

**LUNCH**

**STARTERS**

**FLATBREAD / 15**

Marinated chicken, smoked bacon, tomato scallion, sharp cheddar, ranch drizzle

**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, kale salad, pomegranate chipotle sauce

**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 colossal poached 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 Brussel's sprouts, pomegranate vinaigrette

**SALAD ADDITIONS**

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

**SIDES**

**CHICKEN FINGERS GF / 11**

**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 / 20**

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

**GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE**

**PAELLA GF / 22**

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

**TRUFFLE MUSHROOM MAC ' CHEESE / 20**

5 cheese blend, campanelle pasta, truffled wild mushroom blend, baked with crumbs, served with demi Caesar

**MAC ADDITIONS** Buffalo Chicken / 5 • Steak Tips / 5 • Lobster / 13

**SEAFOOD PASTA TOSS / 29**

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

**SHRIMP SCAMPI / 22**

Large tiger shrimp, diced tomatoes, garlic butter wine sauce, linguini, scallion, parmesan

**ORIGINAL SIRLOIN STEAK TIPS GF / 23**

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

**SURF N' TURF / 27**

**MICHAEL'S SEAFOOD CATCH GF / 25**

**SALMON | SWORD | TUNA | SHRIMP & SCALLOP**

Choice of catch, 5 spice potato latke, caramelized Brussels sprouts, pomegranate chipotle sauce

**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

**FRIED & TRUE**

**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

**HADDOCK PO BOY GF / 17**

Hand breaded Haddock, house slaw, remoulade, brioche roll

**10 OZ BURGER GF / 16**

Lettuce, tomato, pickle, choice of 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**

**SOUPS TO SALADS**

**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.