

APPETIZERS



Rhode Island Calamari 14
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

Crispy Boomers 11
Button mushrooms breaded in seasoned panko bread crumbs and served with sriracha horseradish cream

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

Coconut Shrimp 14
Coconut breaded shrimp fried until golden brown and served over citrus dressed mixed greens with Raspberry Lime coulis

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 7
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 peas

Japanese 7 Spice GF 14
Spiced yellowtail tuna lightly seared and served over wontons with seaweed salad and citrus ponzu

Sesame Veggie Roll GF 12
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 14
Sushi grade tuna mixed with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

Spicy Crunchy Salmon Roll GF 14
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.