



## 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  
NA Athletic Run Wild IPA  
NA Athletic Upside Dawn Golden

### DRAUGHTS

Downeast 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

#### GHOST MARGARITA

Spicy Ghost Tequila with Grand Marnier, fresh lime, sour and a splash of orange juice

#### MARINA MERMAID

Bacardi Pineapple, Midori, Blue Curacao, splash of pineapple

#### 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, Canyon Road *California* 9  
Riesling, J. Lohr *California* 10/36  
Rose, Fleur De Mer *France* 12/44  
Sauvignon Blanc, Lobster Reef *New Zealand* 10/36  
Sauvignon Blanc White Haven *New Zealand* 12/44  
Sauvignon Blanc, Starborough *New Zealand* 10/36  
White Zinfandel, Canyon Road *California* 9

### RED

Cabernet, Substance *Washington* 11/40  
Cabernet, Louis Martini *Napa Valley* 12/44  
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  
Malbec, Portillo *Argentina* 10/36  
Red Blend, Apothic *California* 10/36  
Super Tuscan, Mazzei Toscana Poggio *Italy* 11/40  
Chianti, Poggiotondo *Italy* 11/40

### SPARKLING

Brut, Westport Rivers *Massachusetts* 51  
Prosecco, LaMarca *Italy* 32  
Prosecco, Zonin *Italy* 32  
Prosecco, Angelini *Italy* (split) 14  
Prosecco, Martini & Rossi *Italy* (split) 9

### FLAVORED BEVERAGES

Mike's Hard Lemonade  
Twisted Tea  
Truly Berry **GF** (Blueberry, Wild Berry)  
Truly Lemon Tea  
White Claw **GF** (Black Cherry, Grapefruit)  
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 Ohranj vodka, triple sec and Grand Marnier

#### WATERMELON BASIL MULE

Watermelon Basil Grey Goose, ginger beer, watermelon pucker, lime juice

#### 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

## STARTERS

### CAPRESE FLATBREAD / 16

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

### CHICKEN CAPRESE FLATBREAD / 18

### CHEFS DAILY FLATBREAD / 18

Ask your server for Chef's creation of the day

### CRISPY CALAMARI GF / 17

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

### LEMON ROSEMARY WHIPPED RICOTTA / 16

Seasoned creamy ricotta dip, pecan and honey topping, served with house focaccia crouton crackers

### FRIED PICKLES GF / 13

Hand breaded, chipotle aioli

### TUNA POKE / 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 / 18

4 colossal poached tiger shrimp

### CHOWDER GF / 11/8

Our famous house made New England clam chowder or fish chowder

### FRENCH ONION SOUP GF / 11

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 / 18/13

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

### MIXED CAPRESE SALAD GF / 16

Marinated mixed color grape tomatoes, ciliegine mini mozzarella balls, balsamic reduction

### 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 / 20

### FRIED SCALLOPS GF / 24

### WHOLE BELLY CLAMS GF / 24

### CRISPY FRIES GF / 6

### ONION RINGS GF / 8

### GARLIC MASHED GF / 6

### LEMON BASIL RICE GF / 6

### ASPARAGUS GF / 6

### ROAST BROCCOLI GF / 6

## ENTREES

### NEW ENGLAND BAKED HADDOCK / 30

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

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

### GNOCCHI SAUTE GF / 24

Roast broccoli, mushrooms, tomatoes, potato ricotta gnocchi, tomato wine blush cream

**ADD SAUSAGE / 4 ADD SCALLOPS/6 ADD BOTH/9**

### KENTUCKY BOURBON BBQ TWO WAY GF / 26

Chicken breast and hardwood smoked pork, house bourbon bbq, cornbread, French fries, coleslaw

### SHRIMP SCAMPI / 28

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 / 32**

### MICHAEL'S GRILLED SEAFOOD GF / 32

#### SALMON | SWORDFISH | TUNA | SHRIMP & SCALLOP

Choice of grilled seafood, seasoned and grilled. Served with lemon basil scented rice, oven roasted broccoli, and lavender vinaigrette drizzle

### 100% Gluten Free

Served with crispy fries and coleslaw

\*Upgrade to onion rings / 2

### SHRIMP PLATE / 26

### SCALLOP PLATE / 30

### HADDOCK PLATE / 25

### FISH N' CHIP PLATE / 25

### IPSWICH WHOLE BELLY CLAMS PLATE / 30

### TWO WAY COMBINATION / 30

### FISHERMAN'S CATCH / 37

Clams, shrimp, scallops, haddock, fries, rings

Platter for two / 49

## LOBSTER POUND

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

### 1.25LB BOILED LOBSTER GF / 38

### 1.25LB TWIN LOBSTERS GF / 54

### 2LB BOILED LOBSTER GF / 66

### BAKE STUFFED / +\$14 per lobster

Filled with seafood and seasoned crumbs

### LOBSTER ROLLS

Lightly dressed, on a toasted New England buttered roll

Served with choice of French fries or coleslaw

\*Upgrade to onion rings / 2

### ¼ LB LOBSTER ROLL GF / 31

### ½ LB LOBSTER ROLL GF / 46

### 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 / 19

A blend of chuck, brisket and sirloin

### GRILLED CHICKEN GF / 18

Boneless skinless breast lightly marinated

### BEAN BURGER GF / 17

A vegan black bean burger with southwestern spice

### CRAB CAKE GF / 21

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

## SOUPS TO SALADS

## 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.