



## 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  
Fat Tire New Belgium  
Bud Light  
Rotating 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, ginger ale

#### SPRING 75 MARTINI

Hendricks gin, Saint Germain, lemon juice, topped with prosecco

#### FENWAY COSMO

Deep Eddy grapefruit, triple sec. lime juice, splash of cranberry

#### SUNRISE MARTINI

Tito's, pineapple juice, grenadine, lime juice, simple syrup

#### HOUSE SANGRIA

Red or White served over ice

#### MAPLE BOURBON MULE

Litchfield Distillery Maple Bourbon, ginger beer

#### BERRY SPRITZ

Aperol, Stoli blueberry, soda water, prosecco

#### PALOMA

Dulce Vida grapefruit tequila, lime juice, soda water, simple syrup

#### RASPBERRY LIME RICKEY

Absolut Lime, raspberry puree, lime juice, sprite

### 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, Poggiotondo *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

Twisted Tea  
Truly Wild Berry **GF**  
White Claw **GF** (Black Cherry, Grapefruit)  
Nutrl **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 with a floater of Myers Dark Rum

#### HARBORSIDE MIMOSA

Champagne, orange vodka, orange juice, Grand Marnier

### HARBORSIDE MOCKTAILS

#### VIRGIN PALOMA

Grapefruit juice, lime juice, simple syrup, splash of soda with a salt rim

#### MOCK MULE

Pomegranate juice, lime juice, and Ginger beer

#### STRAWBERRY LEMONADE SPARKLER

Strawberry puree, lemonade, and Sprite

# 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

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

### NE CRISPY CALAMARI GF / 18

Fried lemon wheels, cherry peppers, spicy aioli

### PEI MUSSELS GF / 19

White wine, citrus garlic butter, funky croutons

### CRAB CAKE GF / 22

Pan seared, roasted tomatoes, mixed greens, old bay 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, carrot sticks

### BANG BANG SHRIMP GF / 17

House made Asian sweet chili; carrot sticks & 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 made 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 / 18

## 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 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 / 30 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 mashed

### WINTER GRILLED FISH GF / 32

Roasted root vegetables, sweet potato mashed, maple pecan rosemary pesto

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

### SESAME SEARED TUNA GF / 34

Seared sesame crusted tuna, wakame, baby bok choy, edamame, mandarin orange, quinoa salad tossed in Asian vinaigrette, miso yaki 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 (BITE SIZED) / 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

### BAKED 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

### LOBSTER BLT GF / 40

Our house lobster salad, bacon, lettuce, tomato, topped with old bay 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

### 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. 3/1/24