

THE GRILL

AT UNION BLUFF HOTEL

CHILLED

East Coast Oysters*

3.50 ea

1/2 Dozen 19

Dozen 36

Served with mignonette,
cocktail sauce, lemons

STARTER

New England Clam Chowder 10

Caesar Salad 13

Romaine, garlic croutons, parmesan,
white anchovies

Mussels Fra Diavolo 18

Spicy tomato sauce, garlic, white
wine, parsley with a baguette

Spinach & Artichoke Stuffed

Portabella Mushroom* 15

Balsamic glaze

Shrimp Cocktail 16

Five shrimp with classic
cocktail sauce

Lump Crab Cakes 18

Cajun remoulade

Crispy Asian Brussel Sprouts 15

Soy, sriracha, garlic, lemon

Roasted Beet Salad 15

Whipped feta, baby arugula, sugared
walnuts, balsamic reduction

Fried Calamari 16

Sweet chili sauce

FROM THE SEA

Creamy Tuscan Salmon* 34

Roasted tomato, spinach, parmesan,
pancetta, linguini

Roasted 1/2 Duck* 35

Port wine & wild berry demi-glace, marble
potatoes, walnut brussels sprouts

Shrimp Scampi 30

Garlic, shallot, lemon, chardonnay, whole
butter, linguini

Baked Stuffed Haddock 30

Seafood stuffing, lobster-sherry cream
sauce, asparagus, marble potatoes

FROM THE LAND

Filet w/ Peppered Shrimp Cream* 42

Yukon gold mashed potatoes, asparagus

Chicken Scallopini 29

Lemon-chardonnay butter, wild rice pilaf,
capers, gremolata, asparagus

Spinach & Garlic Ravioli 29

Baby arugula, roasted tomato, wild
mushroom, shallots, vodka cream sauce

SANDWICHES

Grill Burger* 18

8oz beef burger, brioche bun, bacon,
mushroom, swiss, LTO, fries

COCKTAILS

AT THE GRILL

COCKTAILS

Luxardo Royale 18

Prosecco, luxardo liqueur

Water Lily Cocktail 16

Hayman's old tom, r & m crème de violette, cointreau, natalie's lemon juice

Ginger Pear Martini 18

Grey goose la poire, domaine canton, spiced pear liqueur

Winter Old Fashioned 18

Basil hayden dark rye, noval 10yr tawny, st. elizabeth allspice dram

Aperol Ginger Beer Fizz 15

Aperol, natalie's lemon juice, natalie's lime juice, maine root ginger beer

Spicy Cherry Margarita 15

21 seeds, cointreau, luxardo maraschino, natalie's lemon juice, natalie's lime juice

WINE

SPARKLING/WHITE

Canella Prosecco 16

Split, Italy

KJ 'Vintner's Reserve' Chardonnay 12

California

Lagaria Pinot Grigio 10

Italy

Kellerei-Terlan Pinot Grigio 20

Italy

Ferrari-Carano Fumé Blanc 13

Sonoma County

Mohua Sauvignon Blanc 12

New Zealand

Schmitt Söhne Riesling 10

Germany

Cote Mas Rosé 11

France

Pieropan Soave Classico 17

Italy

RED

Cataclysm Cabernet Sauvignon 13

Washington

Alanera Rosso Veronese 11

Italy

Termes Tinta De Toro 22

Spain

Belle Glos Pinot Noir 22

Santa Barbara

Benziger Family Pinot Noir 12

Monterey County

Poggio Anima Sangiovese 13

Italy

Monsanto Chianti Classico 26

Italy

Beran Zinfandel 16

Sonoma County

Saldo Zinfandel 24

California

BEVERAGES

AT THE GRILL

BEER

DRAFT

Baxter Brewing Co 8

Lewiston, Maine

Allagash Brewing 8

Portland, Maine

Lone Pine Brewing 10

Portland, Maine

Peak 10

Portland, Maine

Maine Beer Co. Lunch 9

Freeport, Maine

Maine Beer Co. Dinner 11

Freeport, Maine

Oxbow Brewing 9

New Castle, Maine

Stoneface IPA 10

Newington, New Hampshire

Sebago Brewing 9

Scarborough, Maine

Rotating Draft

Ask your server

BOTTLE

Miller Lite 6

Wisconsin

Budweiser 6

Missouri

Bud Light 6

Missouri

Corona 7

Mexico

Michelob Ultra 6

Missouri

Stella Artois 6

Belgium

Tributary Pale Ale 10

Kittery, Maine

NON ALCOHOLIC

Heineken 0.0 NA 8

Amsterdam

CIDER AND MORE

North Country Cider

Original Press 10

Honey Badger 10

Truly Hard Seltzer 10

Rotating Selection

Maine Craft Distilling Blueshine Lemonade 11

Portland, Maine