



## 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* 9/34  
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

#### MEXICAN STREET CORN DIP GF / 16

Sweet corn, creamy cheese, onions, peppers, lightly spiced  
Served with corn chips

#### 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 / 24

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

**ADD CHICKEN / 4    ADD SCALLOPS / 6    ADD SHRIMP / 6**

#### KENTUCKY BOURBON BBQ TWO WAY / 26

Bone in 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**

#### SESAME SEARED TUNA / 33

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

#### MICHAEL'S GRILLED SEAFOOD GF / 32

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

Choice of 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

#### REGULAR ¼ LB LOBSTER ROLL GF / 31

#### LARGE 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

Our house crab cake topped with cilantro lime 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, \*pulled pork (\$5)

## 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.