



BEER

BOTTLE/CAN

Amstel Light
Angry Orchard **GF**
Budweiser
Bud Light
Coors Light
Corona
Corona Light
Harpoon IPA
Heineken
Greenhead IPA
Michelob Ultra
Miller Lite
Narragansett
PBR
Red Bridge **GF**
Sam Adams Wicked Haze Lager
NA O'Doul's
NA St. Pauli Girl
NA Athletic Run Wild IPA
NA Athletic Upside Dawn Golden

DRAUGHTS

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

COCKTAILS

POMEGRANATE PALOMA

Dulce Vida ruby red grapefruit tequila, spiced ginger syrup, fresh lime, pomegranate juice, ginger beer

PEANUT BUTTER SHAKE

Screwball Whiskey, Kaluha, Milk, Shake, Shake, Shake

GHOST MARGARITA

Spicy Ghost Tequila with Grand Marnier, fresh lime, sour and a splash of orange juice

HOUSE SANGRIA

Red or White served over ice

WINE

WHITE

Chardonnay, Kendall Jackson *California* 11/40
Chardonnay, La Crema *Monterey* 12/44
Chardonnay, Canyon Road *California* 9
Pinot Grigio, Ecco Domani *Italy* 10/36
Pinot Grigio, Canyon Road *California* 9
Riesling, J.Lohr *California* 10/36
Rose, Fleur De Mer *France* 12/44
Sauvignon Blanc, Lobster Reef *New Zealand* 10/36
Sauvignon Blanc White Haven *New Zealand* 12/44
Sauvignon Blanc, Starborough *New Zealand* 10/36
White Zinfandel, Canyon Road *California* 9

RED

Cabernet, Substance *Washington* 11/40
Cabernet, Louis Martini *Napa Valley* 12/44
Cabernet, Canyon Road *California* 9
Pinot Noir, Mirassou *California* 9/32
Pinot Noir, Angeline *Sonoma* 10/36
Merlot, Chateau Souverain *California* 10/36
Merlot, Canyon Road *California* 9
Merlot, Duckhorn *Napa Valley* 61
Malbec, Los Altos *Argentina* 10/36
Malbec, Portillo *Argentina* 10/36
Red Blend, Apothic *California* 10/36
Super Tuscan, Mazzei Toscana Poggio *Italy* 11/40
Chianti, Poggiotondo *Italy* 11/40

SPARKLING

Brut, Westport Rivers *Massachusetts* 51
Prosecco, LaMarca *Italy* 9/34
Prosecco, Zonin *Italy* 32
Prosecco, Angelini *Italy* (split) 14
Prosecco, Martini & Rossi *Italy* (split) 9

FLAVORED BEVERAGES

Mike's Hard Lemonade
Twisted Tea
Truly Berry **GF** (Blueberry, Wild Berry)
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

PUMPKIN MARTINI

Captain Morgan, Absolute Vanilla, pumpkin chocolate liquor, whipped cream shaken

APEROL SPRITZ

Aperol, Wycliff sparkling wine, splash of soda

PLUM ISLAND ICED TEA

Deep Eddy iced tea vodka, lemonade and Chambord

HOUSE SANGRIA

Red or White served over ice

Michael's

HARBORSIDE
RESTAURANT & BAR

LUNCH

STARTERS

CAPRESE FLATBREAD GF / 16
Marinated roasted tomatoes, basil pesto, shredded mozzarella, balsamic drizzle
CHICKEN CAPRESE FLATBREAD GF / 18

CHEFS DAILY FLATBREAD GF / 18
Ask your server for Chef's creation of the day

CRISPY CALAMARI GF / 17
Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 18
White wine, citrus garlic butter, funky croutons

CRAB CAKE GF / 20
Pan seared, roast tomatoes, chopped kale, cilantro lime aioli

TUNA POKE GF / 21
Marinated yellowtail tuna, wakame, mango salsa, wonton crisps, sriracha aioli

NASHVILLE HOT CHICKEN DIP GF / 16
Creamy, cheesy, spicy chicken dip, tri color tortillas

FRIED PICKLES GF / 13
Hand breaded, chipotle aioli

BONELESS BUFFALO CHICKEN GF / 16
House made hot sauce & blue cheese

KUNG PAO CAULIFLOWER GF / 14
Light rice flour tempura, katana sauce, wasabi

JUMBO PRETZEL / 14
Beer pub cheese sauce, spicy mustard

MICHAEL'S RAW BAR GF

OYSTERS / 4ea
Ask your server for our daily selection
SHRIMP COCKTAIL / 16
4 colossal poached tiger shrimp

CHOWDER GF / 11/8
Our famous house made New England clam chowder or fish chowder

FRENCH ONION SOUP GF / 11
Slow simmered stock, caramelized Swiss cheese, parmesan crouton

WEDGE SALAD GF / 14/9
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 / 11/7
Chopped romaine, grape tomatoes, red onion, cucumbers, cabbage and balsamic vinaigrette

QUINOA SUPER SALAD / 18/13
Mediterranean couscous quinoa medley, sun dried cherries, pecans, goat cheese, kale, roast pearl onions, pomegranate vinaigrette

MIXED CAPRESE SALAD GF / 16
Marinated mixed color grape tomatoes, ciliegine mini mozzarella balls, balsamic reduction

SALAD ADDITIONS
Chicken / 8 • Steak Tips / 9 • Shrimp / 8
Grilled Fish / 15 • Lobster / 16

SIDES

CHICKEN FINGERS GF / 15 **ONION RINGS GF / 8**
CALAMARI GF / 13 **GARLIC MASHED GF / 6**
FRIED SHRIMP GF / 18 **WILD RICE PILAF GF / 6**
FRIED SCALLOPS GF / 24 **ASPARAGUS GF / 6**
WHOLE BELLY CLAMS GF / 24 **TRI COLOR CARROTS GF / 6**
CRISPY FRIES GF / 6

ENTREES

NEW ENGLAND BAKED HADDOCK / 26
Fresh line caught fish, classic crumbs, red skin garlic mashed, asparagus
GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

WINE BRAISED BEEF BRISKET & MUSHROOMS GF / 29
Cast iron braise with red wine, garlic mashed, roast tri color carrots

CREAMY KALE & MUSHROOM PENNE GF / 24
Caramelized onions, smoked gouda bechamel, pea flour penne, toasted pine nuts
ADD CHICKEN/ 4 ADD SCALLOPS/6 ADD SHRIMP/6

SHRIMP SCAMPI / 26
Large tiger shrimp, diced tomatoes, garlic butter wine sauce, linguini, scallion, parmesan
SUB BLUE CRAB RAVIOLI/ 7

SEAFOOD PASTA TOSS / 34
Lobster, shrimp, scallops, mussels, stewed tomato, pernod butter, herbs, linguini, funky crouton
SUB BLUE CRAB RAVIOLI/ 7

ORIGINAL SIRLOIN STEAK TIPS GF / 27
Original house recipe marinade, red skin garlic mashed, asparagus
SURF N' TURF - choose from fried seafood / 31

SHRIMP AND SCALLOP PIE GF / 32
Tiger shrimp, scallops, white sauce, house crumbs, wild rice pilaf, asparagus

MAPLE DIJON SALMON GF / 32
Wild rice pilaf, oven roast tri color carrots, sweet zesty glaze

SESAME SEARED TUNA GF / 33
Seared sesame crusted tuna, tempura rice cake, wakame salad, katana sauce, wasabi drizzle

HERB CRUST SWORDFISH / 32
Wild rice pilaf, asparagus, orange apricot compound butter

100% Gluten Free

Served with crispy fries and coleslaw
*Upgrade to onion rings / 2

SHRIMP PLATE / 26

SCALLOP PLATE / 30

HADDOCK PLATE / 25

FISH N' CHIP PLATE / 25

IPSWICH WHOLE BELLY CLAMS PLATE / 30

TWO WAY COMBINATION / 30

FISHERMAN'S CATCH / 37

Clams, shrimp, scallops, haddock, fries, rings
Platter for two / 49

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 / 54

2LB BOILED LOBSTER GF / 66

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 / 31

LARGE ½ LB LOBSTER ROLL GF / 46

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

SWITCH TO PLANT BASED IMPOSSIBLE BURGER UPON REQUEST

GRILLED CHICKEN GF / 18

Boneless skinless breast lightly marinated

BEAN BURGER GF / 17

A vegan black bean burger with southwestern spice

CRAB CAKE / 21

Our house crab cake topped with cilantro lime aioli

MICHAEL'S HADDOCK PO BOY GF / 19

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

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. Oct 22"