

LUNCH

STARTERS

PRETZEL STICKS / 12

Warm & chewy, liquid gold cheese sauce

CRISPY CALAMARI GF / 14

Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 15

White wine, citrus garlic butter, funky croutons

FRIED PICKLES GF / 11

Hand breaded, spicy aioli

CRAB CAKE / 15

Pan seared, mango pineapple salsa, avocado cilantro crême

BONELESS BUFFALO CHICKEN GF / 13

House made hot sauce & blue cheese

SPINACH & ARTICOKE DIP GF / 14

Hot & creamy, tri color tortilla chips

MICHAEL'S SUSHI & RAW BAR GF

CALIFORNIA CRAB ROLL / 16

Avocado, carrot, sweet garlic chili
VEGGIE ROLL / 16

Cucumber, carrot, chive, avocado
SPICY TUNA ROLL / 16

Avocado, Tempura crunch,
spicy sauce
OYSTERS / 3ea

Ask your server for our daily selection
SHRIMP COCKTAIL / 16

4 poached colossal tiger shrimp

CHOWDER | BISQUE / 10/7

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

SUMMER SALAD GF / 12/8

Arcadian greens, citrus dressing, sun dried cherries, pulverized pistachio, young goat cheese

CAESAR SALAD GF / 12/8

Chopped romaine, Tuscan Caesar dressing, radicchio, shaved parmesan, funky croutons

QUINOA SUPER SALAD / 13/9

Mediterranean couscous quinoa medley, sun dried cherries, pecans, goat cheese, spinach, roasted pearl onion, pomegranate lime vinaigrette

SALAD ADDITIONS

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

SIDES

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 MASHED GF / 5

YELLOW RICE GF / 5

ASPARAGUS GF / 5

QUINOA & BEANS GF / 5

ENTREES

NEW ENGLAND BAKED HADDOCK / 20

Fresh line caught fish, classic crumbs, red skin garlic mashed, asparagus

GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

SCALLOP & BACON CAST IRON PIE / 25

Creamy bechamel, house crumbs, yellow rice, asparagus

LOKI LOKI CHICKEN SKEWERS GF / 20

Coconut & teriyaki infused flavor, yellow rice, roast summer vegetables, mango pineapple salsa, rainbow crisps

SEAFOOD PASTA TOSS / 29

Lobster, shrimp, scallops, mussels, stewed tomato, pernod butter, herbs, linguini, funky crouton

ORIGINAL SIRLOIN STEAK TIPS GF / 22

Original house recipe marinade, red skin garlic mashed, garlic herb mushrooms, asparagus

SURF N' TURF / 26

MICHAEL'S SEAFOOD CATCH GF / 25

SALMON | SWORD | TUNA | SHRIMP & SCALLOP

Choice of catch, quinoa & black beans, roast summer vegetables, mango pineapple salsa, avocado cilantro crême

100% Gluten Free

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

SHRIMP PLATE / 20

SCALLOP PLATE / 26

HADDOCK PLATE / 20

FISH N' CHIP PLATE / 20

IPSWICH WHOLE BELLY CLAMS PLATE / 25

TWO WAY COMBINATION / 27

FISHERMAN'S CATCH / 31

Clams, shrimp, scallops, haddock, fries, rings
Platter for two / 44

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 and seasoned crumbs

HANDHELDS

HADDOCK PO BOY GF / 16

Hand breaded Haddock, house slaw, remoulade, brioche roll

10 OZ BURGER GF / 16

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

OUR FAMOUS LOBSTER ROLL GF / 23

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

MAKE IT LARGE / 36

SOUPS TO SALADS

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.