



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

## LUNCH

### 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

### SOUPS TO SALADS

#### 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 / 23

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

**GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE**

#### PAELLA GF / 24

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

#### TEQUILA LIME CHICKEN GF / 19

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

#### SHRIMP SCAMPI / 25

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

#### ORIGINAL SIRLOIN STEAK TIPS GF / 25

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

**SURF N' TURF - choose from fried seafood / 28**

#### MICHAEL'S GRILLED SEAFOOD GF / 27

#### 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 / 22

#### SCALLOP PLATE / 27

#### HADDOCK PLATE / 22

#### FISH N' CHIP PLATE / 21

#### IPSWICH WHOLE BELLY CLAMS PLATE / 27

#### TWO WAY COMBINATION / 28

#### 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

### FRIED & TRUE 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.