



STARTERS

INTO THE WILD FLATBREAD GF 21

Garlic oil, spinach, wild mushrooms goat cheese, fig balsamic reduction

*TUNA POKE BOWL GF 22

Crispy nori, rice paper bowl filled with seaweed salad, tuna chunks tossed in an Asian vinaigrette, pickled ginger, spicy mayo drizzle and wasabi

BONFIRE BACON SWEET POTATOES GF 16

Sweet potatoes dusted in our sweet and smokey bonfire spice blend, wrapped in bacon, glazed in maple bourbon and topped with cool ranch

THAI SWEET CHILI CALAMARI GF 18

Lightly fried calamari, topped with cherry peppers, drizzled with sweet garlic chili sauce and served with swicy gochujang aioli

PEI MUSSELS GF 20

White wine, citrus garlic butter

CRAB CAKE GF 22

Pan seared, roast apple-fennel relish, apricot mustard aioli

FRIED PICKLES GF 16

Crispy fried, served with swicy aioli

BUFFALO STYLE CHICKEN GF 18

House made hot sauce, blue cheese, carrot sticks

BANG BANG SHRIMP GF 20

House made Asian sweet chili Bang Bang sauce, carrot sticks

MICHAEL'S RAW BAR GF

OYSTERS 4 per oyster

Ask your server for our daily selection

SHRIMP COCKTAIL 18

4 colossal poached tiger shrimp

CHOWDER 12/9

Our famous house made New England clam chowder or fish chowder

VELVET LOBSTER BISQUE 12/9

Lobster stock, sherry, cream

ADD LOBSTER MEAT +6 per oz.

FRENCH ONION SOUP GF* 14

Topped with garlic thyme crouton and Gruyere cheese

CAESAR SALAD GF* 16/10

Chopped romaine, Tuscan Caesar dressing, shaved parmesan, house croutons

HOUSE SALAD GF* 16/10

Romaine lettuce, tomatoes, garlic thyme croutons, bacon lardons, marinated mushrooms, Dijon vinaigrette

ANCIENT GRAIN HARVEST 18/13

Faro with roasted squash, red beets, spinach, pepitas, goat cheese and honey apple vinaigrette

BABY ICEBERG SALAD GF 17

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

SALAD ADDITIONS

Chicken +9 / *Steak Tips +12 / Shrimp +10

Grilled fish +15 / Scallops +20 / Lobster Salad +24

CHICKEN FINGERS GF 18

CALAMARI GF 17

FRIED SHRIMP GF 22

FRIED SCALLOPS GF 30

WHOLE BELLY CLAMS GF 30

ONION RINGS GF 10

LOBSTER RISOTTO GF 21

CRISPY FRIES GF 8

GARLIC MASHED GF 8

ASPARAGUS GF 8

BRAISED BRUSSELS GF 8

COLESLAW GF 4

PEPITA-LIME RICE GF 8

ROAST SWEET POTATOES GF 8

SOUPS TO SALADS

SIDES

ENTREES

NEW ENGLAND BAKED HADDOCK 34

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

*SEARED HADDOCK WITH PICCATA SAUCE & PARMESAN GF 34

SCAMPI SAUTE GF* SHRIMP 34 / CHICKEN 29

Sauteed tiger shrimp or chicken, diced tomatoes, citrus garlic butter wine sauce, linguini, scallions, parmesan

COASTAL ORCHID GF* 38

Scallops, shrimp and haddock casserole with fennel herb cream topped with pecan cornbread crumbs. Served with pepita-lime rice and braised Brussel's sprouts

HALIBUT RISOTTO GF 42

Pan seared halibut dusted in saffron sea salt with pink peppercorn, served atop lobster mascarpone risotto

SEA SALT SMOKE GF 39

Diver scallops dusted in our sweet and smokey bonfire spice blend pan seared with smoked pork belly and glazed with maple bourbon, served with roast sweet potato and braised Brussel's sprouts

PAN SEARED SALMON GF* 34

Pan seared salmon over faro mixed with butternut squash and roast beets, finished with roast apple fennel relish

THE COZY BOWL GF 29

Butternut mascarpone ravioli in an apple brandy sage cream with sweet Italian sausage, spinach and mushrooms

VEGETARIAN 27

*ORIGINAL SIRLOIN STEAK TIPS GF 35

Original house recipe marinade, red skin garlic mashed, asparagus

MAKE IT A LAND N' SEA

Fried Clams +12 / Fried Haddock +6 / Fried Shrimp +6 / Fried Scallop +10

100% Gluten Free

Served with crispy fries and coleslaw

*Upgrade to onion rings 2

FRIED SHRIMP PLATE 32

FRIED HADDOCK PLATE 32

FRIED SCALLOP PLATE 38

FISH N' CHIP PLATE (BITE SIZED HADDOCK) 30

IPSWICH WHOLE BELLY CLAMS PLATE 38

TWO WAY COMBINATION 38

FISHERMAN'S CATCH 48 / Platter for two 68

Clams, shrimp, scallops, haddock, fries, rings

LOBSTER POUND

Lobsters are served with drawn butter and choice of starch and vegetable

1.25LB BOILED LOBSTER GF 38

1.25LB TWIN LOBSTERS GF 64

BAKED STUFFED +\$14 per lobster

Filled with seafood and seasoned crumbs

BAKED STUFFED GF +\$20 per lobster

Filled with crabcake and seafood

LOBSTER ROLLS

Chilled lobster salad lightly dressed with mayo on a toasted New England buttered roll. Served with choice of French fries or coleslaw

*Upgrade to onion rings +2

REGULAR ¼ LB GF* 38 LARGE ½ LB GF* 58

SANDWICHES

Served on a fresh bun with lettuce, tomato, and a pickle.

Served with choice of French fries or coleslaw. *Upgrade to onion rings +2

SANDWICH ADD ONS +2 each

Cheddar, American, Swiss, Bacon, Mushrooms, Onions

10 OZ HAMBURGER GF 20

A blend of chuck, brisket, and sirloin

GRILLED CHICKEN GF* 18

Boneless skinless breast lightly marinated

BEAN BURGER GF* 18

A vegan black bean burger with southwestern spice

MICHAEL'S HADDOCK PO BOY GF* 22

Hand breaded haddock, house slaw, remoulade, fresh roll

CLAM ROLL GF* 30

Toasted buttered roll with crispy fried clams, served with fries and coleslaw

CRABCAKE SANDWICH GF* 28

Michael's famous crabcake, just bigger, on a fresh roll with roast apple-fennel relish and apricot mustard aioli

FRIED & TRUE

HANDHELDS

GF Items that are gluten free | GF* Items that can be prepared gluten free upon request
 *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 a food allergy.