EVERY

SEASON



IS OUR SEASON

— SMALL PLATES —

LOCAL OYSTERS *

half dozen served on the half shell with classic garnishes \$20

MUSSELS DIJONNAISE

Cultured mussels, garlic, dijon cream, crispy onions, scallions \$15

LOBSTER CAKES

Roasted cream corn, arugula, diced red pepper & sherry shallot vinaigrette \$16

MEATBALLS

House marinara, garlic ricotta & shaved Parmesan \$13

BRUSSELS SPROUTS

Truffle aioli, Parmesan cheese & fine herbs \$13

CRISPY CALAMARI

tossed with calabrian & pepperoncini peppers finished with a sweet chili aioli drizzle \$15



SALADS

FRENCH ONION SOUP

Rich broth, house croutons & Swiss cheese, Crock \$11

GARDEN SALAD

Mixed greens, vegetables, Parmesan & balsamic vinaigrette \$10

CLASSIC CAESAR

Romaine hearts, white anchovy, classic dressing, Parmesan, house croutons \$11

LEAF PEEPER SALAD

Roasted butternut squash, mixed greens, sea salt toasted pepitas, goat cheese, dried cranberries & lime jalapeno vinaigrette \$14

ADD A PROTEIN

Grilled Chicken \$10, Bistro Sirloin*** \$20, Shrimp Skewer \$12, House Veggie Burger \$9, Scallop Skewer \$16

PINE POINT GRILL

240 PINE POINT ROAD, SCARBOROUGH, ME 04074

(207) 883-8383 | www.pinepointgrill.com

PPG SPECIALTIES

BAKED SEAFOOD CASSEROLE

Wild caught haddock, scallops & shrimp baked with a lobster cream & seasoned crumbs with day vegetable & potato \$34

SHRIMP & SCALLOPS

Tossed with Kalamata olives, capers, garlic, angel hair pasta & goat cheese in a sundried tomato pesto sauce \$36

WILD MUSHROOM RAVIOLI

Shallots, baby spinach, red Holland pepper julienne, porcini truffle sage sauce, shaved parmesan \$ 24, or add a protein to your raviolis

ANGUS STRIP STEAK***

New York strip steak with sun-dried tomato gorgonzola butter, wilted spinach, mushroom ragu, crispy onions & day potato \$38

LAND & SEA***

Certified Angus Beef, shrimp & scallop skewer, day vegetable and potato, rosemary scented beef jus \$42

RIGATONI BOLOGNESE

Beef, pork, veal, Italian soffritto, & pancetta slowly simmered in a Chianti tomato sauce with Lilly's Pasta, herb ricotta, shaved parmesan \$24

LINGUINE & MEATBALLS

House marinara, beef & pork meatballs, & linguine with garlic ricotta, and shaved pecorino cheese \$19

PINE POINT BURGER***

8 oz Angus burger, aged cheddar, shaved red onion, garlic tomato aioli, pickle, toasted roll, fries \$18, add bacon \$2

BLACK BEAN & CORN BURGER

House-made veggie burger with baby spinach, red onion & tomato jam on a potato roll with fries \$16

(Substitute gluten-free penne pasta add \$3)

Items marked with *** may be fired to your exact specifications. Items marked by a single * is served raw. "Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

PINE POINT

PIZZAS

are 12 inches and crafted with our house crust

MARGHERITA fresh mozzarella, fresh tomatoes, basil \$17

FENNEL SAUSAGE, GARLIC RICOTTA, & ONION garlic oil, carmelized onion, mozzarella, pesto & parmesan \$19

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GORGONZOLA, FIG & PANCETTA mozzarella, arugula & honey balsamic gastrique \$18

CRISPY BRUSSELS SPROUTS & MUSHROOMS white sauce, mozzarella, bacon, truffle aioli \$18

GRILLED PINEAPPLE, SMOKED BACON

& JALAPENOS

with ricotta white sauce, mozzarella & red onion \$18

BEE STING

red sauce, spicy soppressata, caramelized onions, candied jalapenos, hot honey drizzle, red pepper flakes & basil \$19

SHRIMP, GARLIC & PESTO

spicy baby shrimp, basil, mozzarella, shaved Parmesan \$20

PINE POINT PEPPERONI

house tomato sauce, mozzarella & parmesan cheese, traditional pepperoni \$16

CLASSIC CHEESE

house red sauce, mozzarella & parmesan cheese \$15

BUILD YOUR OWN

PINE POINT PIZZA

start with classic cheese, red or white sauce and add the following; VEGETABLES - mushrooms, raw onions, caramelized onions, green peppers, jalapenos, scallions, kalamata olives, tomato slice, arugula, pineapple, garlic puree \$1.50 per topping, house brussels sprouts \$3

MEATS - fennel sausage, crispy pancetta, proscuitto, bacon, chicken, pepperoni, meatballs, \$3 per topping

SEAFOOD - garlic shrimp, anchovies \$3.50 per topping

(Substitute 12 inch Gluten-free Cauliflower crust add \$5)

PINE POINT GRILL GIFT CERTIFICATES AVAILABLE

ASK YOUR SERVER OR SEE OUR HOSTESS ABOUT A PPG CERTIFICATE TODAY

join us at our sister restaurant:

FISH BONES GRILL

70 LINCOLN STREET, LEWISTON, ME 04240

(207) 333-3663 | www.fishbonesgrill.com



