

LINEKIN BAY RESORT

APPETIZERS

Oysters \$3.50ea
Damariscotta River oysters on the half shell mignonette • cocktail sauce • lemon **GF**

Scallop Ceviche \$11
Sliced Maine diver scallop • lime • jalapeño pepper • onion • cilantro **GF**

Tuna Crudo \$15
Sliced raw yellow-fin tuna • pickled watermelon • cucumber • balsamic soy reduction • wasabi peas

Crispy Calamari \$12
Fried calamari • spicy peperonata • aioli • sea beans

Shrimp Cocktail \$12
Chilled Gulf shrimp • cocktail sauce • lemon **GF**

Bang Island Mussels \$15
Fennel • garlic • lemon • butter • white wine • sliced baguette **avail GF**

Steamers \$16
New England steamed clams • garlic • lime • chilies **GF**

Angus Beef Sliders \$9
Angus Beef • caramelized onions • horseradish mayo • brioche bun

Crab Cakes \$15
Maine rock crab • avocado, tomato, cucumber salsa • spiced aioli

Lamb Kofta \$10
Lamb skewer • tahini • cucumber-mint relish • spiced yogurt • pita bread

Chicken Wings \$11
Crispy fried chicken wings • spiced Moxie glaze • cashews • scallions

Seared Pork Belly \$12
Pork belly slab • chipotle maple glaze • cranberry apple relish • brown bread

Beef Cheek Tostadas \$12
Braised beef cheek • queso fresco • salsa verde • scallions • crispy fried corn tortilla

Aroostook County Fries \$7
Salt • pepper • choice of sauces: truffle ketchup, chili mayo, or garlic aioli

.....

SOUPS

Lobster Bisque \$12
Fresh Maine lobster • sherry • cream • butter • chives **GF**

Soup du Jour \$7
Ask server for today's flavor

.....

SALADS

Green Salad \$10 / half \$6
Mixed greens • tomato • cucumber • carrot • balsamic vinaigrette **GF/VG/VE**

Caesar Salad \$10 / half \$6
Romaine • croutons • Parmesan cheese • lemon • Caesar dressing **avail GF/VG**

Roasted Pear Salad \$15
Bibb lettuce • roasted pears • prosciutto • candied walnuts • blue cheese • fig balsamic reduction

Summer Salad \$14
Baby greens • strawberry • watermelon • pecans • Pineland Farms feta • balsamic reduction

Add grilled chicken \$5 GF
Add grilled steak \$12 GF
Add grilled salmon \$9 GF
Add grilled shrimp \$10 GF



Smoked Duck & Beet Salad \$16
Baby greens • roasted beets • smoked duck • chickpeas • goat cheese • blood orange vinaigrette

.....

SANDWICHES

Served with seasoned house made chips. **GF** roll available, please ask your server.

Classic Lobster Roll \$24
Freshly picked Maine lobster meat • brioche roll • mayo or drawn butter

LBR Burger \$16
Angus Beef • caramelized onion jam • local Maine cheddar • lettuce • tomato • onion • brioche bun

Fish Tacos \$15
Seasoned pan-fried haddock • red cabbage slaw • avocado crème • lime • queso fresco • flour tortilla

Haddock Sandwich \$14
Pan-fried haddock • lettuce • tomato • tartar sauce • brioche bun

Turkey & Avocado \$14
Roasted turkey • avocado • bacon • balsamic onions • aioli • ciabatta roll



Pork Loin Brioche \$14
Griddled pork loin • apple butter • sauerkraut • aged cheddar • brioche bun

Hummus & Veggie Ciabatta \$12
Roasted garlic hummus • carrot ginger slaw • cucumber • Bibb lettuce • ciabatta roll

ENTREES

Served after 5:00 pm.

Shrimp Linguine \$19
Linguine • Gulf shrimp • garlic • butter • basil

Clams Linguine \$18
Linguine • local littleneck clams • garlic • white wine • butter

16 oz. Ribeye \$29
Bone-in 16oz. ribeye • cabernet demi glaze • onion ring • wilted greens • roasted potatoes **avail GF**

Pan-Roasted Chicken \$19
Pan-roasted chicken breast • sautéed mushroom trio • chardonnay jus • leeks • gnocchi

Steak & Frites \$22
8oz. sirloin • chimichurri • mixed greens • Parmesan frites tossed in truffle oil

Beef Short Ribs \$29
Braised beef short ribs • mushrooms • red wine jus • spinach • blue cheese risotto

Haddock \$24
Pan-fried haddock • lemon • capers • brown butter • green beans • roasted potatoes



Atlantic Salmon \$25
Grilled Atlantic salmon • olive pepper relish • basil oil • asparagus • herbed risotto

Lobster Fra Diavolo for Two \$39
Linguine • fresh Maine lobster • clams • mussels • calamari • spicy red sauce • olive oil • basil

Classic Maine Lobster
Market price—
Steamed fresh Maine lobster • drawn butter • lemon • fresh corn on the cob • roasted potatoes
+ Add steamed clams \$8



DAILY ENTREES

Served after 5:00 pm.

MONDAY Seafood Newburg \$23
Freshly picked Maine lobster • scallops • Gulf shrimp • sherry cream • butter • chives • puff pastry

TUESDAY Braised Yankee Pot Roast \$24
Cabernet sauce • celery • onion • garlic • thyme • roasted baby carrots • roasted potatoes

WEDNESDAY Oven-Roasted Pork Short Rib \$23
Cider gastrique • cranberry compote • rosemary • sautéed zucchini • roasted potatoes **GF**

THURSDAY Diver Scallops \$30
Pan-fried Maine diver scallops • tomato coulis • basil vinaigrette • roasted baby carrots • herbed risotto **GF**

FRIDAY Surf & Turf \$30
Fresh Maine lobster tail • seared beef tenderloin • bordelaise sauce • butter • green beans • roasted garlic mashed potatoes **GF**