

## APPETIZERS



**Crispy Rhode Island Calamari** 13  
Flash fried, tossed with cherry peppers & fresh basil, served with chipotle aioli

**Crispy Fried Pickles** 9  
Dill chips breaded in light panko crumbs, served with sweet chipotle sauce

**Kung-Pao Cauliflower** <sup>GF</sup> 10  
Cauliflower crispy fried in tempura batter tossed in General Tao's sauce, served with drawn wasabi

**Sourdough Pretzels** 10  
Warm, soft & cooked to order, served with house ale mustard sauce

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**Michael's Buffalo**  
Boneless Buffalo Chicken 12  
Flash Fried Buffalo Calamari 13  
Popcorn Buffalo Shrimp 14

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**Sautéed P.E.I. Mussels** <sup>GF</sup> 14  
Classic white wine garlic herb butter

**Signature Lump Crab Cake** 14  
Garden fresh vine ripe tomato salsa and cilantro lime aioli

**Truffled Tots** 9  
Crispy tater tots in a cast iron pan with port wine beef glaze and melted cheese curds

**Michael's Combination Platter** 16  
Buffalo chicken, mozzarella sticks, toasted ravioli and skins

## SOUPS

**Cup 7/ Bowl 9**  
New England Clam Chowder, Fish Chowder, <sup>GF</sup>  
or Soup of the Day

## RAW BAR



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

**Oysters on the Half Shell\*** <sup>GF</sup> 3/each  
Bought fresh, bought local, pick as many as you like from our selection

**Cherrystones\*** <sup>GF</sup> 14  
Hand-dug first-day, 6 per order

**Shrimp Cocktail\*** <sup>GF</sup> 16  
4 colossal shrimp per order

**Presentation\*** <sup>GF</sup> 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** <sup>GF</sup> 6  
Steamed and topped with salt

**Noodle Hot Pot** <sup>GF</sup> 18  
Sautéed shrimp, wild mushrooms, carrots, peppers, red onions, cabbage and udon noodles served in an aromatic pho broth

**Tuna Poke** <sup>GF</sup> 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

**Vegetable Sesame Roll** <sup>GF</sup> 12  
Cucumber, carrot and avocado rolled with sesame seeds and topped with katana sauce

**Urwin's Revenge Roll** 14  
Shrimp, cashews and avocado rolled with mae ploy garlic chili, then crispy fried in tempura batter, topped with spicy aioli

**California Roll** <sup>GF</sup> 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** <sup>GF</sup> 16  
A unique roll of three sections. Part spicy crab, part spicy tuna, and part spicy salmon with cucumber and tempura crunch

**Japanese 7 Spice** <sup>GF</sup> 14  
Spiced yellowtail tuna lightly seared and served over wontons with seaweed salad and citrus ponzu

**Godzilla Roll** <sup>GF</sup> 12  
Spicy crab, cooked shrimp and avocado topped with spicy sauce drizzle, fresh sliced jalapeno and tobiko

**Hot Night Roll** 16  
Fried shrimp, spicy tuna, cucumber, and avocado topped with sweet garlic chili and sriracha aioli

**Lobster Maki Roll** <sup>GF</sup> 16  
Michael's famous lobster salad, wakame, tempura crunch and katana sauce, finished with tobiko

**Spicy Crunchy Tuna Roll** <sup>GF</sup> 13  
Sushi grade tuna mixed with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

**Spicy Crunchy Salmon Roll** <sup>GF</sup> 13  
Our fresh salmon with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

**Side of Seaweed Salad** <sup>GF</sup> 4



<sup>GF</sup> 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.