



LINEKIN BAY RESORT

APPETIZERS

Fried Brussel Sprouts \$9

Romesco • Parmesan

Scallop Ceviche \$14

Scallop • lime • chilies • onion **GF**

Tuna Crudo \$16

Tuna • kimchi • cucumber • ginger soy glaze • wasabi peas **GF**

Oysters \$3.50ea

Damariscotta River oysters on the half shell mignonette • cocktail sauce • lemon **GF**

Pemaquid Point Mussels \$14

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

Chicken Wings \$11

Crispy fried chicken wings • spiced Moxie glaze • cashews • scallions

Aroostook County Fries \$7

Salt • pepper • served with truffle ketchup, chili mayo & garlic aioli

Charred Shishito Peppers \$9

Shishito peppers • lime • sea salt • garlic aioli **COZY'S**

SOUPS

Lobster Bisque \$11

Fresh Maine lobster • sherry • cream • butter • chives

Butternut Squash & Cider Soup \$6

Soup du Jour \$7

Ask server for today's flavor

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SALADS

Green Salad \$9 / half \$5

Mixed greens • tomato • cucumber • carrot • balsamic vinaigrette **GF/VG/VE**

Caesar Salad \$10 / half \$6

Romaine • croutons • Parmesan cheese • lemon • Caesar dressing **avail GF**

Autumn Pear Salad \$14

Dried blueberries • goat cheese • candied pecans • cider vinaigrette

Iceberg Lettuce Bowl \$11

Iceberg lettuce • tomatoes • cucumbers • bacon • blue cheese crumbles • ranch dressing

Add grilled chicken \$5 **GF**

Add grilled salmon \$9 **GF**

Add grilled steak \$12 **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 \$15

Angus beef • caramelized onion jam • local Maine cheddar • lettuce • tomato • onion • brioche bun
*available as Beyond Burger®

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 **avail GF**

The Ricky Bobby \$13

Nashville hot chicken • lettuce • pickles • remoulade • brioche bun **COZY'S**

Featuring some menu favorites from our neighbors at Cozy's



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ENTREES After 5PM

Clams Linguine \$19

Linguine • local littleneck clams • garlic • white wine • butter

Pan-Roasted Chicken \$19

Fall vegetables • gnocchi • jus

Steak & Frites \$22

8oz. sirloin • chimichurri • mixed greens • Parmesan frites tossed in truffle oil

Haddock \$23

Pan-fried haddock • lemon • capers • brown butter • green beans • roasted potatoes

Classic Maine Lobster •

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

Lobster Mac & Cheese \$25

Maine lobster meat • three cheese sauce • asparagus • cavatappi pasta

Grilled Pork Loin \$21

Pommery mustard cream • sauerkraut • roasted potatoes • sautéed green beans

LINEKIN BAY RESORT



WINE

WHITE

HOUSE

Chateau Souverain
\$6.5|22 • California

CHARDONNAY

Bread & Butter
\$10|38 • California

La Linda
\$8.5|30 • Mendoza, Argentina

PINOT GRIGIO

Guenoc
\$6.5|22 • California

Santa Margherita
\$48 • Valdadige, Italy

SAUVIGNON BLANC

**Chartron La Fleur
Bordeaux**
\$7|26 • Bordeaux, France

Kim Crawford
\$9.5|34 • Marlborough • New Zealand

DISTINCT WHITE VARIETALS

Santola Vinho Verde
\$22 • Minho, Portugal

ROSÉ

**The Palm by
Whispering Angel**
\$12|42 • Coteaux d'Aix-en-Provence, France

La Vieille Ferme
\$6.5|22 • Rhone, France

SPARKLING

**Domaine Bousquet
Brut** \$7|26 • Tupungato Uco Valley, Mencoza, Argentina

**Caviccholi 1928
Prosecco**
\$9.5 • 187ml • Italy

RED

HOUSE

**Chateau Souverain
Cabernet Sauvignon**
\$6.5|22 • Sonoma County, California

CABERNET

Margarett's Vineyard
\$8.5|30 • California

Spellbound
\$12|46 • California

MERLOT

Drumheller
\$8|30 • Columbia Valley, Washington

PINOT NOIR

Block Nine
\$10|38 • California

Garnet
\$12|44 • Monterey County, California

MALBEC

Bodini
\$8|30 • Mendoza, Argentina

Antigal Uno
\$13|48 • Mendoza, Argentina

DISTINCT RED VARIETALS

**Mouton Noir
"Horseshoes &
Handgrenades"**
\$12|46 • Oregon & Washington

The Bouy
\$42 • Maine

Conundrum
\$9|34 • California



COCKTAILS

WINE COCKTAILS All \$9

Apple Cider Mimosa

sparkling Brut • apple cider • cinnamon • nutmeg • sugar rim

Sparkler

Prosecco • elderflower • blueberry puree • mint sprig

Sangria

Red: blueberry puree • fruit, blueberry • rocks

White: peach brandy • fruit, thyme • rocks

Pink: apricot brandy • fruit • mint sprig • rocks

CLASSICS All \$10.50

Bloody Mary

house made bloody mix • vodka • spiced rim • pickled accoutrements • rocks

Cinnamon Maple Whiskey Sour

whiskey • lemon • Maine maple • cinnamon

Cucumber Gimlet

vodka or gin • cucumber • mint • lavender • lime

Thunderhead

bourbon • ginger brandy • fresh mint • simple syrup • lemon • rocks

Linekin Bay Smash

Cruzan coconut and amber rum • triple sec • orange juice • pineapple juice • dark rum float • rocks • orange slice • cherry skewer

Pumpkin Spice White Russian

vodka • coffee liqueur • cream • pumpkin spice • cinnamon • nutmeg • sugar rim

Maine Mojito

mint • blueberry puree • lime & simple syrup on the rocks (or classic with mint, lime & simple)

Spiked Mulled Cider

spiced rum • mulled cider • cinnamon • nutmeg • sugar rim



BEER

DRAFT

Lunch
Maine Beer Co.

Allagash White
Allagash Brewing Co.

Thirsty Botanist IPA
Boothbay Craft Brewery

Ishmael
Rising Tide Brewing

Bud Light
Anheuser-Busch

BOTTLED

**Bud Light
Stella Artois**

**Corona
Heineken**

**Original Sin Cider
Guinness**

**Narragansett
Harpoon Rec League 16oz
St. Pauli Non-Alcholic**

MAKE TODAY **#LINEKINBAYDAY**