



STARTERS

- FRENCH ONION SOUP CROCK \$7
AHI TUNA CRISPS*** \$10
MUSSELS MARGHERITA \$10
CRISPY CALAMARI \$9
CHEF'S CHOICE NAAN FLATBREAD \$8
MILL SIX POUTINE WITH HOUSE PORK BELLY \$6
- FISH BONES SEAFOOD CHOWDER CUP \$5 BOWL \$8
CHILLED OYSTERS ON THE HALF SHELL \$3 EACH
LOBSTER RANGOON \$9
FISH BONES SMOKED WINGS WITH MAPLE SRIRACHA \$10
SMOKEY BONES RIB & WING SAMPLER \$8
HOUSE SMOKED PORK RIBS \$8

SALADS

- SPRINGWORKS FARMS BABY ROMAINE \$7
~ White anchovy, crostini, pecorino, Caesar dressing
- 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
~ 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
- 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
- PULLED PORK NAAN WRAP \$12
~ House smoked Boston butt with blueberry chipotle BBQ sauce and apple slaw in a grilled naan wrap with seasoned fries

SECOND ENTRÉE

- WILD CAUGHT HADDOCK & BABY SHRIMP \$21
~ Panko crusted and oven baked with a sun-dried tomato and garlic sauce, day vegetable and potato
- TRUE NORTH ATLANTIC SALMON \$25
~ Pan-seared and offered with risotto, butternut bisque and a pear chili chutney
- 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 day potato
- SEAFOOD CAPELLINI \$29
~ Sea scallops, shrimp, mussels, day fish & lobster tossed with garlic and baby spinach in a roasted shallot parmesan butter
- LAND*** & SEA \$26
~ USDA Prime beef strip filet offered with shrimp tossed in a garlic sun-dried tomato butter with day vegetable and potato
- BUCATINI WITH DUCK CONFIT \$24
~ Fresh pasta tossed with oven roasted mushrooms, baby spinach, smoked duck confit in a pecorino cream with white truffle oil drizzle
- CHICKEN WITH FETA, SPINACH & TOMATOES \$18
~ Stuffed all-natural chicken breast served over orzo confetti
- BEEF FILET WITH WILD MUSHROOM RAVIOLI \$31
~ Angus beef tenderloin offered with a brandy peppercorn demi sauce and topped with a roasted shallot blue cheese butter
- FISH BONES DAY RISOTTO \$16
~ Chef's choice vegetarian risotto of the day.
- HOUSE SMOKED PORK RIBS \$23
~ All-natural pork ribs offered with Penobscot 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."