



**BINTLIFF'S**

*Ocean Grille*



**BINTLIFF'S**

*Ocean Grille*



### APPETIZERS

<b>Steamed Prince Edward Island Mussels ~</b>	8
Classic~ Roma tomatoes, white wine and fresh basil.	
Spanish~ Andouille sausage, roasted garlic and cilantro.	
French~ House Dijon mustard and fresh herbs.	
Our Way~ Lobster jus and fresh Maine crabmeat. ~ add 2.	
<b>Damariscotta River Oysters on the Half Shell ~</b>	12
Half dozen locally raised oysters.	
<b>Handmade Lobster and Crab Ravioli ~</b>	11
In lobster stock reduction finished with sherry, fresh cream, capers and cracked pepper.	
<b>Escargot en Crouete ~</b>	10
Jumbo escargot baked in a highly seasoned garlic butter and a puff pastry lattice.	
<b>Prosciutto and Asparagus Sauté ~</b>	8
Fresh asparagus wrapped in prosciutto, dipped in tempura batter, sauteed in olive oil, topped with hollandaise.	
<b>Grilled Jumbo Shrimp Cocktail ~</b>	12
Jumbo shrimp served with our own horseradish cocktail sauce.	
<b>Chilled Lobster Cocktail ~</b>	16
A fresh whole Maine lobster, split and cracked, served with warm butter.	
<b>Fresh Maine Jumbo Lump Crab Cakes ~</b>	12
Served on field greens with a special ginger-citrus vinaigrette and corn roasted red pepper salad.	
<b>Ducktrap Smoked Salmon Coronets ~</b>	8
With homemade hummus, chiffonade Bermuda onion, capers and extra virgin olive oil.	
<b>Blackened Carpaccio ~</b>	11
Thinly sliced medallions of beef tenderloin drizzled with extra virgin olive oil, Asiago and roasted garlic.	
<b>Crab and Sweet Corn Risotto ~</b>	11

### SALADS

<b>Pan Fried Goat Cheese Salad ~</b>	8
Slow roasted portabello mushroom, mesclun greens, tapenade crouete with a sherry vinaigrette.	
<b>Mixed Greens and Garnishes ~</b>	5
Field greens dressed with roasted shallots, pistachios, Roma tomatoes and drizzled with our herb vinaigrette.	
<b>Bintliff Caesar ~</b>	7
The original with fresh grated Asiago and garlic croutons.	
<b>Baby Spinach Salad ~</b>	8
With chilled beef, toasted pecans, fresh apples and Gorgonzola cheese drizzled with extra virgin olive oil.	

### SOUPS

<b>Award Winning Crab and Scallop Bisque ~</b>	6
<b>Traditional New England Clam Chowder ~</b>	5
<b>Gratinée of French Onion ~</b>	5
<b>Maine Lobster Stew ~</b>	12



### ENTREES

<b>Ginger Roasted Salmon Fillet ~</b>	22
With wasabi mashed potato, tempura fried baby bok choy, sesame and scallion glaze.	
<b>Caramelized Diver Scallops ~</b>	24
Served with cranberry and brie cheese risotto.	
<b>Blackened Atlantic Cod ~</b>	25
Served with creamy lobster and soy bean gnocchi.	
<b>Grilled Seafood Paella ~</b>	20
With mussels, scallop, salmon and shrimp.	
<b>Mahogany Clam Carbonara ~</b>	18
Sun dried tomato tagliatelli carbonara with Mahogany clams and apple wood smoked bacon.	
<b>Grilled Jumbo Tiger Shrimp ~</b>	23
Black pepper and lemon rubbed jumbo shrimps, grilled over open flame, served with savoy cabbage roulade and spicy fruit salsa.	
<b>Fresh Maine Lobster ~</b>	Market Price
Steamed, tender, market size lobster served with drawn butter.	
<b>Filet Mignon ~</b>	28
The leanest and most tender 10 oz. steak. Served with a sauce of wild mushrooms and Madeira demi-glaze.	
<b>Garlic and Herb Encrusted Prime Rib au Jus ~</b>	12 oz. ~ 16      16 oz. ~ 19
<b>Tournadoes Bordelaise ~</b>	22
Twin petite filets, chargrilled, served on grilled portobello caps, with a Béarnaise and Bordelaise sauce.	
<b>Filet Oscar ~</b>	32
A generous 10 oz. filet stuffed with fresh asparagus, crabmeat, and Béarnaise sauce.	
<b>Grilled Ribeye ~</b>	19
A grilled 14 oz. Angus Ribeye, served with Maitre D'Hotel butter and mushroom caps.	
<b>Pork Tenderloin ~</b>	18
Whole roasted pork tenderloin wrapped in prosciutto. Served with garlic and herb mashed potato and black pinto bean red pepper springroll.	
<b>Veal Scallopini Marsala ~</b>	19
Wild mushrooms, Roma tomatoes, fresh herbs and Marsala.	
<b>Rack of Lamb ~</b>	28
Garlic marinade, served with creamed fennel and Bordelaise sauce and eggplant caviar.	
<b>Pan Seared Duck Breast ~</b>	21
Preparation changes nightly.	
<b>Chicken Saltimbocca ~</b>	18
Crispy chicken breast stuffed with prosciutto, Jarlsburg cheese and fresh herbs.	
Served with roasted chicken jus.	
<b>Eggplant Napoleon ~</b>	16
Crispy eggplant layered with fresh mozzarella, tomatoes, braised onions, roasted red peppers, marinated portobello mushrooms, fresh tomato sauce and shaved Asiago.	