



BEER

BOTTLE/CAN

- Amstel Light
- Angry Orchard **GF**
- Budweiser
- Bud Light
- Coors Light
- Corona
- Corona Light
- Harpoon IPA
- Heineken
- Greenhead IPA
- Michelob Ultra
- Miller Lite
- Narragansett
- PBR
- Red Bridge **GF**
- Sam Adams Wicked Hazy Larger
- NA O'Doul's
- NA St. Pauli Girl

DRAUGHTS

- Angry Orchard **GF**
- Sam Adams Seasonal
- Sam Adams Larger
- Bud Light
- Sea Dog Blueberry
- Fiddlehead IPA
- Riverwalk IPA
- Stella
- Bluemoon
- Allagash Belgian White
- Guinness
- Maine Beer Co Lunch

COCKTAILS

PALOMA

Dulce Vida ruby red grapefruit tequila, soda water, fresh lime

VERY BERRY LEMONADE

Strawberry Stoli, Blueberry Stoli, strawberry puree and lemonade

GHOST MARGARITA

Spicy Ghost Tequila with Grand Marnier, fresh lime, sour and a splash of orange juice
[Mango](#), [Watermelon](#), [Pomegranate](#) or [Regular](#)

Sangria

Red or White served over ice

WINE

WHITE

- Chardonnay, Kendall Jackson *California* 11/40
- Chardonnay, La Crema *Monterey* 12/44
- Chardonnay, Canyon Road *California* 9
- Pinot Grigio, Ecco Domani *Italy* 10/36
- Pinot Grigio, Kris *Italy* 11/40
- Pinot Grigio, Canyon Road *California* 9
- Riesling, Frisk Prickly *Australia* 10/36
- Rose, Fleur De Mer *France* 11/40
- Sauvignon Blanc, Murphy Goode *California* 9/32
- Sauvignon Blanc White Haven *New Zealand* 11/40
- Sauvignon Blanc, Starborough *New Zealand* 9/32
- White Zinfandel, Canyon Road *California* 9

RED

- Cabernet, Silver Palm *North Coast* 11/40
- Cabernet, Louis Martini *Napa Valley* 11/40
- Cabernet, Canyon Road *California* 9
- Pinot Noir, Mirassou *California* 9/32
- Pinot Noir, Murphy Goode *Sonoma* 10/36
- Merlot, Chateau Souverain *California* 10/36
- Merlot, Canyon Road *California* 9
- Merlot, Duckhorn *Napa Valley* 61
- Malbec, Los Altos *Argentina* 10/36
- Red Blend, Apothic *California* 10/36
- Chianti, Poggiotondo *Italy* 11/40

SPARKLING

- Brut, Westport Rivers *Massachusetts* 51
- Prosecco, LaMarca *Italy* 32
- Prosecco, Zonin *Italy* 32
- Prosecco, Santa Marina *Italy* (split) 8
- Prosecco, Martini & Rossi *Italy* (split) 9

FLAVORED BEVERAGES

- Mike's Hard Lemonade
- Twisted Tea
- Truly Berry **GF** (Black Cherry, Blueberry, Raspberry, Wild Berry)
- Truly Lemon Tea
- Mixed Bucket of Truly 4 for \$20
- High Noon Watermelon

HARBORSIDE SPECIALTIES

HARBORSIDE BLOODY MARY

[Absolut Peppar Vodka](#) or [Ghost Tequila](#), with our homemade bloody mary mix served with celery and 2 jumbo cocktail shrimp

HARBORSIDE RUM RUNNER

Bacardi, Malibu, Captain Morgan, mixed juices and topped with a floater of Myers Dark Rum

HARBORSIDE MIMOSA

Champagne, Stoli O, Grand Marnier and orange juice

WATERMELON BASIL MULE

Watermelon Basil Grey Goose, ginger beer and lime juice

MANDARIN BREEZE

Absolut Mandrin, cranberry juice and grapefruit juice

LOVELY LEMONADE MARTINI

Whipped Cream Vodka, Limoncello, lemonade

PI ICED TEA

Deep Eddy ice tea vodka, lemonade and Chambord

STARTERS

CAPRESE FLATBREAD / 15

Marinated roasted tomatoes, basil pesto, shredded mozzarella, balsamic drizzle

CHICKEN CAPRESE FLATBREAD / 18

CRISPY CALAMARI GF / 16

Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 18

White wine, citrus garlic butter, funky croutons

CRAB CAKE GF / 17

Pan seared, roast tomatoes, arugula, cilantro lime aioli

BONELESS BUFFALO CHICKEN GF / 15

House made hot sauce & blue cheese

AVOCADO TOAST / 16

mashed avocado, roasted tomatoes, arugula, pickled onion, chipotle aioli, bread crisps

FRIED PICKLES GF / 12

Hand breaded, chipotle aioli

TUNA POKE GF / 18

Marinated yellowtail tuna, wakame, mango salsa, wonton crisps, sriracha aioli

MICHAEL'S RAW BAR GF

OYSTERS / 3ea

Ask your server for our daily selection

SHRIMP COCKTAIL / 16

4 colossal poached tiger shrimp

CHOWDER GF / 10/7

Our famous house made New England clam chowder or fish chowder

WEDGE SALAD GF / 14/9

Iceberg lettuce, grape tomatoes, sliced red onion, house blue cheese dressing, crispy bacon, blue cheese crumble.

CAESAR SALAD GF / 14/9

Chopped romaine, Tuscan Caesar dressing, radicchio, shaved parmesan, funky croutons

SIMPLE SALAD GF / 11/7

Chopped romaine, grape tomatoes, red onion, balsamic vinaigrette

QUINOA SUPER SALAD / 17/12

Mediterranean couscous quinoa medley, sun dried cherries, pecans, goat cheese, arugula, roast pearl onions, pomegranate vinaigrette

SALAD ADDITIONS

Chicken / 7 • Steak Tips / 9 • Shrimp / 8
Grilled Fish / 14 • Lobster / 15

SIDES

CHICKEN FINGERS GF / 14

CALAMARI GF / 13

FRIED SHRIMP GF / 18

FRIED SCALLOPS GF / 24

WHOLE BELLY CLAMS GF / 24

CRISPY FRIES GF / 6

ONION RINGS GF / 6

GARLIC MASHED GF / 6

YELLOW RICE GF / 6

ASPARAGUS GF / 6

BABY BAKERS GF / 6

ENTREES

NEW ENGLAND BAKED HADDOCK / 28

Fresh line caught fish, classic crumbs, red skin garlic mashed, asparagus

GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

PAELLA GF / 27

Shrimp, mussels, chicken, house sausage, saffron rice, tomato, onion, pepper, scallion, seasoned broth

TEQUILA LIME CHICKEN GF / 24

Fire grilled marinated chicken thigh, seasoned yellow rice, oven roasted tomato, cilantro lime aioli, tortilla crisps

SHRIMP SCAMPI / 26

Large tiger shrimp, diced tomatoes, garlic butter wine sauce, linguini, scallion, parmesan

ORIGINAL SIRLOIN STEAK TIPS GF / 27

Original house recipe marinade, red skin garlic mashed, garlic herb mushrooms, asparagus

SURF N' TURF - choose from fried seafood / 29

MICHAEL'S GRILLED SEAFOOD GF / 29

SALMON | HALIBUT | TUNA | SHRIMP & SCALLOP

Choice of catch, "air fried" baby bakers, roasted summer vegetables, chimichurri, crème fraise

100% Gluten Free

Served with choice of crispy fries, onion rings or sweet fries and coleslaw

SHRIMP PLATE / 24

SCALLOP PLATE / 28

HADDOCK PLATE / 24

FISH N' CHIP PLATE / 22

IPSWICH WHOLE BELLY CLAMS PLATE / 28

TWO WAY COMBINATION / 29

FISHERMAN'S CATCH / 35

Clams, shrimp, scallops, haddock, fries, rings

Platter for two / 48

LOBSTER POUND

Lobsters are served with drawn butter and choice of starch and vegetable

1.25LB BOILED LOBSTER GF / 30

1.25LB TWIN LOBSTERS GF / 44

2LB BOILED LOBSTER GF / 57

BAKE STUFFED / +\$14 per lobster

Filled with seafood and seasoned crumbs

ROLLS

Choice of tender lobster or lump crab salad, lightly dressed, on a toasted New England buttered roll
Served with choice of French fries, onion rings or coleslaw

LOBSTER ROLL GF / 27 DOUBLE / 39

LUMP CRAB ROLL GF / 21 DOUBLE / 33

SANDWICHES

Served on a bun with lettuce, tomato and a pickle
Served with choice of French fries, onion rings or coleslaw

10 OZ HAMBURGER GF / 17

A blend of chuck, brisket and sirloin

GRILLED CHICKEN GF / 16

Boneless skinless breast lightly marinated

BEAN BURGER GF / 16

A vegan black bean burger with southwestern spice

CRAB CAKE GF / 18

A larger version of our house crab cake

MICHAEL'S HADDOCK PO BOY GF / 18

Hand breaded haddock, house slaw, remoulade, split top roll

SANDWICH ADD ONS /1 each

Cheddar, American, Swiss, bacon, mushrooms, onions

SOUPS TO SALADS

HANDHELDS

GF Items that can be prepared Gluten Free

* Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.
Before placing your order, please inform your server if a person in your party has food allergy.