

APPETIZERS



Crispy Rhode Island Calamari 13
Flash fried, tossed with cherry peppers & fresh basil, served with chipotle aioli

Crispy Fried Pickles 9
Dill chips breaded in light panko crumbs, served with sweet chipotle sauce

Kung Pao Cauliflower 9
Tempura battered cauliflower tossed in our Asian inspired Kung Pao sauce, finished with drawn wasabi and sesame seeds

Honey Sriracha Brussels Sprouts ^{GF} 10
Oven roasted Brussels cooked till crispy in cast iron, topped with honey sriracha drizzle and crumbled blue cheese

Popcorn Shrimp 14
Crunchy corn meal breaded popcorn shrimp served with jalapeno pickle juice aioli

Garlic Knot Double Bake 10
Fresh baked garlic butter bread knots, topped with marinara and fresh mozzarella and baked again

Sourdough Pretzels 10
Warm, soft & cooked to order, served with house ale mustard sauce

Sautéed P.E.I. Mussels ^{GF} 14
Classic white wine garlic herb butter

Signature Lump Crab Cake 14
Garden fresh vine ripe tomato salsa and cilantro lime aioli

Truffle-Parm Tots 9
Crispy old school tater tots, tossed with garlic, truffle, fresh herbs and finished with grated parmesan cheese

Michael's Combination Platter 16
Buffalo chicken, mozzarella sticks, toasted ravioli and skins

Buffalo Boneless Wings 12
Served with homemade blue cheese and carrots

SOUPS

Cup 7/ Bowl 9
New England Clam Chowder, Fish Chowder, ^{GF} or Soup of the Day

RAW BAR



Our Raw Bar options are served with horseradish cocktail sauce and house mignonette.

Oysters on the Half Shell* ^{GF} 3/each
Bought fresh, bought local, pick as many as you like from our selection

Cherrystones* ^{GF} 14
Hand-dug first-day, 6 per order

Shrimp Cocktail* ^{GF} 16
4 colossal shrimp per order

Presentation* ^{GF} 34
A combination platter of all of the above

SUSHI



All of our sushi is hand rolled to order using fresh fish, seasoned sushi rice and garnished with wasabi and pickled ginger.

Edamame ^{GF} 6
Steamed and topped with salt

Sweet and Spicy Edamame ^{GF} 7
Tossed in sweet garlic chili sauce

Tuna Poke ^{GF} 18
Our sushi grade tuna seasoned and stacked with rice, avocado, carrot, edamame, and arugula, garnished with crispy wonton and nori, and finished with house spicy sauce and wasabi

Boston Shrimp Roll ^{GF} 13
Poached shrimp, cucumber, lettuce, tempura crunch and sweet garlic chili mayo, finished with tobiko

Sesame Veggie Roll ^{GF} 11
Carrots, cucumber, avocado and chive rolled and dipped in sesame seed

California Roll ^{GF} 14
Fresh lump crab meat rolled with cucumber, avocado, carrot and sweet garlic chili sauce

Buddha Roll 12
Crispy fried sweet potato rolled with avocado and pineapple wasabi sauce

Triple Threat Roll ^{GF} 16
A unique roll of three sections. Part spicy crab, part spicy tuna, and part spicy salmon with cucumber and tempura crunch

Japanese 7 Spice ^{GF} 14
Spiced yellowtail tuna lightly seared and served over wontons with seaweed salad and citrus ponzu

Nigiri ^{GF} 12
Two harmonious pairs of tuna and salmon with rice, formed with a drop of wasabi

Hot Night Roll 16
Fried shrimp, spicy tuna, cucumber, and avocado topped with sweet garlic chili and sriracha aioli

Lobster Maki Roll ^{GF} 16
Michael's famous lobster salad, wakame, tempura crunch and katana sauce, finished with tobiko

Spicy Crunchy Tuna Roll ^{GF} 13
Sushi grade tuna mixed with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

Spicy Crunchy Salmon Roll ^{GF} 13
Our fresh salmon with our house spicy sauce, rolled with avocado, tempura crunch and cucumber, finished with tobiko

Spicy Crab Rangoon Roll ^{GF} 15
Spicy lump crab meat, cucumber, cream cheese, tempura crunch and katana sauce, finished with tobiko

Side of Seaweed Salad ^{GF} 4



^{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.