



APPETIZERS

CHILLED LOCAL OYSTERS

~ Maine oysters with classic garnishes \$3 each

AHI TUNA CRISPS***

~ Marinated tuna, crispy wontons, honey ginger & cusabi \$10

LOBSTER RANGOON

~ Lobster dumplings, Asian slaw & sweet chili sauce \$9

SMOKED WINGS WITH MAPLE SRIRACHA

~ Maple Sriracha sauce \$10

SMOKEY BONES RIB & WING SAMPLER

~ slow smoked pork back ribs & wings \$8

MILL SIX POUTINE

~ Penobscot fries, pork belly, cheese curd & brown sauce \$8

SWEET CHILI CALAMARI

~ Julienne snow peas, Asian slaw & green onion \$9

MINI MUSSELS MARGHERITA

~ Garlic, basil, tomatoes, spinach & chardonnay. \$7

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."

SOUPS & SALADS

FISH BONES SEAFOOD CHOWDER

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

FRENCH ONION SOUP

~ House made with focaccia crouton & gruyere cheese Crock \$7

LOBSTER BISQUE

~ lemon grass, cream and sherry Crock \$13

FISH BONES FIELD GREENS

~ Fresh veggies, Pecorino, and balsamic vinaigrette \$5

SPRINGWORKS FARMS BABY ROMAINE

~ White anchovy, crostini, pecorino, Caesar dressing \$7

BURRATA & TOMATO SALAD

~ Rocket Greens, pesto, aged balsamic & smoked sriracha sea salt \$9

PICKLED STRAWBERRY, SPINACH & GOAT CHEESE

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

LOBSTER WEDGE

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

VEGETABLES

GRILLED STREET CORN

~ Parmesan crusted with sun-dried tomato butter \$8

OVEN ROASTED MAPLE GLAZED CARROTS

~ fresh herbs, spiced walnuts, ranch and chevre crumbles \$9

FOCACCIA MARGHERITA

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

PAN-SEARED RAVIOLI, MUSHROOMS & GOAT CHEESE

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

FROM the SEA

CRAB B.L.T. WITH HOUSE REMOULADE`

~ Crab cake, house bacon, butter lettuce, tomato and 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 and crispy wontons \$24

MUSSELS & FRITES

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

SEARED SEA SCALLOPS

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

TRUE NORTH SALMON & POTATO PIE

~ Potato leek pastry, caper chive egg sauce, day vegetable \$25

LOBSTER & SWEET PEA RAVIOLI

~ Caramelized onions, mushroom medley, lobster bisque & micro greens \$ Market



BATES MILL - 06

LEWISTON
MAINE

MEAT

ANGUS ALL-NATURAL BURGER***

~ Aged cheddar, house bacon, butter lettuce, tomato, red onion, and 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 and 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, citrus tarragon drizzle, smoked bone demi potato & pepper medley \$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` BB-Q sauce \$21

ALL-NATURAL FRENCHED PORK CHOP

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

BRAISED LAMB IN PASTRY

~ with mushroom, herbs & vegetables offered with cucumber, mint & radish salad \$23