



## STARTERS

**AHI TUNA CRISPS\*\*\* \$10**

**MUSSELS MARGHERITA \$10**

**CRISPY CALAMARI \$9**

**PEAR, FIG & BLUE FLATBREAD \$8**

**FISH BONES SEAFOOD CHOWDER CUP \$5 CROCK \$8**

**FRENCH ONION SOUP CROCK \$7**

**CHILLED OYSTERS ON THE HALF SHELL \$3 EACH**

**LOBSTER RANGOON \$9**

**SMOKEY BONES RIB & WING SAMPLER \$8**

**MILL SIX POUTINE WITH HOUSE PORK BELLY \$6**

**FISH BONES WINGS: LOLLIPOP WITH MAPLE SRIRACHA \$9,  
OR HOUSE SMOKED WITH CHOLULA \$10**

## SALADS

**SPRINGWORKS FARMS BABY ROMAINE \$7**

*~ White anchovy, focaccia crostini, pecorino, house made Caesar*

**THE BATES WORKS \$9**

*~ Local greens, roasted corn, green beans, broccoli, cucumbers, red onions, hard cooked egg and house made buttermilk ranch*

**FISH BONES FIELD GREENS \$ 5**

*~ Tomatoes, fresh veggies, Pecorino, and balsamic vinaigrette*

**ROASTED BUTTERNUT SQUASH, PEAR & BLUE \$8**

*~ With arugula, red cabbage, candied spiced walnuts and pomegranate vinaigrette*

## FIRST ENTRÉE

**PINELAND FARMS ALL-NATURAL BURGER\*\*\* \$12**

*~ Aged cheddar, house bacon, butter lettuce, tomato, red onion, and roasted garlic aioli on a brioche roll with seasoned fries*

**CRAB B.L.T. WITH HOUSE REMOULADE` \$14**

*~ Crab cake, house bacon, butter lettuce, tomato and remoulade sauce on a brioche roll with seasoned fries*

**LAMB, PITA & CUCUMBER \$14**

*~ Slow cooked local lamb on house made herb pita bread with a cucumber, tomato, mint and yogurt salad, seasoned fries and house pickles*

**MILL STREET STEAK SALAD\*\*\* \$16**

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

**DOWNEAST MINI LOBSTER BAKE \$MARKET**

*~ Downeast lobster salad on toasted roll with a cup of our seafood chowder, cole slaw and seasoned fries*

## SECOND ENTRÉE

**WILD CAUGHT HADDOCK & BABY SHRIMP \$21**

*~ Panko crusted and oven baked with a sun-dried tomato and garlic sauce, red potatoes and day vegetable*

**SESAME CRUSTED AHI TUNA\*\*\* \$24**

*~ Seared "rare" offered with jasmine rice, garlic teriyaki vegetables and crispy wontons*

**SEARED SEA SCALLOP WITH MAPLE MUSTARD BRUSSEL SPROUT & APPLE GREMOLATA \$27**

*~ With rasher of house smoked pork belly, butter braised shiitake mushrooms and red potatoes*

**PAN-SEARED MAINE SALMON & MUSSELS \$26**

*~ With roasted sweet potatoes, poblanos, cob corn and house made sausage in a sherry roasted garlic butter broth*

**LOBSTER WITH WILD MUSHROOM RAVIOLIS \$ MARKET**

*~ Offered with a parmesan sherry cream, caramelized onions, grape tomatoes and shiitake mushrooms*

**LAND\*\*\* & SEA \$26**

*~ USDA Prime beef strip filet offered with shrimp tossed in a garlic sun-dried tomato butter*

**RIB-EYE FILET\*\*\* WITH CHARRED PORK BELLY BRUSSEL SPROUTS \$31**

*~ Offered with red potatoes, roasted shallot butter and fig gastrique*

**FISH BONES DAY RISOTTO \$16**

*~ Chef's choice vegetarian risotto of the day. Add Gulf of Maine salmon, or grilled shrimp skewer, or with beef strip filet*

**DUO OF DUCK\*\*\* WITH PLUM SRIRACHA \$28**

*~ Pan-seared duck breast with house smoked shredded duck offered with roasted butternut risotto cake and brussel sprout leaves*

**HOUSE SMOKED ST. LOUIS STYLE PORK RIBS \$23**

*~ Offered with Sriracha dusted fries, coleslaw & blueberry chipotle` BB-Q sauce*



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."