



70 Lincoln Street
Lewiston, ME 04240
For Reservations call: (207) 333-3663
or visit on line at: www.fishbonesag.com

Appetizers

Lobster Rangoons

Crispy lobster dumplings with an Asian twist \$9

Baby Artichoke Soufflé

with a hint of herbs, goat cheese & crostinis \$8

Mozzarella en Croute

Baked with garlic crostini & tomato basil confit \$7

Mussels Margherita

with garlic, herbs, tomatoes, leeks and Chardonnay splash, or offered Thai chili style \$8

Native Lobster Cake

Fresh lobster, spinach, herbs & crumbs grilled and offered with sauce Louis \$11

Sesame Tuna Sashimi ***

Sesame crusted with Asian veggie stir-fry \$13

Grilled Flatbreads

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

Lobster & Grilled Asparagus

with fresh mozzarella & parmesan \$7 half, \$14 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

Margarita

Tomato, basil, garlic & mozzarella, \$5 half, \$9 full,

Pesto, Grilled Chicken & Prosciutto

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

Smoked Duck Breast & Fontina

red onion, baby spinach & blackberry balsamic glaze
\$7 half, \$13 full

Lite Bites

Angus Steak Salad ***

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

Smoked Duck Breast Salad

Applewood smoked duck breast offered with baby
spinach, red onions, fresh berries, goat cheese, candied
walnuts & blackberry balsamic vinaigrette \$11

Soba Noodle Stir-Fry

with Asian veggies & Thai peanut sauce \$\$13
shrimp & scallops

Grilled Caesar Wedge

Heart of romaine wedge grilled with garlic mist,
finished with classic Caesar dressing, fresh crostinis &
shaved parmesan \$with Angus Steak*** \$13

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.

Dinner Offerings

are served with a choice of New England Clam chowder, soup du jour, garden salad or demi Caesar

Mixed Grill

of sea scallops, gulf shrimp & haddock \$20

Pan-Seared Maine Salmon

with a garlic teriyaki glaze offered with Ramen noodles in a shitake miso broth \$19

Fish & Chips

Grilled haddock served with baby spinach, mushrooms, garlic mash & crispy potatoes \$18

Seared Tuna Sashimi***

Sesame crusted tuna seared "rare", with Chinese black rice & soy infused mandolin stir-fry \$23

Maine Lobster Capellini

Fresh Maine lobster, roasted garlic, sun-dried tomatoes & artichoke hearts in a basil butter broth with angel hair pasta \$26

Fish Bones Cioppino

Spicy stew of native shellfish, fresh catch, shrimp, potatoes, herb tomato concasse` & roasted garlic bread \$ Market

Seared Sea Scallops

with a creamy risotto of Maine lobster, roasted corn, sun-dried tomatoes, pinenuts & lemon thyme \$24

Petit Filet & Lobster***

Grilled beef tenderloin with a white truffle maitre d'hotel butter offered with Maine lobster hash \$28

Land & Sea***

Filet style Angus sirloin with grilled sea scallops & gulf shrimp \$21

Fish Bones Chicken Picatta

Sautéed boneless breast with a lemon caper sauce, mandolin courget & baby artichokes \$18

Ribeye, Gorgonzola & Roasted Mushrooms***

Filet of Ribeye grilled to your liking and offered with roasted fingerling potatoes & grilled asparagus \$23

Roast Lamb Sirloin***

offered with roasted fingerling potatoes, stuffed native tomato crown with baby spinach and goat cheese \$24