

APPETIZERS



Rhode Island Calamari 13

Rings and tentacles crispy fried with cherry peppers, served with chipotle aoli

Crispy Fried Pickles 9

Dill chips breaded in light panko crumbs, served with sweet chipotle sauce

Two Time Wings 12

Chicken wings fried once, then again with a light crisp coating, topped with sweet and sassy sauce, served with blue cheese dressing

Sourdough Pretzels 10

Warm, soft & cooked to order, served with house ale mustard sauce

Kung Pao Cauliflower 11

Cauliflower crispy fried in tempura batter and then tossed in General Tao's sauce, served with drawn wasabi

Sautéed P.E.I. Mussels GF 15

Classic white wine garlic herb butter

Signature Lump Crab Cake 14

Garden fresh vine ripe tomato salsa and chipotle aioli

Truffle-Parm Tots 9

Crispy old school tater tots, tossed with truffle, fresh herbs and finished with grated parmesan cheese

Michael's Combination Platter 16

Buffalo chicken, mozzarella sticks, toasted ravioli and skins

Buffalo Boneless Wings 12

Served with homemade blue cheese and carrots

CHOWDERS

Cup 7/ Bowl 9

New England Clam Chowder, Fish Chowder GF

RAW BAR



Our Raw Bar options are served with horseradish cocktail sauce and house mignonette.

Oysters on the Half Shell* GF 3/each

Bought fresh, bought local, pick as many as you like from our selection

Cherrystones* GF 14

Hand-dug first-day, 6 per order

Shrimp Cocktail* GF 16

4 colossal shrimp per order

Presentation* GF 34

A combination platter of all of the above

SUSHI



All of our sushi is hand rolled to order using fresh fish, seasoned sushi rice and garnished with wasabi and pickled ginger.

Edamame GF 6

Steamed and topped with salt

Tuna Poke GF 18

Our sushi grade tuna seasoned and stacked with rice, avocado, carrot, edamame, and arugula, garnished with crispy wonton and nori, and finished with house spicy sauce and wasabi

Volcano Hamachi Stack 16

Warm fried sushi rice topped with seared Hamachi, cucumber avocado puree, seaweed salad, tobiko caviar, spicy sauce and katana sauce

Japanese 7 Spice GF 14

Spiced yellowtail tuna lightly seared and served over wontons with seaweed salad and citrus ponzu

Sesame Veggie Roll GF 11

Carrots, cucumber, avocado and chive rolled and dipped in sesame seed

California Roll GF 14

Fresh lump crab meat rolled with cucumber, avocado, carrot and sweet garlic chili sauce

Buddha Roll 12

Crispy fried sweet potato rolled with avocado and pineapple wasabi sauce

Triple Threat Roll GF 16

A unique roll of three sections. Part spicy crab, part spicy tuna, and part spicy salmon with cucumber and tempura crunch

Hot Night Roll 16

Fried shrimp, spicy tuna, cucumber, and avocado topped with sweet garlic chili and sriracha aioli

Lobster Maki Roll GF 16

Michael's famous lobster salad, wakame, tempura crunch and katana sauce, finished with tobiko

Spicy Crunchy Tuna Roll GF 13

Sushi grade tuna mixed with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

Spicy Crunchy Salmon Roll GF 13

Our fresh salmon with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

Godzilla Roll GF 15

Spicy crab, cooked shrimp and avocado topped with spicy sauce drizzle, fresh sliced jalapeno and tobiko

Side of Seaweed Salad GF 4



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.