



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

LUNCH

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
- ONION RINGS GF** / 8
- CALAMARI GF** / 13
- GARLIC MASHED GF** / 6
- FRIED SHRIMP GF** / 20
- LEMON BASIL RICE GF** / 6
- FRIED SCALLOPS GF** / 24
- ASPARAGUS GF** / 6
- WHOLE BELLY CLAMS GF** / 24
- ROAST BROCCOLI GF** / 6
- CRISPY FRIES GF** / 6

ENTREES

NEW ENGLAND BAKED HADDOCK / 26
 Fresh line caught fish, classic crumbs, red skin garlic mashed, asparagus
GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

GNOCCHI SAUTE / 20
 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 / 24
 Bone in chicken breast and hardwood smoked pork, house bourbon bbq, cornbread, French fries, coleslaw

SHRIMP SCAMPI / 26
 Large tiger shrimp, diced tomatoes, garlic butter wine sauce, linguini, scallion, parmesan

ORIGINAL SIRLOIN STEAK TIPS GF / 27
 Original house recipe marinade, red skin garlic mashed, asparagus
SURF N' TURF - choose from fried seafood / 31

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

FRIED & TRUE

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)

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.