



STARTERS

CRAB RANGOON FLATBREAD GF 21
Creamy Rangoon filling with crab, ginger and scallion, gooey mozzarella, sweet garlic chili sauce

TUNA TATAKI GF 22
Seared yellowfin tuna, dragon fruit wakame salad, everything bagel seasoned wonton, wasabi cream, passion fruit ponzu

SALT N’ PEPPER CALAMARI GF 18
Lightly fried calamari rings and tentacles, umami spice blend with garlic, sesame, scallion, salt and pepper, yuzu citrus aioli

PEI MUSSELS GF 21
White wine, citrus garlic butter

CRAB CAKE GF 22
Pan seared, “off the cobb” Mexican street corn, tajin spiced aioli

BUFFALO STYLE CHICKEN GF 18
House made hot sauce, blue cheese, carrot sticks

AGUACHILI SHRIMP SALSA GF 20
Tender shrimp, tomato, onion, cilantro, lime, jalapeno and roast corn, served with plantain chips

AGUACHILI VEGGIE SALSA GF 14

HARBORSIDE STUFFIES 19
A true new England delicacy, bacon, onion, garlic, cheese, minced clams, lemon and ritz crackers – 2ea per order

BANG BANG SHRIMP GF 20
House made Asian sweet chili sauce, carrot sticks

MICHAEL’S RAW BAR GF
*** OYSTERS** 4 per oyster
Ask your server for our daily selection
SHRIMP COCKTAIL 18
4 colossal poached tiger shrimp

CHOWDER 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 6 PER OZ

STRAWBERRY CRUNCH SALAD GF 16/12
Arugula, strawberries, goat cheese, roast pistachios, strawberry white balsamic vinaigrette

CAESAR SALAD GF* 15/10
Chopped romaine, Tuscan Caesar dressing, shaved parmesan, garlic thyme croutons

HOUSE SALAD GF* 14/9
Romaine lettuce, tomatoes, garlic thyme croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette

***NICOISE SALAD GF** 26
Chilled seared tuna, arugula, grape tomatoes, green beans, hard boiled egg, cucumber, red onion, shaved carrots, olives, sesame soy vinaigrette

SALAD ADDITIONS
Chicken / 9 • Steak Tips / 12 • Shrimp / 10
Grilled fish / 15 • Lobster salad / 24 • Grilled Scallops/ 18

SIDES

CHICKEN FINGERS GF 18

CALAMARI GF 17

FRIED SHRIMP GF 22

FRIED SCALLOPS GF 30

WHOLE BELLY CLAMS GF 30

ONION RINGS GF 10

CRISPY FRIES GF 8

GARLIC MASHED GF 8

ASPARAGUS GF 8

STREET CORN GF 8

COLESLAW GF 4

SOFRITO RICE GF 8

ENTREES

NEW ENGLAND BAKED HADDOCK 34
Fresh line caught haddock, classic crumbs, red skin garlic mashed, asparagus
***SEARED HADDOCK WITH PICCATA SAUCE & PARMESAN GF** 34

HAPPY AS A CLAM GF* 32
Fresh littleneck clams steamed open in aromatic white wine cream, tossed with linguine, parsley, and a crack of black pepper

EMBER & OCEAN GF* 38
Shrimp, haddock, scallops broiled in mild jalapeno lime compound butter, topped with bacon cornbread crumb, served with sofrito rice and green beans

SEAFOOD CAVATAPPI SALAD 29
Chilled shrimp, scallops and surimi with el dente corkscrew pasta, Old Bay peppercorn dressing, fresh herbs, arugula and grape tomatoes
MAKE IT LIGHT – SUB FOR OUR ITALIAN DRESSING

MICHAEL’S GRILLED FISH GF 34
Guava chipotle glazed fish, sofrito seasoned rice, “off the cobb” Mexican street corn
One Choice of salmon, *tuna, or shrimp and scallops
SUB GRILLED CHICKEN GF 28

***ORIGINAL SIRLOIN STEAK TIPS GF** 34
Original house recipe marinade, red skin garlic mashed, asparagus
LAND N’ SEA – choose from fried seafood GF 40

100% Gluten Free
Served with crispy fries and coleslaw
*Upgrade to onion rings 2

SHRIMP PLATE 32
SCALLOP PLATE 38
HADDOCK PLATE 32
FISH N’ CHIP PLATE (BITE SIZED HADDOCK) 30
IPSWICH WHOLE BELLY CLAMS PLATE 38
TWO WAY COMBINATION 38
FISHERMAN’S CATCH 48
Clams, shrimp, scallops, haddock, fries, rings
Platter for two 68

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
BAKED STUFFED GF / +\$20 per lobster
Filled with crabcake and seafood

LOBSTER ROLLS
Chilled lobster salad lightly dressed with mayo 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* / 58

SANDWICHES
Served on a fresh bun with lettuce, tomato, and a pickle
Served with choice of French fries or coleslaw
*Upgrade to onion rings / 2
10 OZ HAMBURGER GF / 20
A blend of chuck, brisket, and sirloin

GRILLED CHICKEN GF* / 18
Boneless skinless breast lightly marinated

BEAN BURGER GF* /18
A vegan black bean burger with southwestern spice

MICHAEL’S HADDOCK PO BOY GF* / 22
Hand breaded haddock, house slaw, remoulade, fresh roll

CLAM ROLL GF* / 30
Toasted buttered roll with crispy fried clams, served with fries and coleslaw

CRABCAKE SANDWICH GF*/ 28
Michael’s famous crabcake, just bigger, on a fresh roll with tajin aioli

SANDWICH ADD ONS /2 each
Cheddar, American, Swiss, Bacon, Mushrooms, Onions

SOUPS TO SALADS

HANDHELDS