



Lunch served Monday thru Friday
11:30 AM till 3:30 PM
Sundays from 10:00 AM

SMALL PLATES

LOBSTER RANGOONS (2)

~ with Asian slaw & sweet chili sauce \$5

SMOKEY BONES

~ A combination of Chef Tony's house smoked pork ribs & maple Sriracha chicken wings \$8

AHI TUNA CRISPS

~ Yellow fin tuna, crispy wontons, cusabi & honey ginger \$6

MILL SIX POUTINE

~ A twist on a local classic with pomme frites \$7

SOUPS

FISH BONES SEAFOOD CHOWDER

~ haddock, scallops, shrimp, clams and potatoes Cup \$5/Bowl \$8

FRENCH ONION SOUP

~ House made with Focaccia crouton & Gruyere cheese
Cup \$4.5/Crock \$7

LOBSTER BISQUE

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

ENTRÉE SALADS

AHI TUNA POKE

~ Tuna tartar, Jasmine rice, Asian slaw, cucumber, ginger, soy, and toasted sesame seeds and cusabi drizzle \$13

MILL STREET STEAK SALAD***

~ Greens, tomatoes, red onions, mushrooms, blue cheese, honey balsamic vinaigrette, blue cheese crisp and sirloin strip filet \$16

SPRINGWORKS FARMS BABY ROMAINE

~ Local greens, white anchovy, focaccia crostini, Pecorino and housemade Caesar dressing \$7

STRAWBERRY, SPINACH & GOAT CHEESE

~ Pickled berries, sliced red onion, toasted almonds and red beet vinaigrette \$7

SMOKED CAPE COD CHICKEN PLATE

~ Baby iceberg, red and green onion, tomato, spiced walnuts and dried cranberries \$9

LOBSTER WEDGE

~ Crisp lettuce, street corn, cucumber, tomato, red onion, hard cooked egg, crispy bacon, blue cheese and buttermilk ranch \$17 Vegetarian \$8

ADD A PROTEIN

Grilled Prime Angus Steak \$9

Grilled All-Natural Chicken Breast \$5

House Smoked Chicken Salad \$4

Grilled Shrimp Skewer (4) \$6

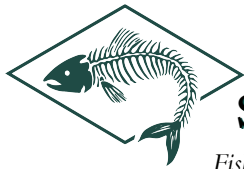
Grilled True North Atlantic Salmon \$7

Fresh Picked Lobster (2 oz) \$9

Grilled Sea Scallops (4) \$9

Housemade Falafel \$4





SANDWICH BOARD

Fish Bones sandwich board offered with Penobscot fries and house pickles

CHEF TONY'S SMOKED BRISKET

~ Melted Pineland Farm cheddar, poblano cilantro slaw, blueberry chipotle sauce, crispy onions, toasted brioche roll \$13

CAPE COD SMOKED CHICKEN WRAP

~ House chicken salad, lettuce, tomato, red onion, Swiss cheese on a wheat wrap \$11

MILL SIX BURGER***

~ Angus natural burger & aged cheddar, smoked bacon, butter lettuce, tomato, red onion, roasted garlic aioli on a toasted brioche roll \$12

WILD CAUGHT HADDOCK SANDWICH

~ Beer battered or crumbed, tomato remoulade, Cooper cheese, shredded lettuce, red onions, toasted brioche roll \$12

CRAB B.L.T. WITH HOUSE REMOULADE`

~ Crab cake, smoked bacon, shredded iceberg lettuce, tomato, remoulade sauce, toasted brioche roll \$14

THE BEYOND BURGER

~ Our vegetarian offering on a toasted brioche roll with lettuce, tomato, red onion and garlic aioli \$11

NEW ENGLAND LOBSTER ROLL

~ Maine lobster meat, crispy lettuce, dressing, grilled roll, house chips and pickle \$Market

FISH BONES

BATES MILL^{NO} 06

LEWISTON
MAINE

LUNCHEON ENTRÉES

SEARED WILD CAUGHT HADDOCK

~ offered with roasted new potatoes, wilted greens with roasted garlic and red remoulade sauce \$13

TRUE NORTH ATLANTIC SALMON

~ Seared and offered with roasted potatoes, wilted greens and capered chive sauce \$15

MILL SIX FISH & CHIPS

~ Wild caught haddock beer battered or crumbed with Penobscot fries, house tartar sauce and poblano slaw \$13

BATES MILL FISH TACOS

~ Soft flour tacos, seared wild-caught haddock, shredded lettuce, local cheddar, Summer peach salsa and smoked pepper crema \$11

HOUSE SMOKED BABY BACK RIBS

~ All-natural pork ribs with fries, coleslaw & blueberry chipotle` barbecue sauce \$15

SHRIMP & CAPELLINI

~ tossed with grape tomatoes, wilted greens and Parmesan in a roasted garlic sun-dried tomato butter \$12

FOCACCIA MARGHERITA

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

PAN-SEARED RAVIOLI, MUSHROOMS & GOAT CHEESE

~ Sweet pea raviolis, caramelized onion and roasted shallot butter \$10

JOIN US FOR BRUNCH ON SUNDAYS FROM 10:00 AM TO 3:00 PM

*Items marked with *** may be fired to your exact specifications. Please advise us to your preference. " 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."*