



## 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 Haze Lager  
NA O'Doul's  
NA St. Pauli Girl

### DRAUGHTS

Far From The Tree Nova Cider **GF**  
Sam Adams Seasonal  
Sam Adams Lager  
Bud Light  
Sea Dog / Shipyard Seasonal  
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

### SCREWBALL SOMBERO

Screwball whiskey, hazelnut  
liquor, milk, shake shake shake

### GHOST MARGARITA

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

### HOUSE 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

### MOUNT GAY MULE

Mount Gay rum, ginger beer,  
Brown sugar simple syrup

### APEROL SPRITZ

Aperol, Wycliff sparkling  
wine, splash of soda

### PLUM ISLAND ICED TEA

Deep Eddy ice tea vodka,  
lemonade and Chambord

# Michael's

## HARBORSIDE



### RESTAURANT & BAR

# 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 / 20

Pan seared, roast tomatoes, arugula, cilantro lime aioli

### BONELESS BUFFALO CHICKEN GF / 16

House made hot sauce & blue cheese

### ARTICHOKE & ARUGULA DIP GF / 16

Creamy and cheesy, served in a bread bowl with tortilla chips

### FRIED PICKLES GF / 12

Hand breaded, chipotle aioli

### TUNA POKE GF / 21

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

### MICHAEL'S RAW BAR GF

#### OYSTERS / 4ea

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

### FRENCH ONION SOUP GF / 10

Slow simmered stock, caramelized Swiss cheese, parmesan crouton

### 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, cucumbers, cabbage and 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 / 8 • Steak Tips / 9 • Shrimp / 8

Grilled Fish / 15 • Lobster / 16

## SIDES

### CHICKEN FINGERS GF / 15

### 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 / 25

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

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

### PAELLA GF / 26

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

### HAZELNUT CHICKEN RISOTTO GF / 21

Seared statler chicken over risotto with brussels sprouts, butternut squash, pecans, and hazelnut brown butter

### SHRIMP SCAMPI / 26

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

### ORIGINAL SIRLOIN STEAK TIPS GF / 26

Original house recipe marinade, red skin garlic mashed, asparagus

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

### SHRIMP AND SCALLOP PIE GF / 29

Tiger shrimp, scallops, arugula anisette cream, house crumbs, Red skin garlic mashed, asparagus

### POMO GLAZED SALMON GF / 29

Pomegranate glaze, baby bakers, roast brussels sprouts

### JUST FOR THE HALIBUT GF / 29

Seared Atlantic Halibut, baby bakers, roasted butternut squash, hazelnut compound butter

### SESAME SEARED TUNA / 29

Seared sesame crusted tuna, tempura rice cake, wakame salad, katana sauce, wasabi drizzle

### 100% Gluten Free

Served with crispy fries and coleslaw

\*Upgrade to onion rings / 2

### SHRIMP PLATE / 22

### SCALLOP PLATE / 27

### HADDOCK PLATE / 22

### FISH N' CHIP PLATE / 22

### 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 / 36

### 1.25LB TWIN LOBSTERS GF / 52

### 2LB BOILED LOBSTER GF / 64

### 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 or coleslaw

\*Upgrade to onion rings / 2

### LOBSTER ROLL GF / 28 DOUBLE / 41

### LUMP CRAB ROLL GF / 22 DOUBLE / 36

## SANDWICHES

Served on a bun with lettuce, tomato and a pickle

Served with choice of French fries or coleslaw

\*Upgrade to onion rings / 2

### 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 / 20

A larger version of our house crab cake topped with aioli

### MICHAEL'S HADDOCK PO BOY GF / 19

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

### SANDWICH ADD ONS / 1 each

Cheddar, American, Swiss, bacon, mushrooms, onions

## FRIED & TRUE

## HANDHELDS

## SOUPS TO SALADS

**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.