

WOOD FIRED STEAKS

Our steaks are premium black angus beef, grass fed & grain finished with no hormones or antibiotics. All are seasoned with sea salt & fresh cracked pepper, then cooked to temp over our open flame grill.

THE CUTS:

FILET MIGNON

8 oz \$29 10 oz \$35

NY STRIP

12 oz \$31 prime 12 oz \$39

RIB EYE

14 oz \$38 14 oz prime \$42

PORTERHOUSE

20 oz \$45

FLAT IRON STEAK

10 oz \$22

PORK CHOP

12 oz \$20

THE SAUCE:

OC STEAK SAUCE

RED WINE DEMI GLACE

CHIMICHURRI

HERB COMPOUND BUTTER

CARAMELIZED ONION &

BALSAMIC GLAZE

BLACK TRUFFLE BUTTER

FRESH HORSERADISH

CREAM SAUCE

1 sauce-on us

each additional sauce \$3

the sampler - 3 sauces \$5

THE SURF:

4 OZ LOBSTER TAIL \$14

JUMBO KING CRAB

CLAW \$28

CRAB CAKE \$13

FRIED OYSTERS \$11

GARLIC SHRIMP

SMOTHER \$10

SIGNATURE STEAKS

⚓ **OC "CARPETBAGGER"** \$39
bacon wrapped 8 oz filet mignon, topped with mushroom madeira wine sauce and fresh fried oysters

⚓ **"THE BLACK EYE"** \$46

14 oz. rubbed down rib eye steak grilled with blackening season and smothered in our jumbo lump crab & gorgonzola cream sauce with house roasted sunrise peppers - "It will knock you out"

⚓ **"ROSEMARY'S STRIP"** \$34

rosemary & garlic marinated 12 oz NY strip, cradled atop sourdough crostini and bathed in our roasted mushroom cabernet sauce

ENTREES

⚓ **OYSTER PAN ROAST** \$24

a hearty oyster stew with potatoes, mushrooms, chorizo, and a hint of old bay, served with a large piece of delicious brie toast

⚓ **JUMBO LUMP CRAB CAKES** \$27

Mud City's "world famous" crab cakes, remoulade, OC slaw

⚓ **BRICK CHICKEN** \$20

10 oz airline breast press grilled under the weight of a brick, house chimichurri, served with our stuffed sweet

⚓ **COWBOY KENNY'S OPEN FACE MEATLOAF** \$20

creamed spinach, bacon, OC steak sauce, mashed potatoes

⚓ **SHRIMP & GRITS** \$24

sautéed jumbo shrimp, diced tomatoes & applewood bacon sauce over white cheddar jalapeño grits, griddle toast, & fried green tomatoes

⚓ **SEAFOOD POT** \$30

select cuts of fish, clams, mussels, king crab, calamari, & jumbo shrimp stewed in a smoky tomato broth with crusty garlic bread

⚓ **SESAME YELLOWFIN TUNA** \$26

sesame seared, sliced avocado, pineapple soy glaze & OC slaw

⚓ **OLD CAUSEWAY LOBSTER TAILS** \$30

2 South African lobster tails egg battered & finished with diced tomato caper sauce, served with roasted asparagus

⚓ **PRETZEL SALMON** \$24

pretzel crusted, big daddy's Carolina mustard sauce, OC slaw

⚓ **KARATE CHOP** \$24

bone in 12 oz. coriander crusted pork chop, pineapple soy glaze, steak house mashed

⚓ **FIRE ROASTED JUMBO KING** \$52

1 1/4 lb. of true Jumbo Alaskan king crab finished on our wood fire grill with shoestring fries & OC slaw

SANDWICHES

All of our delicious sandwiches are served with a dill pickle & shoestring fries or house salad

⚓ **WARM BUTTERED LOBSTER ROLL** \$24

split top hot dog roll, fresh warm lobster, avocado, bacon, lettuce, tomato, & tarragon aioli on the side

⚓ **ANDOUILLE SAUSAGE GRINDER** \$14

grilled andouille, pressed baguette, arugula pesto, roast peppers, provolone

⚓ **GRILLED CRAB CAKE WRAP** \$16

our "world famous" crab cake with cheddar, bacon, remoulade, lettuce, tomato, wrapped in a large tortilla & grilled

⚓ **TRI-TIP STEAK SANDWICH** \$14

hand carved tri-tip loaded on a sourdough onion roll with watercress, caramelized onions, horseradish sauce and gruyere

⚓ **CORNED BEEF REUBEN** \$14

corned beef piled high on sliced ciabatta with OC slaw, swiss, & remoulade

⚓ **OYSTER PO' BOY** \$13

hand breaded fried oysters on a brioche long roll with remoulade and OC slaw

⚓ **PULLED PORK** \$11

house smoked pork butt, provolone, roasted anaheim peppers, brown sugar-cider mop sauce, on a kaiser

⚓ **"THE BIG CHEESE"** \$9

grilled Texas toast stuffed with cheddar, bacon, & a fried green tomato!

⚓ **GRILLED VEGETABLE SLAMMER** \$12

grilled summer squash and zucchini, asparagus, & mushrooms, horseradish sauce & gruyere cheese

BURGERS

Our 1/2 lb. burgers are 100% black angus beef flame grilled & served with a dill pickle & shoestring fries or house salad

⚓ **THE ORIGINAL** \$10

lettuce, tomato, & onion on a soft bun

choice of cheese or bacon \$1 each

⚓ **OC BURGER** \$14

our black angus burger topped with fried oysters, roasted mushrooms, horseradish spread, & OC steak sauce

⚓ **STEAK HOUSE BURGER** \$14

avocado, cheddar, bacon, fried egg, chipotle ketchup on grilled Texas toast

Thank you for joining us at The "Old" Causeway Steak & Oyster House. The Old Causeway Inn was a restaurant located just 2 blocks east of us and across the street. It was a Stafford Township watering hole from the 1950's until the late 1980's. Whether you were born and raised here or visited in the the summer you probably have fond memories of the place. The combination of beef and oysters may seem unusual to some but it is quite traditional and fabulously delicious. References to steak and oysters go back to the 1850's and the carpetbaggers. We hope that you are as excited about the establishment as we are, we look forward to serving you for many years to come.