

STARTERS

CAPRESE FLATBREAD / 14

Marinated roasted tomatoes, basil pesto, shredded mozzarella, balsamic drizzle

CHICKEN CAPRESE FLATBREAD / 18

CRISPY CALAMARI GF / 16

Sriracha dust, mandarin peppadew salsa, spicy aioli

PEI MUSSELS GF / 17

White wine, citrus garlic butter, funky croutons

FRIED PICKLES GF / 11

Hand breaded, chipotle aioli

CRAB CAKE GF / 16

Pan seared, roast tomatoes, marinated cucumbers cilantro lime aioli

BONELESS BUFFALO CHICKEN GF / 14

House made hot sauce & blue cheese

AVOCADO TOAST / 15

mashed avocado, roasted tomatoes, arugula, pickled onion, chipotle aioli, bread crisps

MICHAEL'S SUSHI & RAW BAR GF

CALIFORNIA CRAB ROLL / 17

Avocado, carrot, cucumber, sweet garlic chili

VEGGIE ROLL / 16

Cucumber, carrot, cucumber, avocado

SPICY TUNA ROLL / 17

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 / 14/9

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

CAESAR SALAD GF / 14/9

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

SIMPLE SALAD GF / 11/7

Chopped romaine, grape tomatoes, red onion, balsamic vinaigrette

QUINOA SUPER SALAD / 17/12

Mediterranean couscous quinoa medley, sun dried cherries, pecans, goat cheese, arugula, roast pearl onions, pomegranate vinaigrette

SALAD ADDITIONS

Chicken / 7 • Steak Tips / 9 • Shrimp / 8
Grilled Fish / 14 • Lobster / 15

SIDES

CHICKEN FINGERS GF / 12

CALAMARI GF / 13

FRIED SHRIMP GF / 18

FRIED SCALLOPS GF / 24

WHOLE BELLY CLAMS GF / 24

CRISPY FRIES GF / 6

SWEET FRIES GF / 6

ONION RINGS GF / 6

GARLIC MASHED GF / 6

YELLOW RICE GF / 6

ASPARAGUS GF / 6

BABY BAKERS GF / 6

ENTREES

NEW ENGLAND BAKED HADDOCK / 28

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

GF HADDOCK WITH NO CRUMBS & PICCATA SAUCE

PAELLA GF / 27

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

TEQUILA LIME CHICKEN GF / 24

Fire grilled marinated chicken thigh, seasoned yellow rice, oven roasted tomato, cilantro lime aioli, tortilla crisps

SEAFOOD PASTA TOSS / 32

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

SHRIMP SCAMPI / 26

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

ORIGINAL SIRLOIN STEAK TIPS GF / 27

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

SURF N' TURF / 29

MICHAEL'S GRILLED SEAFOOD GF / 29

SALMON | SWORD | TUNA | SHRIMP & SCALLOP

Choice of catch, "air fried" baby bakers, roasted summer vegetables, chimichurri, crème fraise

100% Gluten Free

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

SHRIMP PLATE / 24

SCALLOP PLATE / 28

HADDOCK PLATE / 24

FISH N' CHIP PLATE / 22

IPSWICH WHOLE BELLY CLAMS PLATE / 28

TWO WAY COMBINATION / 29

FISHERMAN'S CATCH / 35

Clams, shrimp, scallops, haddock, fries, rings

Platter for two / 48

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

ROLLS

Choice of tender lobster or lump crab salad, lightly dressed, on a toasted New England buttered roll

LOBSTER ROLL GF / 27 DOUBLE / 39

LUMP CRAB ROLL GF / 21 DOUBLE / 33

SANDWICHES

Pair any of the following with either our 10oz burger, grilled chicken, fried chicken tenders, bean burger or our house crab cake

RODEO GF / 18

Sharp cheddar, smoked bacon, BBQ, lettuce, tomato

NASHVILLE HOT GF / 18

Nashville hot sauce, house slaw, sweet pickles, ranch on side

GREEN GODDESS GF / 18

Smashed avocado, arugula, marinated cucumbers, goat cheese, cilantro lime aioli

MICHAEL'S HADDOCK PO BOY GF / 18

Hand breaded haddock, house slaw, remoulade, split top roll

FRIED & TRUE

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.

SOUPS TO SALADS