

WHALE'S TOOTH RESTAURANT

~DIGS N' DIPS~

- WHALE'S TEETH DELUXE 8.95
BUCKET OF FRESH MUSSELS in orange sauce 13.95
COCONUT SHRIMP Maine shrimp and Gulf shrimp 12.95
FRIED CALAMARI 8.95
BAKED BRIE 'N APPLES 9.95
CRISPY BACON WRAPPED SCALLOPS 12.95
CRAB STUFFED MUSHROOM CAPS 9.95
MAINE SHRIMP-FRIED or SAUTÉED 9.95
HAND BATTERED ONION RINGS 7.95
CHICKEN FINGERS 8.95
WINGS BY THE POUND 9.95
GARLIC BREAD w/ MARINARA SAUCE 6.95
NACHO DELUXE 9.95
Top with chicken or ground beef add 3.00

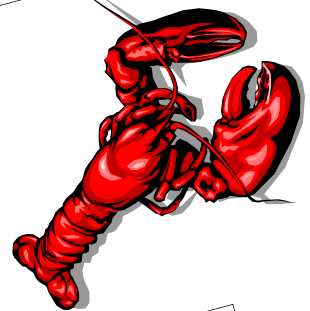
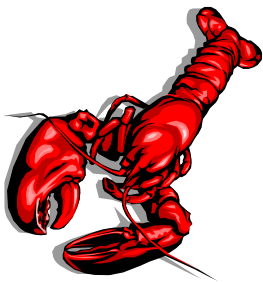
All our appetizers are
great for sharing.

~FROM THE KETTLE~

- LOBSTER 'n SHRIMP BISQUE 9.95
SEAFOOD CHOWDER 8.95
GRILLED TOMATO SOUP 6.95
BAKED ONION SOUP 6.95

All soups are served in a bowl. If you prefer it
in a loaf (baked bread bowl) add 1.50
or by the cup-less one dollar.

Steamed LOBSTER dinners
TWINS, SURF & TURF and
SHORE DINNER FOR TWO



~ FROM THE GARDEN ~

- GORGONZOLA STEAK SALAD 15.95
SPINACH SALAD 9.95
GREEK SALAD 9.95
GARDEN SALAD 5.00
CAESAR SALAD 6.95

Top your salad with
~Chicken add 6.00
~Maine Shrimp add 8.00

Lincolnvile Beach , Maine 04849 (207) 789-5200
WWW.WHALESTOOTH PUB.COM

-RANCH N' REEF-

-PRIME RIB AU JUS-

Succulent Prime Rib , cooked to perfection.

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|------------------|-------|-------|
| SAMPLER | 10 OZ | 19.95 |
| HEFTY | 16 OZ | 25.95 |
| THICK AS A BRICK | 22OZ | 33.95 |

-NEW YORK SIRLOIN-

-CHARBROILED-

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|---------------|-------|-------|
| CREW'S CUT | 10 OZ | 19.95 |
| 1 ST. MATE | 12 OZ | 21.95 |
| CAPTAIN'S CUT | 16 OZ | 25.95 |

CHAR-CRUST YOUR STEAK OR PRIME RIB-add 2.50

A delicious crust of secret herbs and spices

COMPLIMENT YOUR STEAK OR PRIME RIB WITH
SAUTÉED SCALLOPS OR MAINE GARLIC SHRIMP add 8.00

-SPECIAL SIRLOIN STEAKS-

BLUE CHEESE STEAK 23.95

A 10 oz. sirloin topped with a special blue cheese crust, a house specialty.

STEAK AU POIVRE 23.95

Pan-fried sirloin with a la minute poivre sauce, a big favorite.

GARLIC STEAK 23.95

With our Chef's famous garlic sauce and baked garlic bud. Garlic lovers "Watch Out!!!"

SEARED HIBACHI STEAK 19.95

Sirloin beef tips prepared with our house steak sauce

-CHICKEN 'N' PASTA-

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|-------------------------|-------|-------------------|----------|
| CHICKEN FINGERS | 13.95 | FETTUCINI ALFREDO | 15.95 |
| CHICKEN QUESADILLA | 15.95 | with chicken | add 6.00 |
| CHICKEN KEBABS~SATÉ SCE | 15.95 | with Maine shrimp | add 8.00 |

-PUB GRUB-

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|---|-------|------------------------|-------|
| STEAK SANDWICH | 13.95 | HADDOCK SANDWICH | 12.95 |
| MAC 'N' CHEESE | 12.95 | SHEPHERD'S PIE | 14.95 |
| WTP BURGER | 12.95 | LASAGNA with beef | 13.95 |
| Sautéed onions or mushrooms add \$1.50 each | | GRILLED PORK w/ APPLES | 13.95 |

!! CHOOSE YOUR SIDES !!

Most main course items are served with a choice of baked potato, small red potato, hand cut fries, house-made chips, rice or linguine.

Baked stuffed potato or garlic mashed potato \$2.50 extra.

Also a choice of salad, coleslaw or veggies in season.

~SEA-LECTIONS~

BAKED STUFFED HADDOCK 19.95

Stuffing is prepared with crab meat, butter and bread crumbs.

PESTO SALMON 19.95

Fire seared salmon filet, topped with pesto, spinach and cheddar

HADDOCK IN THE PAN 21.95

Crispy pan fried haddock, prepared with shallots and garlic, served with sautéed portabella mushrooms.

BAKED SCALLOP BOAT or BATTER FRIED SCALLOPS 21.95

BAKED SEAFOOD MORNAY 22.95

Haddock, Crab, Scallops and Shrimp baked in a three cheese Mornay sauce

SCALLOPS~N~SHROOMS 22.95

Prepared with shallots and garlic served over linguine or rice.

BAKED SEAFOOD COMBO 22.95

Haddock, scallops and Maine shrimp baked with lemon pepper wine and garlic.

SEAFOOD CREPES 22.95

Sweet crepes stuffed with haddock, scallops and shrimp, smothered with Mornay sauce

SEAFOOD STIRFRY 26.95

Haddock, shrimp and scallops sautéed in garlic butter. Surrounded by fresh mussels. Served over linguine or rice. There is a lot of it, be warned!!!

~GRILLED SEAFOOD~

PRIME SEAFOOD CUTS GRILLED TO YOUR LIKING 19.95 ea.

~SWORD FISH STEAK~HADDOCK FILET~TUNA STEAK~SALMON FILET~

DO YOU PREFER BLACKENED OR WASABI add 5.00

~FRIED SEAFOOD~

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|------------------------------|-------|---------------------|-------|
| FISH & CHIPS 'BRITISH STYLE' | 15.95 | FRIED MAINE SHRIMP | 16.95 |
| CRAB CAKES | 16.95 | FRIED CLAM DINNER | 21.95 |
| RICH MAN'S FISH & CHIPS | 21.95 | FRIED SEAFOOD COMBO | 24.95 |

Salmon filet and scallops served "BRITISH STYLE"

Haddock, Maine shrimp, scallops, clams

~VEGETARIAN~

EGGPLANT PARMESAN 17.95

Breaded eggplant, sautéed with garlic and shallots, served with marinara and portabellos.

MEDITERRANEAN PASTA 17.95

Stirfried vegetable medley, sautéed with Feta cheese and olives, served over rice or linguine.

For parties of 12 persons or more, 18 % gratuity charge will be added

~WINE~BEER~DRINKS~

| WHITE WINES | Glass | Bottle | RED WINES | Glass | Bottle |
|----------------------------|-------|--------|--------------------------------|-------|--------|
| Kendall Jackson, Chard. | 7.75 | 30.00 | Michael Sullberg, Cabernet | 7.75 | 30.00 |
| Mondavi, Chardonnay | 7.75 | 30.00 | Ozwell Merlot, Australia | 6.50 | 24.00 |
| Yellow Tail, Chardonnay | 6.50 | 24.00 | Vinos de Carniero, Spain | 6.50 | 24.00 |
| Cavit, Pinot Grigio | 6.50 | 24.00 | Kenwood Yulupa, Merlot | 7.75 | 30.00 |
| Santa Marina, Pinot Gris | 7.75 | 30.00 | Rosemount Shiraz, | 7.75 | 30.00 |
| Estio, Macabeo, Italy | 6.50 | 24.00 | Twin Beaks, Shiraz | 6.50 | 24.00 |
| Klostor, Germany, Riesling | 6.50 | 24.00 | Moillard Pinot Noir, France | 7.75 | 30.00 |
| Petit Bourgeois, Sauv. Bl. | 7.75 | 30.00 | La Maurelle, Cotes du Rhone | | 30.00 |
| Hogue, Fume Blanc | 6.50 | 24.00 | Dom. Bastide, Syrah/Grenache | | 30.00 |
| Kenwood, White Zinfandel | 6.50 | 24.00 | Monte Lasarde, Grenache Spain | | 30.00 |
| Korbel, Brut, Sparkling | | 33.00 | Montepulciano d'Abruzzo, Italy | | 30.00 |
| Korbel, Mini 375 ml | | 12.00 | | | |
| Prosecco 750 ml | | 30.00 | | | |
| Prosecco Mini 375 ml | | 9.00 | | | |

~CELLAR DOOR VINEYARD~

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| Perfect Stranger, White | 7.75 | 30.00 |
| Ned Said 'Red' | 7.75 | 30.00 |
| Viognier | | 30.00 |

~MARGARITA~

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| ORIGINAL | 7.25 |
| Vera Cruz Golden Tequila, Triple Sec | |
| GOLDEN | 8.00 |
| Cuervo Gold, Triple Sec | |
| CLASSIC | 9.00 |
| Cuervo 1800, Cointreau, Grand Marnier | |
| ROSARITA | 9.00 |
| Commemorativo, Cointreau, Grand Marnier | |
| HORNITORITA | 9.00 |
| Hornitas, Cointreau, Grand Marnier | |

~DRAFT BEER 16 OZ~

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|-----------------|------|
| MILLER LITE | 3.25 |
| MOLSON CANADIAN | 3.75 |
| GUINNESS | 4.50 |
| BLACK~N~TAN | 4.50 |

~ANDREW'S DRAFT~

LINCOLNVILLE MICRO BREW 4.50

~BOTTLE BEER~

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| BUD, BUD LIGHT, CORONA, MICHELOB ULTRA, HEINEKEN, CLAUSTHALER | 3.50 |
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~WINE BY THE CARAFE~

Chardonnay, Cabernet
Glass 5.50 1/2 Liter 13.50 Liter 24.00

~HOT COFFEE DRINKS~

WHALES TOOTH COFFEE

Kahlua, Bailey's, Grand Marnier, Whip

IRISH COFFEE

Jameson, Cr. de Menthe

NUTTY IRISH MAN

Bailey's, Frangelico, Whip

VANILLA AVALANCHE COFFEE

Kahlua French Vanilla, Brandy, Whip

MEXICAN COFFEE

Tequila, Kahlua, Whip 9.00

KEOKE COFFEE

Kahlua, Brandy, dark cr. Cacao, Whip

HAZELNUT HOT COCAOK

kahlua Hazelnut, Whip

CHIP SHOT

Tuaca, Bailey's, splash coffee, in a snifter