



APPETIZERS

- Crispy Rhode Island Calamari** Flash fried, tossed with cherry peppers and fresh basil, served with chipotle aioli 10
- Fried Sweet Potato** Goat cheese stuffed sweet potato cake, served crisp with apple bourbon sauce 8
- Sautéed P.E.I. Mussels** Classic white wine garlic herb butter 12
- Lobster Corn Fritters** Chunks of fresh Maine lobster in a local corn batter, fried golden and served with creamy sweet butter soup 12
- Signature Lump Crab Cake** Served in a pool of lobster sherry sauce, with roasted corn & bacon succotash 12
- Pumpkin Seed Scallops** Crispy fried with rustic spiced crème and cranberry goat cheese chutney 12
- Zucchini Stack** Crispy seasoned hand cut sticks served with our marinara sauce 9
- Japanese 7 Spice Tuna*** Chilled and sliced, served on wonton stars with seaweed salad, citrus ponzu and drawn wasabi 12
- Crispy Fried Pickles** Dill chips breaded in light panko crumbs, served with sweet chipotle sauce 8
- Michael's Combination Platter** Buffalo chicken, mozzarella sticks, poppers, and potato skins 15
- Boneless Buffalo Tenders** Served with blue cheese and carrots 9
- Soups** New England Clam Chowder, Fish Chowder, Lobster Bisque or Soup of the Day Cup 5, Bowl 7

RAW BAR

- Oysters on the Half Shell*** Bought fresh, bought local 6 per order 15
- Cherrystones*** Hand-dug first-day 6 per order 10
- Shrimp Cocktail*** 4 colossal shrimp per order 12
- Presentation*** A combination platter of all of the above 28
- Raw Bar 2-Way Tower*** Chilled oysters and clams on the half shell, along with shrimp and lobster cocktail served on ice, mirrored by sizzling shrimp and lobster tail tempura with fried Ipswich clams and crispy sweet oysters 48

SALADS

- Garden** Crisp romaine and garden fresh vegetables with choice of dressing 9/6
- Caesar** Crisp romaine, shaved parmesan cheese, and funky croutons 10/7
- Caprese** Vine ripe tomatoes, fresh buffalo mozzarella, EVOO, and balsamic reduction 10/7
- Pistachio** Citrus dressed mixed greens, sliced pear and roasted pistachios 10/7
- Crispy Ravioli** Cranberry and pomegranate greens topped with fried butternut raviolis, red onion, blue cheese & sugared curried walnuts 11/7
- Southwestern Chicken Taco Salad** Roasted corn, black beans, Monterey Jack cheese, tomatoes, and cucumbers all with chipotle ranch dressing, and a seasoned grilled chicken breast 14
- Add to any salad:** Grilled chicken, buffalo fingers, steak tips, or shrimp 6
Fresh lobster with light mayonnaise 13
Fresh grilled fish 10

SANDWICHES

Served with your choice of french fries, onion rings or our house-made chips

- New England Lobster Roll** Made famous on T.V. Diner and Fox News 17 Go for the large 31
- Ahi Tuna Burger*** Served rare on an english muffin with citrus ponzu, mixed greens, tomato and wasabi ginger mayo 12
- Haddock Po' Boy** Fried haddock, topped with lemon remoulade, coleslaw and crispy onions 10
- Boardwalk Crab Cake** Chipotle aioli, mixed greens and tomato on an English muffin 12
- Fish Tacos** Fried flounder, Napa cabbage, vine ripe tomatoes, crispy onions, and cilantro lime aioli 11
- Grilled 10oz. Black Angus Burger*** 9
- Grilled Garlic and Herb Chicken** 9

Top off your selection with sautéed onions or mushrooms, bacon, American, Swiss or cheddar cheese 1 ea.

ENTREES

Classic Baked Haddock Topped with homemade bread crumbs, a timeless New England tradition 19

Michael's Lazy Man Lobster Pie Tender lobster and mascarpone cream reduction, baked with our classic crumb topping 20

Broiled Scallops Lightly seasoned and oven-roasted 18

Grilled Sirloin Tips* With our famous homespun marinade 18

Harborside Land & Sea* Our tips with a selection from the Fried and True Seafood Section 20

Chicken Mozzarella Marinated chicken breast, fresh gemelli pasta, fresh basil and chunks of fresh mozzarella tossed in a blush sauce served with a garlic bread knob 18

Jumbo Shrimp & Sea Scallops Seasoned and perfectly grilled, drizzled with our fiery lobster cream 20

Crab Baked Stuffed Shrimp Our signature crab cake, stuffed into five large shrimp and baked with our mascarpone cream sauce 22

Flat Iron Pork Marbled steak of pork, crusted in sweet potato, served with creamed spinach, goat cheese stuffed sweet potato cake and apple bourbon sauce 20

Striped Lobster Ravioli Over-stuffed with chunks of Maine lobster, sautéed with white shrimp, mushrooms, tomatoes and scallions in a Cointreau-fused scampi 22

Harvest Sauté Butternut Squash Ravioli, caramelized onions, roasted apples and dried cranberries in a hazelnut cream 17

The Classic Filet Mignon Grilled 8oz peppercorn dusted filet, finished with a topping of our rich house béarnaise sauce 24 add 2 crab baked-stuffed shrimp 8

Michael's Seafood Pasta Toss Lobster, shrimp, scallops and mussels with stewed tomatoes, scallion strips and pernod sauce tossed with linguini 22

New England Lobsters steamed and served with your choice of sides

1.25-1.5 lb. Lobster \$28

2-2.25 lb. Lobster \$40

1.25-1.5 lb. Twin Lobsters \$50

Have it baked and stuffed - \$10 per lobster

See our Specials page for our fresh grilled fish selection

FRIED AND TRUE SEAFOOD

All served with choice of french fries, house-made chips or onion rings, and our hand-shredded coleslaw

Shrimp Basket 16

Scallop Basket 19

Haddock Basket 16

Fish 'n Chips Basket 15

Ipswich Clam Basket 19

Oyster Basket 19

Calamari Basket 13

Two-way Combination Two of the above 19

Fisherman's Basket Clams, shrimp, scallops and haddock 22

SIDES

Crispy fries, sweet fries, onion rings, mashed potatoes, baked potato, house rice or vegetable 3

Fried Clams 17

Fried Scallops 17

Fried Shrimp 12

Chicken Fingers or Calamari 7

**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.

18% Gratuity is added to parties of 6 or more

