

# FISH BONES



# GRILL

## APPETIZERS

### LOCAL OYSTERS\*

with classic garnishes \$3.5/EACH

### AHI TUNA CRISPS\*\*\*

Marinated tuna, crispy wontons, honey ginger & cusabi \$15

### LOBSTER RANGOONS

Lobster dumplings, seaweed salad & sweet Thai chili sauce \$13

### 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, grainy country style mustard & a touch of cream \$15

### CRISPY BRUSSELS SPROUTS

Truffle aioli, shaved parmesan, fine herbs \$13

## 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, crispy pancetta, honey & balsamic drizzle \$12

### CLASSIC CAESAR SALAD

Chopped romaine, house Caesar dressing, foccacia croutons, shaved parmesan & white anchovies \$11

### MILL STREET STEAK SALAD\*\*\*

Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp & bistro steak \$23,

VEGETARIAN MILL STREET \$10

## À LA CARTE

Shrimp & Scallop skewer.....\$12	All-natural chicken breast.....\$ 9
Grilled scallop skewer.....\$14	Side house salad.....\$9
Grilled shrimp skewer..... \$10	Blue Cheese Crisp.....\$5
Seared Atlantic salmon.. \$13	Truffle fries.....\$8
Grilled Angus bistro sirloin.....\$19	

## FROM THE SEA

### SEARED TRUE NORTH SALMON

with a blistered tomato basil butter sauce, day potato & vegetable \$29

### MIXED GRILL

seared wild-caught haddock & shrimp & scallop skewer offered with day potato, vegetable & lobster cream \$29

### SESAME SEARED AHI TUNA\*\*\*

Served "rare" with house rice, garlic teriyaki stir-fried vegetables, wasabi & crispy wontons \$31

### SHRIMP & SCALLOP SCAMPI

Tossed with wilted greens, heirloom tomatoes, parmesan cheese & angel hair pasta in a roasted garlic herb butter \$28

### BATES MILL TACOS

Three soft flour tacos with your choice of wild-caught haddock or baby shrimp, lettuce, cheese, roasted corn salsa & smoked pepper crema \$18

### LAND & SEA\*\*\*

Angus Bistro sirloin, shrimp & scallop skewer, rosemary demi-glace, day potato & vegetable \$35

## FROM THE LAND

### ANGUS NEW YORK SIRLOIN\*\*\*

High choice salted herb strip sirloin with a roasted garlic mixed peppercorn butter, day potato, vegetable & rosemary demi-glace \$38

### CHICKEN CAVATAPPI BAKE

Rustic oven bake with chicken, pancetta, baby spinach & mushrooms in a creamy marsala sauce with mozzarella & parmesan cheese \$26

### WILD MUSHROOM RAVIOLI PRIMAVERA

with vegetable medley in a blistered tomato basil butter sauce \$23  
ADD A PROTEIN TO YOUR RAVIOLI DISH

### ANGUS STEAK SANDWICH\*\*\*

Seared steak, shaved spanish onion, Swiss cheese, roasted garlic aioli, grilled sub roll & house fries \$18

### MILL SIX BURGER\*\*\*

Angus burger, crispy Italian bacon, cheese, lettuce, bourbon tomato jam, potato roll & fries \$19

Items marked with \*\*\* may be fired to your exact specifications. Items marked with a \* can be consumed raw. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne 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](mailto:chef@fishbonesgrill.com)

### RESTAURANT MANAGER

TRACEY TWITCHELL PRAY

[tracey@fishbonesgrill.com](mailto:tracey@fishbonesgrill.com)

### GENERAL MANAGER

QUINN TUKEY

[info@fishbonesgrill.com](mailto:info@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](http://www.pinepointgrill.com) for hours and to view our menu. Outside dining available weather permitting!

## FISH BONES GRILL

70 LINCOLN ST., LEWISTON, ME

(207) 333-3663 | [www.fishbonesgrill.com](http://www.fishbonesgrill.com)

# 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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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.