

LINEKIN BAY RESORT

RAW



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

Littleneck Clams \$2.75 ea
Local Maine clams on the half shell • cocktail sauce • lemon **GF**

Haddock Ceviche \$11
Lime • jalapeno pepper • onion • cilantro **GF**

Tuna Tartare \$12
Wasabi • soy glaze • avocado • ginger • scallions **GF**

Scallop Crudo \$15
Pickled fennel & mustard seed • cucumber • saffron aioli **GF**



COMING BACK?

We make reservations for parties of 6 or more!

APPETIZERS

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

Maine Mussels \$14
Fennel • garlic • lemon • butter • white wine • sliced baguette **avail GF**

New England Clam Fritters \$10
Spiced remoulade • scallions • lemon

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

Aroostook County Fries \$7
Salt • pepper
Choice of sauces:
Truffle ketchup • chili mayo • garlic aioli

Braised Pork Ribs \$11
Beet horseradish slaw • chipotle maple glaze



Steamers \$15
New England steamed clams • garlic • lime • chilies • drawn butter **GF**

Pan-Roasted Octopus \$12
Olives • tomatoes • lemon • garlic **GF**

Pork and Duck Pâté \$11
Pickled fiddleheads & red onions • grain mustard • crostini

Crab Cakes \$14
Heirloom tomato confit • mixed greens • garlic aioli

Yellowfin Tuna Tataki \$15
Sesame crust • pickled carrot slaw • soy mirin reduction • wasabi

SOUPS

Lobster Bisque \$12
Sherry • cream • butter • fresh lobster • 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**
Add chicken \$4 **GF**



Caesar Salad \$10 / half \$6
Romaine • croutons • parmesan cheese • lemon • Caesar dressing **avail GF/VG**
Add chicken \$4 **GF**
Add anchovies \$1.50

Chilled Salmon Salad \$12
Mixed greens • Maine farm salmon • radish • cucumber • tomato • feta • olive vinaigrette **GF**

Summer Salad \$10
Mixed greens • strawberry • watermelon • goat cheese • candied pecans • balsamic vinaigrette **GF/VG**
Add chicken \$4 **GF**

Beet & Orange Salad \$15
Mixed greens • beets • mandarin oranges • burrata cheese • pine nuts • beet vinaigrette **GF/VE**

SANDWICHES

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

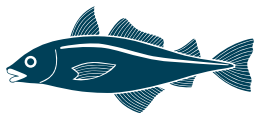
Classic Lobster Roll \$24
Freshly picked Maine lobster meat • brioche roll • mayo or drawn butter

LBR Burger \$16
Brioche bun • caramelized onion jam • Angus Beef • local Maine cheddar • Applewood smoked bacon • lettuce • tomato • onion

Turkey Club \$12
Sourdough • roast turkey • Applewood smoked bacon • lettuce • tomato • mayo



Fish Tacos \$14
Flour tortilla • seasoned pan-fried haddock • red cabbage slaw • avocado crème • lime • queso fresco



Haddock Sandwich \$12
Brioche bun • pan-fried haddock • lettuce • tomato • tartar sauce

BLT \$10
Sourdough • Applewood smoked bacon • lettuce • tomato • mayo

Gourmet Grilled Cheese \$11
Sourdough • zucchini • tomato • goat cheese • olive tapenade • basil

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 & pan-roasted ribeye • cabernet jus • onion ring • wilted greens • roasted fingerling potatoes **avail GF**

Pan-Roasted Chicken \$22
Sautéed mushroom trio • chardonnay jus • leeks • gnocchi

Maine Farm Salmon \$24
Pan-roasted Maine farm salmon • sweet corn purée • red pepper coulis • asparagus • herbed risotto **GF**

Steak & Frites \$24
10 oz. sirloin • chimichurri • mixed greens • parmesan frites tossed in truffle oil

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

Pan-Fried Haddock \$24
Lemon • capers • brown butter • green beans • roasted fingerling potatoes

Classic Maine Lobster Market price
Steamed fresh Maine lobster • drawn butter • lemon • fresh corn on the cob • roasted potatoes **GF**



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 Chop \$25
Cider gastrique • cranberry compote • rosemary • sautéed zucchini • roasted potatoes **GF**

THURSDAY Diver Scallops \$30
Pan-fried Atlantic 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**

BEER

Ask us about our rotating beers and ciders.

DRAFTS

Lunch \$7
Maine Beer Co.

White \$7
Allagash Brewing Co.

Thirsty Botanist \$7.50
Boothbay Craft Brewery

BOTTLES

Budweiser \$5 **Heineken** \$5.50 **Stella** \$5.50
Bud Light \$5 **Guinness** \$5.50 **Erdinger NA** \$5
Coors Light \$5 **Corona** \$5.50

WINE

RED

Angeline Pinot Noir California \$9/34

Sean Minor Four Bears Cabernet California \$9/34

Chateau Bonnet Bordeaux France \$11/40

Tortoise Creek Merlot California \$9/34

Bodega Catena Zapata Malbec Argentina \$8/30

WHITE/SPARKLING/ROSE

J. Lohr Riverstone Chardonnay California \$8/30

Harken Chardonnay California \$9/34

Guenoc Pinot Grigio California \$8/30

Barone Fini Pinot Grigio Italy \$8/30

Giesen Sauvignon Blanc New Zealand \$10/36

Hecht & Bannier Cotes De Provence Rose France \$9/34

La Marca Prosecco Italy \$12/split



SIGNATURES

Ask us about our drink of the day.

LBR MOJITO BAR

Classic Mojito \$8.50
Bacardi • simple syrup • muddled mint • lime

Build Your Own Mojito \$9.50
Blueberry • pomegranate • or blood orange • or omit lime and add cucumber



Linekin Bay Smash \$11
Cruzan Coconut Rum • Cruzan Amber Rum • orange juice • pineapple • triple sec • Cruzan Dark Rum floater

LBR MARGARITA BAR

Classic Margarita \$8.50
Cuervo Gold • triple sec • lime • house sour mix • salt or sugar rim

Top Shelf Margarita \$11
Patron Silver • Cointreau • lime • house sour mix • Grand Marnier floater • salt or sugar rim

Build Your Own Margarita \$10
Pomegranate • blood orange • mango • strawberry • blueberry • salt or sugar rim

LBR Bloody Mary \$8.50
House mix • lemon • lime • olives • celery stalk • salted cucumber wedge

LBR ISLAND OASIS BAR

Frozen Margaritas \$10
Classic margarita • pomegranate • blood orange • mango • strawberry • blueberry • salt or sugar rim

Frozen Daiquiris \$12
Strawberry • lime • pina colada • mango pineapple • whipped cream

Frozen Maineslide \$12
Vodka • Kahlua • Baileys • ice cream

MAKE TODAY #LINEKINBAYDAY

92 Wall Point Road • Boothbay Harbor 43° 50' 45.6" N • 69° 36' 43.2" W LINEKINBAYRESORT.COM

GF Gluten-Free **VG** Vegetarian **VE** Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.