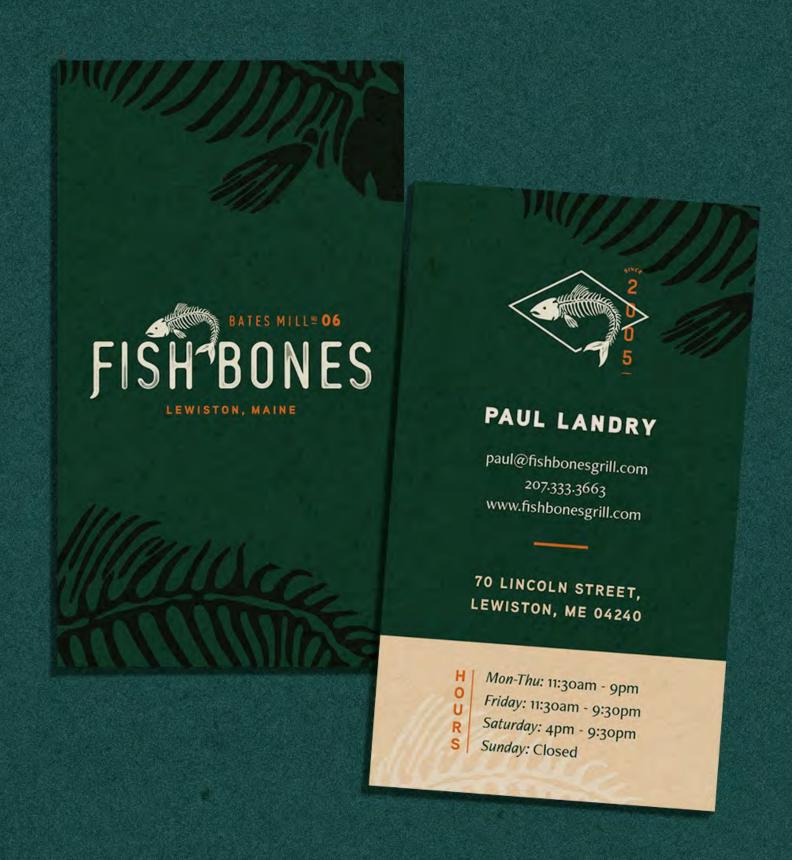




LEWISTON BORN & FED

Anchour created a complete rebrand for an outdated restaurant to bring forward the rustic, local, feel-good flavor of what they do best.





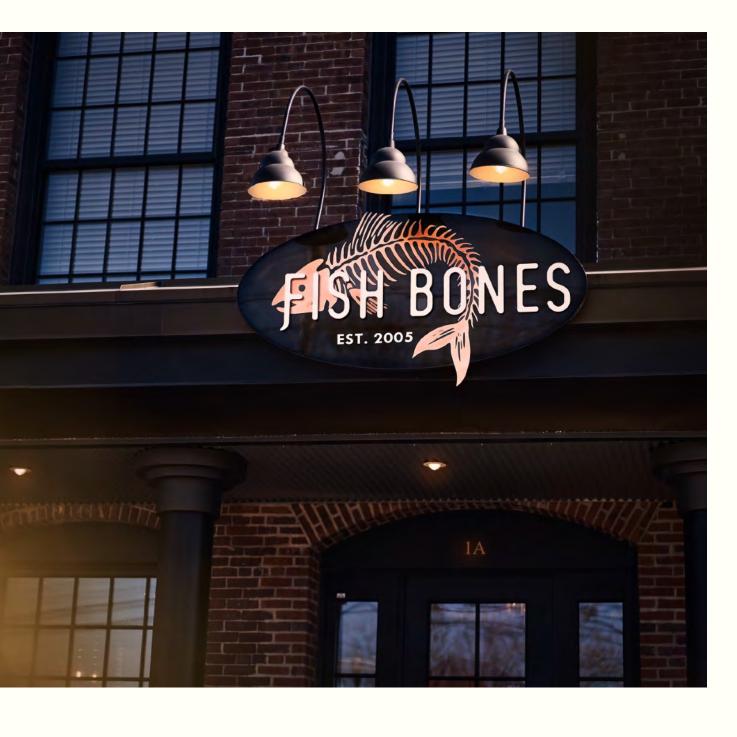






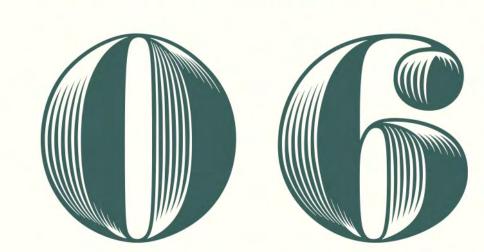


AMINO

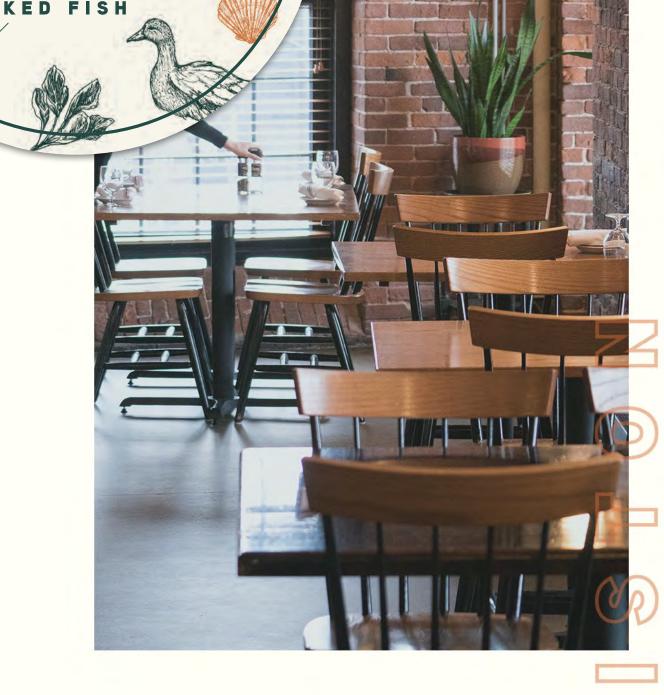












SEAFOOD

AND
CHOICE
CUTS

WISTO

SOUPS AND SALADS

FISH BONES SEAFOOD CHOWDER Haddock, scallops, shrimp, clams & potatoes Cup \$5 /Bowl \$8

FRENCH ONION SOUP with Focaccia crouton & Gruyere cheese Cup \$4.5 /Crock \$7

Lemongrass, cream, & sherry Cup \$8 /Crock \$13

FISH BONES FIELD GREENS Fresh veggles, Pecorino cheese, & balsamic vinaigrette \$5

SPRINGWORKS FARMS BABY ROMAINE White anchovy, crostini, Pecorino cheese, Caesar dressing \$7

BURRATA & TOMATO SALAD Rocket greens, pesto, aged balsamic & smoked Sriracha sea salt \$9

STRAWBERRY, SPINACH & GOAT CHEESE es, sliced red onion, toasted almonds & red beet

Crispy lettuce, street corn, cucumber, tomato, red onion, hard cooked egg, crispy bacon, blue cheese, & buttermilk ranch \$17

FROM THE SEA

CRAB B.L.T. WITH HOUSE REMOULADE Crab cake, house bacon, butter lettuce, tomato & remoulade sauce on a brioche roll with seasoned fries \$14

NEW ENGLAND LOBSTER ROLL Maine lobster meat, crispy lettuce, house dressing, grilled roll, house chips & pickle \$ Market

SEAFOOD CRUSTED HADDOCK Wild-caught haddock, mix seafood crust, lobster bisque & potato fresco \$21

SESAME CRUSTED AHI TUNA*** Seared "rare" with jasmine rice, Asian slaw & crispy wontons \$24

Mill Six Lager, house maple sausage, garlic butter broth \$14

MUSSELS & FRITES

SEARED SEA SCALLOPS Rasher of house pork belly, asparagus, micro basil & tomato Summer salad with smoked red pepper pesto & day potato \$27

SEARED TRUE NORTH ATLANTIC SALMON Potato leek tart, day vegetable & chive caper hollandaise \$25

LOBSTER & SWEET PEA RAVIOLI Caramelized onions, mushroom medley, lobster bisque & micro greens \$ Market

VEGETABLES

GRILLED STREET CORN Parmesan crusted with sun-dried tomato butter \$8

FOCACCIA MARGHERITA House crust, crushed Italian tomatoes, fresh burrata, pesto, arugula, & balsamic gastrique \$10

Items marked with *** may be fired to your exact specifications. "Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."

OVEN ROASTED MAPLE GLAZED CARROTS Herbs, spiced walnuts, honey & goat cheese crumbles \$9

PAN-SEARED RAVIOLI, MUSHROOMS & GOAT CHEESE

Sweet pea raviolis, caramelized onion & roasted shallot butter \$16

CHOICE CUTS

ANGUS ALL-NATURAL BURGER*** Aged cheddar, house bacon, butter lettuce, tomato, red

& roasted garlic aioli on a brioche roll with seasoned fries \$12

CHEF TONY'S SMOKED BRISKET

Melted Pineland Farm cheddar, poblano cilantro slaw, house BBQ sauce & crispy onions on soft brioche roll with seasoned fries \$13

MILL STREET STEAK SALAD***

Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp and sirloin strip filet. \$16 / with Gulf of Maine salmon \$15, with grilled shrimp skewer (5) \$14, with all-natural chicken or falafel \$12

PUB SIRLOIN AND CRISPY LOBSTER***

Prime sirloin, crispy lobster legs, citrus tarragon sauce, smoked demi potato hash & day vegetable \$26

FILET AND FRITES***

Angus beef tenderloin, Penobscot frites, blue cheese, pork belly & brown sauce \$29

CARRABASSETT RUBBED HALF CHICKEN Slow smoked coffee rubbed chicken, house pork belly beans, street corn \$18

HOUSE SMOKED PORK RIBS

All-natural pork ribs offered with Penobscot fries, house beans & blueberry chipotle barbecue sauce \$21

ALL-NATURAL FRENCHED PORK CHOP***

Double rib chop, Summer peach and strawberry chutney, demi glacè, sweet potato, charred corn, green bean & pickled onion salad \$24

BRAISED LAMB IN PASTRY

prooms herbs offered with cucumber mint & radish salad, day vegetable & potato \$23



SUNDAY IS FOR

™ FISH BONES

= SWEETS

MORNING BUNS

Chef Tim's sweets du jour...ask your server for today's flavor \$4

BRUNCH ENTREES

CRAB & SWISS OMELET

Three egg, tomato, baby spinach offered with potato hash \$14

ZUCCHINI CARROT BREAD FRENCH TOAST Fish Bones sweet bread, maple syrup, sweet vanilla cream, potato hash, choice of meat \$12

MILL SIX BUTTERMILK PANCAKES

A stack of fluffy pancakes with wild Maine blueberry co sweet vanilla cream, potato hash, choice of meat \$12 mpote, maple syrup,

CHEF TONY'S BEEF BRISKET BENEDICT

Grilled focaccia, beef brisket, poached eggs and Sriracha maple hollandaise, potato hash \$14

TRUE NORTH SALMON, SPINACH & GRILLED TOMATO

BREAKFAST TACOS WITH PORK BELLY & CHEDDAR

Corn flour shells, mixed peppe and poblano crema \$13

LOBSTER & ROCKET GREENS

ccia, lobster bisque, poached eggs, chive hollandaise, potato hash \$Market

BATES BRUNCH FLATBREAD

Sausage gravy, caramelized onlons, Farmland cheddar, potato hash, baby spinach, and 2 eggs your way \$11

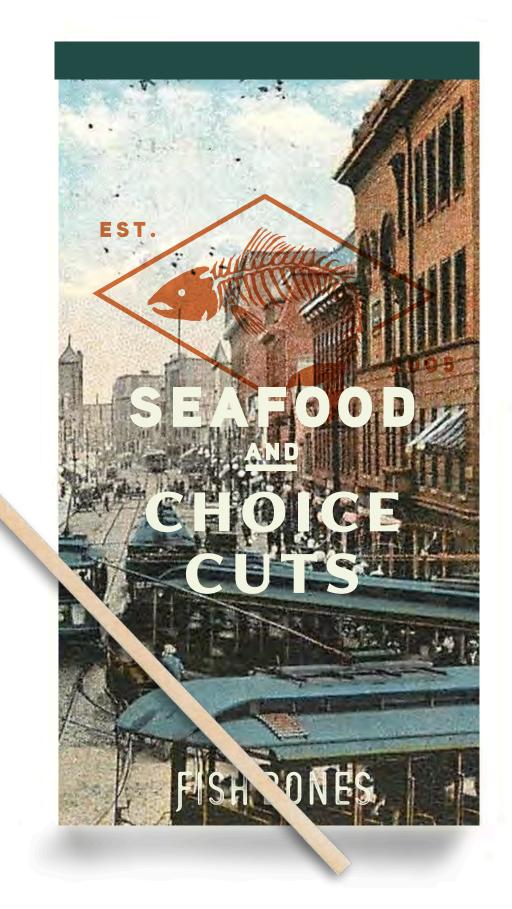
STEAK, EGGS & HASH***

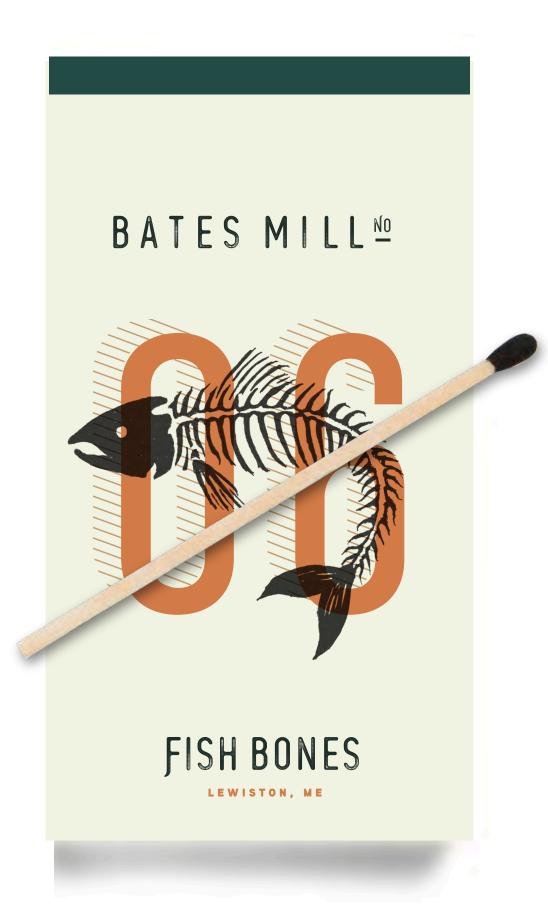
Prime sirloin, 2 eggs your way, potato hash & grilled focaccia \$16

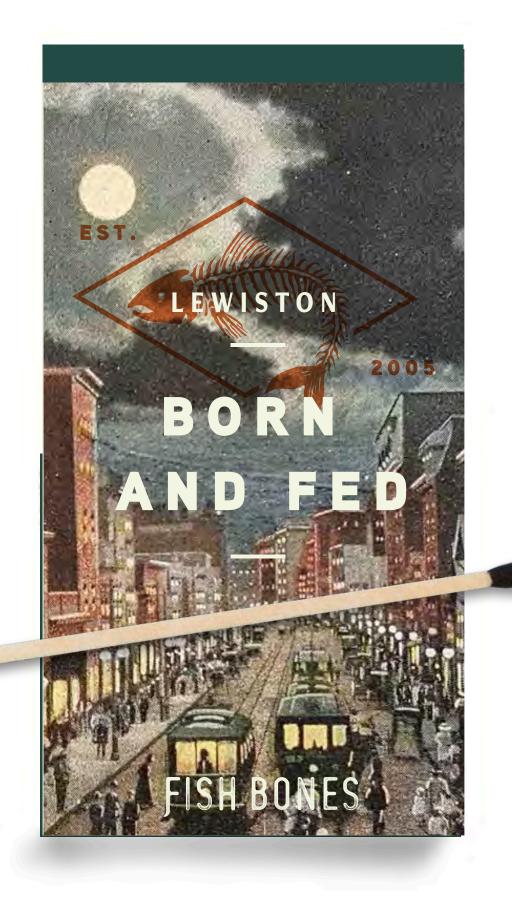
FISH BONES GRILL 70 LINCOLN ST., LEWISTON, ME (207) 333-3663 | www.fishbonesgrill.com



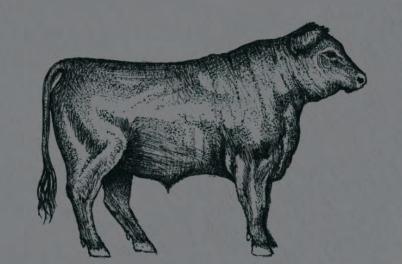






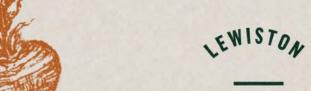


RUSTIC — PROVISIONS



LEWISTO

MAINE



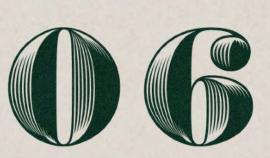
BORN AND FED







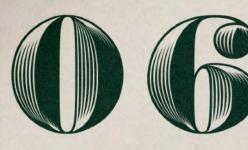
BATES MILL NO







BATES MILL NO



SEAFOOD CHOICE CUTS





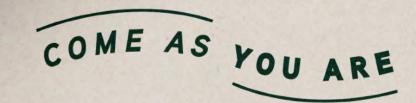






POULTRY &











LEWISTON

FISH BONES

BATES MILL NO 06

EST. 2005





Thanks for looking!