

FISH BONES LUNCH



APPETIZERS

AHI TUNA CRISPS*

Marinated tuna, crispy wontons, honey ginger & cusabi \$8

LOBSTER RANGOONS (2)

Lobster dumplings, seaweed salad & sweet Thai chili sauce \$7

MAPLE SRIRACHA WINGS

House wings in a sweet & spicy sauce with blue cheese dressing \$14

CULTURED MUSSELS & FOCACCIA

Steamed with white wine, garlic, shallots & leeks in a dijon mustard cream with grilled house focaccia \$15

BRUSSELS SPROUTS

Truffle aioli, shaved parmesan, fine herbs \$13

CRISPY CALAMARI

Pepperoncini, pickled ginger & house hoisin sauce \$14

SOUPS & SALADS

FRENCH ONION SOUP au GRATIN

House croutons & Swiss gruyere
Cup \$7 /Bowl \$10

SEAFOOD CHOWDER

Shrimp, scallops, haddock & potato
Cup \$8 /Bowl \$12

MILL SIX CAPRESE SALAD

Marinated mozzarella, grape tomatoes, strawberries, mixed greens, basil, red onion, crispy pancetta, honey & balsamic drizzle \$12

CLASSIC CAESAR SALAD

Chopped romaine, house Caesar dressing, focaccia croutons, shaved parmesan & white anchovies \$8

IN THE HAND

HADDOCK SANDWICH

Beer-battered wild-caught haddock, house remoulade, Cooper cheese, lettuce, tomato, red onions on a house roll with fries \$16

MILLY SIX STEAK SANDWICH***

Seared beef tenderloin, grilled onions, peppers, mushrooms, Cooper cheese, roasted garlic aioli, grilled sub roll & fries \$18

The DONNIE BURGER***

Angus burger, North Country bacon, lettuce, tomato, onion, Cooper cheese, potato roll & fries \$18

SALMON B.L.T

Grilled True North Salmon, North Country bacon, lettuce, tomato & tzatziki sauce on house focaccacia & fries \$17

BATES MILL TACOS

Two soft flour tacos with your choice of wild-caught haddock or baby shrimp, lettuce, cheese, roasted corn salsa & smoked pepper crema \$14

LOBSTER ROLL

Offered on a New England style brioche roll with butter lettuce, house dressing & fries \$ Market Price

ENTREES

MILL STREET SALAD***

Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp \$10.

Add CHICKEN \$8, Add SHRIMP SKEWER \$9, Add TRUE NORTH SALMON \$11, Add BISTRO STEAK \$13, Add ORGANIC TEMPEH \$7

AHI TUNA POKE` *

Tuna tartar, Jasmine rice, seaweed salad, cucumber, ginger, soy, toasted sesame seeds & cusabi drizzle \$16

LOBSTER POPOVER

House popover with lobster & shallots in a creamy newburg sauce
\$Market Price

SHRIMP SCAMPI

Tossed with wilted greens, heirloom tomatoes, parmesan cheese & angel hair pasta in a roasted garlic herb butter \$18

LUNCH MIXED GRILL

seared wild-caught haddock, shrimp & scallop skewer offered with house rice, vegetable & lobster cream \$18

SESAME TEMPEH STIR-FRY

Sesame crusted organic local tempeh with garlic teriyaki vegetables & house rice \$17

Items marked with *** may be fired to your exact specifications. Items marked with a * is served raw. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

FISH BONES GRILL STORY

WELCOME to Fish Bones Grill where we have been serving the greater Lewiston-Auburn area for over 20 years and are proud to call this place home. We first opened Fish Bones Grill in 2005 as a casual-upscale restaurant focused on the best seafood and classic American cuisine. The restaurant has grown with great pride and passion, to become a place filled with familiar faces and new diners alike. While we have evolved through the years, we remain steadfast in the belief that good food is a vital and vibrant part of our community.

Recently, we doubled down on our commitment to this historic canal-side establishment with new outdoor seating, a regionally focused menu, and more space for come-as-you-are dining. We look forward to continuing to create a long-lasting connection between our community and the most comforting cuisine.

— Paul and Kate Landry, Owners

OUR MANAGEMENT TEAM

EXECUTIVE CHEF

FLOYD GODING

chef@fishbonesgrill.com

RESTAURANT MANAGER

TRACEY TWITCHELL PRAY

tracey@fishbonesgrill.com

OFFICE & CATERING MANAGER

QUINN TUKEY

office@fishbonesgrill.com



On your way South, join us at 240 Pine Point Road in Scarborough, Maine. Pine Point Grill offers the same casual upscale dining our friends have grown accustomed to at Fish Bones these past 15 years as well as artisan pizzas. Visit our website at www.pinepointgrill.com for hours and to view our menu. Outside dining available weather permitting!

BATES MILL HISTORY

THE BATES MANUFACTURING CO. & MAINE HERITAGE WEAVERS



The Bates Manufacturing Company was established in Lewiston, Maine in 1850 by Benjamin Bates. It quickly became one of the largest textile manufacturers in New England and transformed Lewiston from a struggling agricultural town into a booming industrial city. By 1857, the Bates Mill in Lewiston ran 36,000 spindles, employed 1,000 hands, and annually turned out 5.7 million yards of the best quality of cotton goods. Even after winning multiple achievements and awards for his textiles, including “Best Pantaloon Stuffs” and “Best Plain and Fancy Cotton Fabrics”, Bates wanted more. Accordingly, in 1858 the Bates Manufacturing Company wove the first Bates bedspread.



Upon the start of the Civil War, most New England mills started selling their cotton stock, assuming that the war would only last 90 days. Instead, Benjamin Bates bought as much cotton as he could find (despite the skyrocketing prices) and became the main supplier of Union textiles during the 4 year war. Even afterward, despite post-war depression, the Bates Manufacturing Company prospered and continued to expand. It was at this time that the French-Canadian population began to immigrate to Lewiston for work; even today the city of Lewiston continues to have a great French-Canadian influence (and many of the current mill workers have French-Canadian ancestors that began their American lives as mill workers).

Throughout the Civil War and both World Wars the Bates Manufacturing Company continued to weave its fine quality cloths, with bedspreads being the main focus for the past 50 years. The company was running for more than a century when it was sadly forced to close its doors in 2001 like many of its peers in the world of American manufacturing.

Former Bates President and Founder of Maine Heritage Weavers, Fred Lebel, recognized the historic significance of Bates Mill and was not willing to let the cherished tradition fade into the past. With this in mind, Lebel and his daughter, Linda Cloutier (current President of Maine Heritage Weavers), salvaged the necessary equipment from closing mills to create Maine Heritage Weavers in 2002 in the likeness of the historic manufacturer that so many people had come to rely on both for its loved, quality bedding as well as for employment. Lebel further kept the weaving tradition alive by hiring former Bates Mill employees who had lost their jobs when the Mill closed. (Printed by permission from The Bates Mill Store and Maine Heritage Weavers, Monmouth, Maine.)

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70 LINCOLN ST., LEWISTON, ME

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

Located in a historic, canal-side mill building in the heart of Lewiston, Maine.
Serving up comforting fare inspired by our region. Come when you can, just as you are.