

FISH BONES



CANALSIDE

APPETIZERS

CHILLED SEAFOOD

LOCAL OYSTERS***
SHRIMP COCKTAIL

with classic garnishes

\$3/EACH
\$12/Six, \$21/Twelve

AHI TUNA CRISPS***

Marinated tuna, crispy wontons, honey ginger & cusabi \$14

LOBSTER RANGOONS

Lobster dumplings, seaweed salad & sweet Thai chili sauce \$12

ST. LOUIS RIB STARTER

Slow roasted St. Louis ribs with smokey barbecue sauce \$12

MAPLE SRIRACHA CHICKEN WINGS

Seasoned crispy wings tossed in a spicy maple sauce \$14

GARLIC MUSSELS

Cultured mussels, garlic butter, tomatoes, basil & chardonnay splash \$13

SOUPS & SALADS

FBG CHOWDER

Mixed seafood, cream & potatoes
Cup \$8 /Bowl \$12

FRENCH ONION SOUP

Rich broth, croutons & Swiss
Cup \$7 /Bowl \$10

GARDEN SALAD

Lettuce, veggies, parmesan cheese, honey balsamic vinaigrette \$8

CLASSIC CAESAR SALAD

Chopped romaine, white anchovy, croutons & parmesan \$10

WATERMELON CARPACCIO

Arugula, pickled shallots, roasted rose heart radishes, blueberries, toasted pistachios, feta cheese, honey mint vinaigrette \$12

MILL STREET STEAK SALAD***

Mixed greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp & pub sirloin steak \$23,
VEGETARIAN MILL STREET \$10, or ADD A PROTEIN to your salad

FBG VEGETABLES

CRISPY BRUSSEL SPROUTS

Truffle aioli, shaved parmesan, fine herbs \$11

CAULIFLOWER CRUST MARGHERITA FLATBREAD

Fresh tomatoes, basil, mozzarella cheese, pesto & balsamic glaze \$16

TORTELLINI & ROASTED VEGETABLES

cheese tortellini tossed with pesto, grape tomatoes & baby spinach with sea salt roasted vegetables \$19

SALAD & VEGETABLE ADD-ONS

All-natural chicken breast \$9, Plant-based protein \$ 8, Grilled shrimp skewer \$10,
Grilled Atlantic salmon \$13, Grilled Angus steak \$15

FBG SPECIALTIES

SEARED WILD-CAUGHT HADDOCK

Fish Bones fish & chips with sea salt & malt vinegar gaufrette potatoes, fine herbs, remoulade mousseline & day vegetables \$26

BAKED SEAFOOD CASSEROLE

Wild-caught haddock, sea scallops & shrimp baked with a lobster cream sauce & seasoned crumbs. Offered with day vegetable & potato \$30

SESAME CRUSTED AHI TUNA***

Seared "rare" with jasmine rice, vegetable stir-fry & crispy wontons \$29

GRILLED TRUE NORTH SALMON PROVENÇALE***

Grilled salmon fillet with tomato, caper, kalamata olives, cannellini beans & feta cheese relish & crispy rosemary potatoes \$29

SEAFOOD FRA DIAVOLO

Large shrimp, sea scallops, crabmeat, lobster & mussels tossed with capellini in a spicy tomato sauce with parmesan cheese \$34

BATES MILL FISH TACOS

Three soft flour tacos with wild-caught haddock, lettuce, local cheddar, roasted corn salsa & smoked pepper crema \$18

GRILLED STATLER CHICKEN & TORTELLINI CAPRESE

All-natural chicken marinated with lemon & herbs with a chilled tortellini salad of tomato, basil, red onion, arugula, fresh mozzarella & balsamic glaze \$24

LAND & SEA***

6 oz prime pub sirloin, rosemary demi-glace, shrimp & scallop skewer, day potato & vegetable \$31

N.Y. STRIP STEAK***

10 oz USDA high choice angus beef with onion hay, blue cheese butter, demi glaze, crispy rosemary potatoes & day vegetables \$36

GRILLED PORK RIBEYE***

Frenched pork ribeye with a honey ginger soy glaze, jasmine rice cake & vegetable stir-fry in a house made peanut sauce \$28

ST. LOUIS STYLE PORK RIBS

All-natural pork ribs slow roasted with house rub offered with fries & smokey house barbeque sauce \$26

CLASSIC AMERICAN CHEESE BURGER***

Angus burger, Pineland cheddar, lettuce, tomato, onion & roasted garlic aioli on a potato roll with fries \$16, add bacon rasher \$1.50

SUBSTITUTE PLANT BASED BURGER \$ 16

Items marked with *** may be fired to your exact specifications. "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
SHANE MONTGOMERY

BAR MANAGER
TRACEY TWITCHELL PRAY

OFFICE/CATERING MANAGER
QUINN TUKEY



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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OUR COVID-19 COMMITMENT

HELLO FISH BONES GRILL FRIENDS, recently our state and federal government updated the COVID-19 guidelines for indoor and outdoor dining. Guests who have been vaccinated will not be required to wear a facemask when entering or moving around Fish Bones Grill. Guests who have NOT been vaccinated for your protection and the protection of others, are required to wear a facemask when entering and moving around the restaurant except when seated at your table. We appreciate all of your co-operation and patience in aiding us through this difficult time.

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.