



LINEKIN BAY RESORT

APPETIZERS

New England Clam Fritters \$11

Fried minced clams • spicy aioli • kimchee • pickled sea beans

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**

Shrimp Cocktail \$12

Chilled Gulf shrimp • cocktail sauce • lemon **GF**

Bang Island Mussels \$15

Fennel • garlic • lemon • butter • white wine • sliced baguette **avail 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

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

.....

SPECIALS

Ask your server for daily specials!

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**

Gulf Shrimp & Wedge Salad \$14

Iceberg lettuce • grilled Gulf shrimp • bacon • tomato • cucumbers • blue cheese crumbles • blue cheese dressing

Roasted Beet Salad \$11

Baby greens • goat cheese • walnuts • blood orange vinaigrette

Add grilled chicken \$5 **GF**

Add grilled steak \$12 **GF**

Add grilled salmon \$9 **GF**

Add grilled shrimp \$10 **GF**



.....

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

Haddock Sandwich \$14

Pan-fried haddock • lettuce • tomato • tartar sauce • brioche bun

Fish Tacos \$15

Seasoned pan-fried haddock • red cabbage slaw • avocado crème • lime • queso fresco • flour tortilla

Pork Tacos \$12

Pulled pork • corn and black bean salsa • spiced mango sauce • queso fresco • flour tortilla



Chicken Caesar Wrap \$12

Grilled chicken • Romaine • Parmesan cheese • Caesar dressing • garlic herb wrap

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

Pork Chop \$24

Pan roasted pork chop • sauerkraut • Pommery mustard cream sauce • roasted potatoes • green beans

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

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

