

## APPETIZERS



**Rhode Island Calamari** 13  
Rings and tentacles crispy fried with cherry peppers, served with chipotle aioli

**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

**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, chives, 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

**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.