

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

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SOUPS

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

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

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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

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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

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**

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

