

STARTERS

HOT STARTS

PRETZEL STICKS / 12

Warm & chewy, liquid gold cheese sauce

CRISPY CALAMARI GF / 14

Sriracha dust, mandarin peppadew salsa, mango lime aioli

PEI MUSSELS GF / 15

White wine, citrus garlic butter, grilled toast points

CRAB CAKE / 15

Pan seared, mandarin peppadew salsa, spicy sauce

STEAMERS GF / 21

Stock, garlic, herbs

FRIED PICKLES GF / 11

Hand breaded, spicy aioli

BONELESS BUFFALO CHICKEN GF / 13

House made hot sauce & blue cheese

SPINACH & ARTICOKE DIP GF / 14

Hot & creamy, tri color tortilla chips

CRISPY CAPRESE GF / 14

Crispy fried fresh mozzarella, chopped tomato salad, chopped basil, balsamic reduction

COMBINATION PLATTER GF / 18

Fried pickles, artichoke dip, buffalo chicken & calamari

MICHAEL'S SUSHI GF / 16

HOT NIGHT ROLL

Crispy shrimp, tuna, avocado, spicy sauce

CALIFORNIA CRAB ROLL

Avocado, carrot, sweet garlic chili

VEGGI ROLL

Cucumber, carrot, chive, avocado

SPICY TUNA ROLL

Avocado, Tempura crunch, spicy sauce

STEAMED EDAMAME / 7 SEAWEED SALAD SIDE / 4

RAW BAR GF

Oysters / 3ea

Ask your server for our daily selection

Tuna Tartar / 14

Wakame, pickled ginger, cucumbers, spicy sauce

Shrimp Cocktail / 16

4 poached colossal tiger shrimp

SOUPS TO SALADS

SOUP

FRENCH ONION SOUP GF / 9

Slow simmered stock, caramelized Swiss cheese, Parmesan crouton

CHOWDER | BISQUE / 9/7

Our famous house made New England clam chowder, fish chowder **GF** or lobster bisque

SALADS

MICHAEL'S HOUSE SALAD GF / 12/8

Arcadian greens, citrus dressing, slivered pear, pulverized pistachio, young goat cheese

DECONSTRUCTED CAESAR GF / 12/8

Whole baby romaine, Tuscan Caesar dressing, shaved parmesan, grilled toast points, radicchio

CLASSIC GARDEN GF / 11/7

Arcadian greens, garden fresh vegetables, choice of dressing

QUINOA SUPER SALAD / 13/9

Mediterranean couscous quinoa medley, cranberry, pecan, goat cheese, spinach, roasted pearl onion, pomegranate lime vinaigrette

WEDGE GF / 12/8

Iceberg, blue cheese dressing, crumbled blue cheese, bacon, grape tomato, onion

SALAD ADDITIONS

Chicken / 7 • Steak Tips / 9 • Shrimp / 8
 Grilled Fish / 12 • Lobster / 13

SANDWICHES, BURGERS & TACOS

MICHAEL'S FAMOUS LOBSTER ROLL GF / 23

Tender claw and knuckle meat, light dressing, buttered New England roll

MAKE IT LARGE / 34

BACON BLUE BURGER GF / 18

10oz special blend beef, candied bacon, balsamic onions, blue cheese fondue, brioche roll

BASIC BURGER GF / 15

Lettuce, tomato, pickle, cheese, brioche roll

BLACK BEAN BURGER GF / 15

Guacamole, pickled red onion, spicy sauce, English muffin

MUSHROOM CHICKEN RANCH GF / 15

Marinated chicken, Swiss cheese, garlic herb mushrooms, house ranch dressing, brioche roll

STATE STREET TACOS GF / 19

Blackened haddock or shrimp, mandarin peppadew salsa, nappa cabbage, avocado cilantro crème

Side Guacamole / 2

HANDHELDS

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.

ENTREES

NEW ENGLAND BAKED HADDOCK / 25
 Fresh line caught fish, classic crumbs, red skin garlic mashed, wilted spinach
GF SEARED HADDOCK WITH PICCATA SAUCE

SHORT RIB PAPPARDELLE / 26
 Port wine braise, tomato, oregano, garlic herb mushrooms, fresh pappardelle pasta, shaved Romano

LAZY MAN LOBSTER NEWBURG PIE / 29
 Lobster claws and knuckle, sherry lobster cream, classic crumbs, yellow rice, asparagus

MICHAEL'S SIRLOIN STEAK TIPS GF / 25
 Original recipe marinade, red skin garlic mashed, garlic herb mushrooms, asparagus
SURF N' TURF / 27

BLAZIN SALMON GF / 26
 Vegetable stir fry rice, charred cubanale peppers, teriyaki glaze

SEAFOOD PASTA TOSS / 29
 Lobster, shrimp, scallops, mussels, stewed tomato, pernod butter, herbs, linguini, toast points

SHRIMP & SCALLOPS GF / 28
 Pan seared, English pea risotto, Meyer lemon coulis

BRICK PRESS CHICKEN GF / 22
 Marinated skin on breast, roast pearl onion, charred cubanale peppers, blistered cherry tomatoes, yellow rice, harissa finish

PRIME RIB GF / 26
 Offered Fridays and Saturdays

CHEF'S DAILY PREPARATIONS
 Ask your server

Bring your friends for a night out at Michael's Upstairs Pub.

MONDAY > \$1 Apps
 Buy any drink, get a select appetizer for \$1 | starts 4pm

TUESDAY > Trivia Night
 Match wits with your friends | starts 7pm

THURSDAY > Musical Bingo
 Test your musical knowledge to win prizes | starts 7pm



Newburyport's Premier Waterfront Restaurant

100% Gluten Free

Breaded with seasoned corn flour.

Served with choice of crispy fries, onion rings or sweet fries and coleslaw

- SHRIMP PLATE / 19**
- SCALLOP PLATE / 26**
- HADDOCK PLATE / 19**
- FISH N' CHIP PLATE / 19**
- IPSWICH WHOLE BELLY CLAMS PLATE / 24**
- CALAMARI PLATE / 17**
- TWO WAY COMBINATION / 25**

FISHERMAN'S CATCH / 29
 Clams, shrimp, scallops, haddock, fries, rings
 Platter for two / 42

LOBSTER POUND

Lobsters are served with drawn butter and choice of starch and vegetable

- 1.25LB BOILED LOBSTER GF / 30**
- 1.25LB TWIN LOBSTERS GF / 44**
- 2LB BOILED LOBSTER GF / 57**

BAKE STUFFED / +\$14 per lobster
 Filled with seafood crumbs, and then topped with lobster cream

FRIED & TRUE

ON THE SIDE

- CHICKEN FINGERS GF / 9**
- CALAMARI GF / 9**
- FRIED SHRIMP GF / 15**
- FRIED SCALLOPS GF / 22**
- WHOLE BELLY CLAMS GF / 20**
- CRISPY FRIES GF / 5**
- SWEET FRIES GF / 5**
- ONION RINGS GF / 5**
- GARLIC RED BLISS MASHED GF / 5**
- YELLOW RICE GF / 5**
- ASPARAGUS GF / 5**
- WILTED SPINACH GF / 5**

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