Policies and Suggestions

**Preparing Good Food Takes Time!
Please Call Ahead for Pick Up to Avoid Waiting!**

If you are allergic to gluten or anything else please let your server or phone person know prior to ordering.

Due to the ridiculously rising price of paper and plastic products, orders which require additional packing (such as “sauce on the side” or “chicken separate” or “can I get a to - go cup for this”) will be assessed a surcharge based upon the packing material needed – usually no more than .25. Thanks for your understanding.

We reserve the right to make menu substitutions when necessary; we will do our best to keep our customers informed if these changes occur. All menu items and prices are subject to change without notice.

A convenience fee will be added for the use of credit and debit cards to cover the cost of processing fees.

This fee is not assessed on tips.