



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

SNOWBALL MARTINI

Vanilla Vodka, Malibu, Crème de Cocoa, White Godiva Chocolate

PEANUT BUTTER RUSSIAN

Screwball whiskey, Kaluha, 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, Angeline *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

MICHAEL'S POINSETTIA

Champagne, 888 Cranberry vodka, triple sec and cranberry juice

SWEATER WEATHER

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

NUTELLA MARTINI

Godiva Dark liquor, Crown Royal Vanilla, Hazelnut liquor

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 / 29

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

HAZELNUT CHICKEN RISOTTO GF / 25

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

SHRIMP SCAMPI / 27

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

ORIGINAL SIRLOIN STEAK TIPS GF / 29

Original house recipe marinade, red skin garlic mashed, asparagus

SURF N' TURF - choose from fried seafood / 31

SHRIMP AND SCALLOP PIE GF / 32

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

POMO GLAZED SALMON GF / 30

Pomegranate glaze, baby bakers, roast brussels sprouts

JUST FOR THE HALIBUT GF / 33

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

SESAME SEARED TUNA / 32

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 / 24

SCALLOP PLATE / 28

HADDOCK PLATE / 24

FISH N' CHIP PLATE / 24

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 / 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

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.