

Lunch Offerings



70 Lincoln Street

Lewiston, Maine 04240

For Reservations call (207) 333-3663

www.fishbonesmaine.com

Your Hosts,

Paul & Kate Landry

Kitchen Hours:

Tues - Thurs 11:30 am to 9 pm

Fri & Sat 11:30 am to 9:30 pm

Seasonal Sunday Brunch 10am to 2pm,

September thru Father's Day !!!

Grilled Flatbreads

Thin wheat crusts grilled with olive oil and topped with any one of the following choices.

Add a house salad \$ 3, or Caesar salad \$ 3.5

Margarita

Tomato, basil, garlic & mozzarella, \$5 half, \$8 full,

Lobster & Grilled Asparagus

with fresh mozzarella & parmesan \$7 half, \$13 full

Spinach, Tomato & Feta

roasted garlic, onions & Greek olives \$5 half, \$9 full

Grilled Veggies & Boursin

Char-grilled with garlic herb cheese \$5 half, \$9 full

Pesto, Grilled Chicken & Prosciutto

mushrooms, onions & mozzarella \$6 half, \$10 full

Sirloin, Maine Potatoes & Brie

with caramelized onions \$6 half, \$10 full

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.

Appetizers

Crème de Brie

Warm creamy brie offered with French baguette & fresh fruit \$8

Mussels Margherita

with roasted garlic, herbs, tomatoes, leeks and a Chardonnay splash \$7

Lobster Rangoons

Crispy lobster dumplings with an Asian twist \$8

Caramelized Onion Tart

with Vermont Chevre & a hint of thyme \$6

New England Clam Chowder

with a hint of thyme & Lavender. \$3, Cup \$ 5, Bowl

Greens & Things

Angus Steak Salad***

6 oz Angus sirloin, greens, veggies, Gorgonzola crisps, blue cheese crumbles & Balsamic vinaigrette \$13

Grilled Chicken Caesar Wedge

Heart of romaine wedge grilled with garlic mist, finished with classic Caesar dressing, fresh crostinis & shaved parmesan \$10

Fish Bones Seasonal Salad

Mixed lettuces, baby spinach, broccoli florets, julienne veggies, goat cheese, dried fruits & candied nuts with a raspberry pink poppyseed vinaigrette \$9

Tuna Sashimi Salad

Sesame seared "rare" yellow fin tuna offered with mixed greens, Oriental veggies, Mandarin oranges and crispy wontons dressed with toasted sesame dressings \$11

Mid-Day Offerings

include seasoned Bell Farms potato crisps & Fish Bone slaw

Char-Grilled Angus Sirloin

offered on a French baguette with caramelized onions & mushrooms and topped with creamy Brie cheese \$10

Toasted Sesame Tuna B.L.T.

Wheat wrap with mescalun, Asian veggies, seared tuna & smoked bacon tossed with a toasted sesame dressing \$11

Grilled Veggie Wrap with Marinated Goat Cheese

A medley of grilled seasonal vegetables with baby spinach and pesto aioli in a whole wheat wrap \$, add grilled chicken \$ 9.50

Panini alla Caprice

Roasted garlic bread, fresh mozzarella, vine-ripe tomatoes, prosciutto & basil offered with Balsamic gastrique \$8, add chicken, \$10.50

Grilled Crab Cake Club

Maine crab cakes offered with mescalun, vine ripe tomatoes, hickory smoked bacon and roasted tomato remoulade on grilled foccacia \$10

Grilled Chicken, Rosemary & Crème de Brie

served on ciabatta bread with baby spinach, caramelized apples & onions \$9

Fish Bones Burger Deluxe***

Steak burger with Cooper cheese, grilled onions & mushrooms, bacon, lettuce, tomato and avocado mayo on a soft ciabatta roll .. \$9, Plain burger \$ 7.5, Cheese burger \$ 8

Maine Shrimp Capellini

tossed with julienne snow pea pods, grape tomatoes, toasted almonds, parmesan cheese & pesto cream \$9

Fish & Chips

Luncheon size grilled haddock served with baby spinach, mushrooms, garlic mash & crispy potatoes \$12

Steak & Potato***

6 oz. grilled Angus sirloin served with garlic roasted mash with gravy and vegetable \$13

Soba Noodle Stir-Fry

with Asian veggies & Thai peanut sauce \$7
(add chicken \$10, 6 oz. Angus Sirloin \$13, or shrimp & scallops \$ 13)