



BEER

BOTTLE/CAN

Amstel Light
Angry Orchard **GF**
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Harpoon IPA
Heineken
Michelob Ultra
Miller Lite
Narragansett
PBR
Red Bridge **GF**
NA O'Doul's
NA Athletic Run Wild IPA
NA Athletic Upside Dawn Golden

DRAUGHTS

Downeast Cider **GF**
Sam Adams Seasonal
Sam Adams Lager
Bud Light
Shipyard Seasonal
Fiddlehead IPA
Riverwalk IPA
Stella
Bluemoon
Allagash Belgian White
Guinness
Maine Beer Co Lunch

COCKTAILS

PEAR GINGER MARTINI

Pear vodka, St. Germain, lime juice, simple syrup, gingerale

NUTTY APPLLETINI

Vodka, amaretto, apple cider, cinnamon sugar rim

SEASONAL SANGRIA

Red wine and juice with Captain Morgan, Vanilla vodka and finished with Downeast Cider

HOUSE SANGRIA

Red or White served over ice

WINE

WHITE

Chardonnay, Kendall Jackson *California* 12/44
Chardonnay, La Crema *Monterey* 13/48
Chardonnay, Canyon Road *California* 9
Pinot Grigio, Ecco Domani *Italy* 11/40
Pinot Grigio, Canyon Road *California* 9
Riesling, J.Lohr *California* 11/40
Rose, Fleur De Mer *France* 14/52
Rose, Kim Crawford *New Zealand* 12/44
Sauvignon Blanc, Kim Crawford *New Zealand* 12/44
Sauvignon Blanc White Haven *New Zealand* 13/48
Sauvignon Blanc, Starborough *New Zealand* 11/40
White Zinfandel, Canyon Road *California* 9

RED

Cabernet, Substance *Washington* 12/44
Cabernet, Louis Martini *Napa Valley* 13/48
Cabernet, Canyon Road *California* 9
Pinot Noir, Mirassou *California* 10/36
Pinot Noir, Angeline *Sonoma* 11/40
Merlot, Chateau Souverain *California* 11/40
Merlot, Canyon Road *California* 9
Malbec, Los Altos *Argentina* 11/40
Malbec, Portillo *Argentina* 11/40
Red Blend, Apothic *California* 11/40
Super Tuscan, Tenuta Di Capezzana *Italy* 13/48
Chianti, Poggiofondo *Italy* 12/44

SPARKLING

Brut, Westport Rivers *Massachusetts* 55
Prosecco, LaMarca *Italy* 11/40
Prosecco, Angelini *Italy* (split) 15
Prosecco, Martini & Rossi *Italy* (split) 10

FLAVORED BEVERAGES

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

MAPLE BOURBON MULE

Litchfield Distillery Maple Bourbon, ginger beer, cinnamon sugar rim

FALL SPRITZ

Aperol, Wycliff sparkling wine, splash of apple cider

POMEGRANATE SHRUB

SPARKLER

Vodka, Wycliff sparkling wine, house made pomegranate shrub mix

Michael's

HARBORSIDE



RESTAURANT & BAR

STARTERS

CAPRESE FLATBREAD GF / 18

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

CHICKEN CAPRESE FLATBREAD GF / 20

MAC ATTACK FLATBREAD GF / 20

Big mac special sauce, seasoned ground beef, tomato, onion, pickles, mozzarella cheese, finished with shredded lettuce

CRISPY CALAMARI GF / 18

Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 19

White wine, citrus garlic butter, funky croutons

CRAB CAKE GF / 22

Pan seared, roast tomatoes, mixed greens, cilantro lime aioli

TUNA POKE GF / 22

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

SPINACH AND ARTICHOKE DIP GF / 16

Cheesy, creamy, delicious, with tri color tortilla chips

FRIED PICKLES GF / 15

Hand breaded, chipotle aioli

BUFFALO STYLE CHICKEN OR SHRIMP GF / 17

House made hot sauce & blue cheese

TRUFFLE TATER TOTS GF / 16

Crispy tots, truffle, parmesan cheese, special dipping sauce

MICHAEL'S RAW BAR GF

OYSTERS / 4ea

Ask your server for our daily selection

SHRIMP COCKTAIL / 18

4 colossal poached tiger shrimp

CHOWDER GF / 12/9

Our famous house made New England clam chowder or fish chowder

VELVET LOBSTER BISQUE / 12/9

Lobster stock, sherry, cream

ADD LOBSTER MEAT / 4 PER OZ

FRENCH ONION SOUP GF / 11

Slow simmered stock, caramelized Swiss cheese, parmesan crouton

WEDGE SALAD GF / 16/10

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 / 13/8

Chopped romaine, grape tomatoes, red onion, cucumbers, cabbage and balsamic vinaigrette

POACHED PEAR GF / 17/12

Port wine poached pear, mesclun greens, goat cheese roasted butternut squash, toasted pepitas, apple cider vinaigrette

MIXED CAPRESE SALAD GF / 16

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

SALAD ADDITIONS

Chicken / 8 • Steak Tips / 10 • Shrimp / 8

Grilled Fish / 15 • Lobster salad / 16

SIDES

CHICKEN FINGERS GF / 15

CALAMARI GF / 13

FRIED SHRIMP GF / 18

FRIED SCALLOPS GF / 24

WHOLE BELLY CLAMS GF / 24

ONION RINGS GF / 8

RISOTTO GF / 8

CRISPY FRIES GF / 6

GARLIC MASHED GF / 6

SWEET POTATO MASHED GF / 6

ASPARAGUS GF / 6

ROOT VEGETABLE MEDLEY GF / 6

COLESLAW GF / 4

ENTREES

NEW ENGLAND BAKED HADDOCK / 32

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

*HADDOCK WITH NO CRUMBS & PICCATA SAUCE GF / 32

*SEAFOOD STUFFED HADDOCK / 38

SEAFOOD RISOTTO GF / 34

Seared fish, butternut squash risotto, pumpkin seeds, parmesan, pomegranate reduction

Choice of salmon, swordfish, tuna, or shrimp and scallops

SCAMPI SAUTE GF SHRIMP / 29 CHICKEN / 25

Sauteed tiger shrimp or chicken, diced tomatoes, citrus garlic butter wine sauce, linguini, scallion, parmesan

SUB BLUE CRAB RAVIOLI / 7

SEAFOOD PASTA TOSS GF / 38

Lobster, shrimp, scallops, mussels, stewed tomato, pernod butter, herbs, linguini, funky crouton

SUB BLUE CRAB RAVIOLI / 7

ORIGINAL SIRLOIN STEAK TIPS GF / 31

Original house recipe marinade, red skin garlic mashed, asparagus

SURF N' TURF - choose from fried seafood / 35

SCALLOP AND BACON CASSEROLE GF / 32

Scallops, white sauce, bacon crumbles, house crumbs, asparagus, garlic mash

AUTUMN GRILLED FISH GF / 32

Roast root vegetables, sweet potato mash, apple cider glaze

Choice of salmon, swordfish, tuna, or shrimp and scallops

SESAME SEARED TUNA GF / 34

Seared sesame crusted tuna, wakame, baby bok choy, edamame and quinoa salad tossed in Asian vinaigrette, katana sauce, wasabi

100% Gluten Free

Served with crispy fries and coleslaw

*Upgrade to onion rings / 2

SHRIMP PLATE / 27

SCALLOP PLATE / 31

HADDOCK PLATE / 26

FISH N' CHIP PLATE / 26

IPSWICH WHOLE BELLY CLAMS PLATE / 31

TWO WAY COMBINATION / 32

FISHERMAN'S CATCH / 41

Clams, shrimp, scallops, haddock, fries, rings

Platter for two / 55

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 / 64

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 / 38

LARGE ½ LB LOBSTER ROLL GF / 49

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 / 25

Our house crab cake topped with cilantro lime aioli

MICHAEL'S HADDOCK PO BOY GF / 20

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

CLAM ROLL GF / 25

Toasted buttered roll with crispy fried clams, served with fries and coleslaw

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. 11.23