

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, lemon, and old bay aioli

TUNA SASHIMI GF 22

Seared togarashi spiced tuna, wakame, mango salsa, Asian slaw, served on sushi rice cakes, or cucumber slices with a misoyaki drizzle, topped with crispy wonton strips

CRAB RANGOON DIP GF 18

Cheesy, creamy, delicious crab dip with tri color tortilla chips

FRIED PICKLES GF 15

Hand breaded, chipotle aioli

BUFFALO STYLE CHICKEN GF 18

House made hot sauce, blue cheese, carrot sticks

BANG BANG SHRIMP GF 20

House made Asian sweet chili sauce, carrot sticks

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

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 diced fuji apple, 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 15

FRIED SHRIMP GF 20

FRIED SCALLOPS GF 28

WHOLE BELLY CLAMS GF 25

ONION RINGS GF 8

COCONUT RICE GF 6

CRISPY FRIES GF 6

GARLIC MASHED GF 6

ROASTED BROCCOLI GF 6

ASPARAGUS GF 6

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

CHICKEN BROCCOLI ALFREDO GF 25

Sauteed chicken, broccoli, in a bechamel sauce tossed with pasta shells

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 tomatoes, 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

LAND N' SEA - choose from fried seafood 35

SCALLOP AND BACON CASSEROLE GF 32

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

SPRING GRILLED FISH GF

Roasted vegetable medley, coconut rice, maple pecan rosemary pesto

Choice of salmon 32, mahi 32, tuna 34, or shrimp and scallops 36

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 28

SCALLOP PLATE 36

HADDOCK PLATE 28

FISH N' CHIP PLATE (BITE SIZED) 28

IPSWICH WHOLE BELLY CLAMS PLATE 36

TWO WAY COMBINATION 36

FISHERMAN'S CATCH 45

Clams, shrimp, scallops, haddock, fries, rings

Platter for two 59

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 a lemon 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.

4/12/24