

LUNCH

STARTERS

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 & ARTICHOKE DIP GF / 14
 Hot & creamy, tri color tortilla chips

CRISPY CAPRESE GF / 14
 Crispy fried fresh mozzarella, chopped tomato salad, fresh basil, balsamic reduction

COMBINATION PLATTER / 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, citrus ponzu, cucumber, 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

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

ENTREES

NEW ENGLAND BAKED HADDOCK / 20
 Fresh line caught fish, classic crumbs, red skin garlic mashed, wilted spinach

GF SEARED HADDOCK WITH PICCATA SAUCE

MICHAEL'S SIRLOIN STEAK TIPS GF / 21
 Original recipe marinade, red skin garlic mashed, garlic herb mushrooms, asparagus

SURF N' TURF / 24

LAZY MAN LOBSTER NEWBURG PIE / 26
 Lobster claws and knuckle, sherry lobster cream, classic crumbs, yellow rice, asparagus

SEAFOOD PASTA TOSS / 28
 Lobster, shrimp, scallops, mussels, stewed tomato, pernod butter, herbs, linguini, toast points

SHRIMP & SCALLOPS GF / 26
 Pan seared, English pea risotto, Meyer lemon coulis

GRILLED FISH GF / 20
 Choice of salmon, mahi or yellow fin tuna, served over yellow rice with asparagus & citrus garlic butter

ASK ABOUT CHEF'S SPECIAL LUNCH PREPARATIONS

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.

HANDHELDS

Handhelds are served with choice of crispy fries, onion rings or sweet fries

MICHAEL'S FAMOUS LOBSTER ROLL **GF** / 23

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

Make it large / 34

STATE STREET TACOS **GF** / 19

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

Side Guacamole / 2

HADDOCK PO BOY **GF** / 16

Hand breaded Haddock, house slaw, remoulade, brioche roll

BLACKENED MAHI **GF** / 17

Nappa cabbage, mandarin peppadew salsa, mango lime aioli, brioche roll

AHI TUNA BURGER **GF** / 16

Smashed avocado, nappa cabbage, spicy sauce, pickled red onion, English muffin

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

REUBEN / 15

Thinly shaved brisket, sauerkraut, Swiss cheese, thousand island dressing, marble rye

MUSHROOM CHICKEN RANCH **GF** / 15

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

GRILL PRESS PANINIS

Cooked on an authentic Panini grill. Enjoy a ½ Sandwich served with a cup of chowder, demi garden or demi Caesar salad / 16

TURKEY BACON RANCH / 14

Fresh sliced turkey, tomato, hickory bacon, cheddar cheese, Ranch

CHEF'S DAILY PANINI / 14

Ask your server what the Chef has prepared today

THREE CHEESE SUPER MELT / 14

Buttered bread, American, cheddar, provolone

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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