

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