

STARTERS

FLATBREAD / 15

Cauliflower cream, house sausage, garlic herb mushroom, goat cheese, Taylor Farm's kale

CRISPY CALAMARI GF / 15

Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 16

White wine, citrus garlic butter, funky croutons

FRIED PICKLES GF / 11

Hand breaded, spicy aioli

CRAB CAKE / 15

Pan seared, sweet corn salsa, garlic sage aioli

BONELESS BUFFALO CHICKEN GF / 14

House made hot sauce & blue cheese

CAST IRON BAKED BRIE / 15

Melted cranberry, candied pecans, seeded lavash crackers

MICHAEL'S SUSHI & RAW BAR GF

CALIFORNIA CRAB ROLL / 16

Avocado, carrot, cucumber, sweet garlic chili

VEGGIE ROLL / 16

Cucumber, carrot, cucumber, avocado

SPICY TUNA ROLL / 16

Avocado, cucumber, Tempura crunch, spicy sauce

OYSTERS / 3ea

Ask your server for our daily selection

SHRIMP COCKTAIL / 16

4 poached colossal tiger shrimp

CHOWDER GF / 10/7

Our famous house made New England clam chowder or fish chowder

FRENCH ONION SOUP GF / 9

Slow simmered stock, caramelized Swiss cheese, Parmesan crouton

WEDGE SALAD GF / 12/8

Iceberg lettuce, grape tomatoes, sliced red onion, house blue cheese dressing, crispy bacon, blue cheese crumble.

CAESAR SALAD GF / 12/8

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

QUINOA KALE SUPER SALAD / 15/11

Mediterranean couscous quinoa medley, sun dried cranberries, pecans, goat cheese, Taylor Farm's kale, caramelized butternut squash, apple cider vinaigrette

SALAD ADDITIONS

Chicken / 7 • Steak Tips / 9 • Shrimp / 8

Grilled Fish / 13 • Lobster / 13

SIDES

CHICKEN FINGERS GF / 9

CALAMARI GF / 11

FRIED SHRIMP GF / 16

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

5 SPICE POTATO LATKE GF / 5

ENTREES

NEW ENGLAND BAKED HADDOCK / 27

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

GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

PAELLA GF / 25

Shrimp, mussels, chicken, house sausage, saffron rice, tomato, onion, pepper, scallion, seasoned broth

CHICKEN FETTUCINE / 24

Seared statler chicken breast, black pepper fettucine, cauliflower cream, caramelized butternut squash, crispy kale, truffle honey

SEAFOOD PASTA TOSS / 31

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

ORIGINAL SIRLOIN STEAK TIPS GF / 27

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

SURF N' TURF / 29

MICHAEL'S SEAFOOD CATCH GF / 29

SALMON | SWORD | TUNA | SHRIMP & SCALLOP

Choice of catch, 5 spice potato latke, caramelized butternut squash, cauliflower cream, sweet corn salsa, crispy kale

100% Gluten Free

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

SHRIMP PLATE / 21

SCALLOP PLATE / 26

HADDOCK PLATE / 22

FISH N' CHIP PLATE / 20

IPSWICH WHOLE BELLY CLAMS PLATE / 26

TWO WAY COMBINATION / 28

FISHERMAN'S CATCH / 32

Clams, shrimp, scallops, haddock, fries, rings

Platter for two / 46

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 / 17

Hand breaded Haddock, house slaw, remoulade, brioche roll

10 OZ BURGER GF / 16

Lettuce, tomato, pickle, cheese, brioche roll

BLACK BEAN BURGER GF / 15

Shredded green leaf, pickled red onion, spicy sauce, guacamole, English muffin

CHICKEN SALTIMBOCCA GF / 16

Marinated chicken, aged prosciutto, Swiss cheese, garlic sage aioli, iceberg lettuce brioche roll

OUR FAMOUS LOBSTER ROLL GF / 25

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

MAKE IT LARGE / 37

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.