

# Michael's Seafood Restaurant



## Famous Soups & Salads

### Captain M's Seafood Chowder (International Award Winning Recipe)

Our international award winning chowder is a rich cream base loaded with clams, crabmeat, scallops, veggies, potatoes, herbs & spices.

Bowl 7 Cup 6

**Take some home!** Our delicious chowder is readily available for you to take home and enjoy. Definitely a crowd pleaser! Available hot, cold or frozen. (We ship also)

Quart 15 Pint 8

**Homemade Soup of the Day** – ask your server for today's creation

Bowl 7 Cup 6

### Add to the following salads

grilled chicken 5, crispy chicken 5, shrimp or \*fish 8, sea scallops 10, sliced sirloin 11, scoop of homemade tuna salad or chicken salad 5

**House Salad** – mixed greens, garden vegetables, shredded cheese 7

**Caesar Salad** – mixed greens, grated parmesan, croutons, tossed in house Caesar dressing 7

**Greek Salad** – mixed greens, artichoke hearts, fresh tomato, red onion, cucumbers, black olives and feta cheese tossed in our Greek vinaigrette 9

**Chopped Salad** – mixed greens chopped with red onion, tomato, cucumber, carrots, bacon, feta cheese and walnuts tossed in our house champagne vinaigrette 9

**Roasted Beet Salad** – mixed spring greens, roasted red beets, fresh tomato, red onion, bleu cheese crumbles, sunflower seeds 9

**Side Salad** – choose from a smaller version of our house 4,

Caesar 4, chopped, Greek or roasted beet salad 6

### dressing choices

balsamic vinaigrette, champagne vinaigrette, Greek vinaigrette ranch, bleu cheese, honey mustard

## Appetizers

**Steamed Oysters\*** – One dozen, steamed in the shell, you shuck 10

**Steamed Clams** – One dozen, steamed in the shell 10

**Steamed Shrimp** – Half pound, you peel 8; peeled and deveined 10

**Green Mussels** – New Zealand mussels on the half shell, served with garlic bread 10

**You choose:** **Drunken** – lager butter broth

**Scampi** – garlic butter with scallion and fresh tomato

**Marinara** – zesty Italian sauce with parmesan cheese

**Loaded Oysters** – (5) baked oysters topped with cheddar jack cheese, smoky bacon, diced jalapeno's, finished with cilantro sour cream 10

**Mini Crab Cakes** – (5), garnished with cole slaw, roasted red pepper aioli 9

**Blue Fin Crab Dip** – served with warm pita 10

**Mini Lobster Cakes** – (5), lemon pepper aioli 14

**Athenian Bruschetta** – tender shrimp sautéed with sundried tomatoes and black olives in a garlic parmesan cream sauce, served over garlic bread 9

**Bacon Scallops** – (3), garnished with black bean and corn salsa 10

**Sashimi Tuna\*** – seared rare yellow fin, wrapped in nori and sesame seeds, served with a cabbage, onion, ginger and seaweed soy salad 9

**Spinach and Artichoke Dip** – topped with feta, served with warm pita 8

## Flatbreads

All choices baked on pita crust flatbread, substitute gluten free bread 1.5

**Cheese** – marinara sauce and Italian cheese blend 6

**BBQ Chicken** – smokey bbq sauce, chopped chicken breast, red onion, bacon, jack cheese 9

**Bill's Crab Pie** – blue fin crab spread, jalapeno peppers and parmesan cheese 9

**Greek** – spinach and artichoke spread, fresh tomatoes and feta cheese, finished with drizzled balsamic reduction 9

**Shrimp Scampi** – tender shrimp, garlic butter, fresh tomato, scallion and Italian cheese blend 10

## Ocean Favorites

**From the steamer** – all steamer entrees are accompanied by our garlic red smashed potatoes, corn on the cob and homemade cole slaw

**Shrimp Boat** – old bay, cajun or plain, you peel 15; peeled and deveined 17

**Snow Crab Legs** – one pound 25

**Snow's Cut Combo** – half pound snow crab legs, half pound steamed shrimp, you peel 23; peeled and deveined 25

**Admiral's Delight Platter for Two** – a steamed sampler of 1 lb. snow crab legs, 1/2 lb. shrimp, 6 clams, 6 oysters, 6 mussels 49

**Captain's Catch** – a smaller, but still hearty version of the Admiral's Delight 26

**Flame grilled and oven roasted** – all dishes served with house risotto and our seasonal fresh vegetable of the day

**Fish Market Special\*** – choose your favorite from today's freshest catches 19

**Simple** – fresh lemon butter

**Classic** – topped with a lemon, garlic, caper relish

**Island** – topped with fresh seasonal fruit salsa

**Colada** – pineapple and coconut cream sauce and toasted coconut

**Blackened** – cajun iron skillet seared

**Scampi Style** – garlic butter with scallion and fresh tomato

**Southwest** – black bean and corn salsa

**Lobster Cakes** – lemon pepper aioli on the side (1) 17, (2) 26

**Galley Sampler\*** – A house favorite sampler of broiled shrimp and scallops paired with your choice of one of today's freshest catches.

Season your fish with any of the listed styles under "Fish Market Special" 25

**Crab Cakes** – roasted red pepper aioli on the side (1) 12; (2) 20

**Sea Scallops** – half pound seasoned and seared 23

## Pasta & Grits

**Shrimp & Grits** – garlic parmesan sauce, smoky bacon and fresh tomato served over our house made grit cake 18

**Blackened Fish & Grits\*** – today's freshest catch, garlic parmesan sauce, corn, fresh tomato and scallion served over our house made grit cake 20

**Shrimp & Scallop Scampi** – Tender linguini sautéed with shrimp and sea scallops in a garlic wine butter with fresh tomato and scallion 22

**Seafood Mac & Cheese Bake** – Shrimp and blue fin crabmeat baked with penne pasta, smoky bacon and a 4 cheese sauce, finished with a parmesan breadcrumb crust 21

### Add to the following pasta dishes

grilled chicken 7, shrimp or fish\* 10, sea scallops 12, lobster 15

**Pasta Alfredo** – Tender linguini tossed in a parmesan cream sauce with fresh tomato and scallion 10

**Penne Rachelle** – Penne pasta tossed in a parmesan cream sauce with fresh mushroom, sun-dried tomato and scallion 11

**Pasta Chu-Chu** – linguini pasta tossed with a bayou cajun cream sauce, black olives, fresh tomato and artichoke hearts 11

**All pasta entrees accompanied with garlic bread**

## Land Lover's

All dishes served with garlic red smashed potatoes and our seasonal fresh vegetable of the day

**Island Chicken** – teriyaki glaze basted boneless chicken breast topped with fresh seasonal fruit salsa 15

**Crispy Chicken** – baked and breaded chicken breast bites 12

### Add to the following dishes

sautéed mushrooms, sautéed onions, sautéed bell peppers – 2 each, Black & Bleu Style – bleu cheese cream sauce – 3

**Reef & Beef\*** – 6 oz. flame grilled Angus sirloin coupled with your choice of the following (pick1): (1) crabcake, 1/2 lb. snow crab legs, 1/4 lb. sea scallops, 1/4 lb. peeled and deveined shrimp, 4 oz choice from today's freshest catches (substitute lobster cake add \$5) 25

**Rib Eye\*** – 12 oz. flamed grilled, hand cut Angus beef 22

**Angus Sirloin\*** – 10 oz. flamed grilled Angus beef 20

\*CONTAIN OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

An 18% Gratuity will be added to tables of 6 or more

Before placing your order, please inform your server if a person in your party has a food allergy. We are unable to guarantee that any menu item is completely free from any particular allergen, and we assume no responsibility for guests with food allergies or sensitivities.

# In Loving Memory of Michael McGowan Who Is Forever Present In Our Hearts

When Michael McGowan passed away in October 2012, his family, friends, customers and the entire community lost a special person. Although Michael was a Cystic Fibrosis patient and lung transplant recipient, he would not allow physical conditions to limit or define who he was or how he lived. He was a champion for those suffering from Cystic Fibrosis. He and his wife Shelly poured their energies and imagination into their family and business, Michael's Seafood Restaurant. Michael and Shelly became a vital part of Pleasure Island and we have been richer as a community for all that they have given and done.



We all knew Michael as a renowned Chef and for his international award winning seafood chowder, but what made him a person so loved and respected was the way he chose to live his life: as an awesome husband, father and son; to be active in his community as a volunteer, by sponsoring athletic teams; holding spirit nights to donate a percentage of a day's income to local schools; organizing the annual Shrimp Open Golf Tournament to benefit the Cystic Fibrosis Foundation and Duke Lung Transplant Program; and to always greet his customers with enthusiasm and genuine desire to provide them with the best service to make their dining experience a pleasure. Through it all, medically, professionally and personally, Michael always gave back, not only for medical research but in every way, every day. There was nothing limited in the life of Michael McGowan except too short a time with us. Shelly is committed to keeping Michael's legacy alive and will continue operating Michael's Seafood Restaurant. Michael will always hold a special place in all of our hearts.

## Non-Alcoholic Beverages

### Unlimited Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Mug Root Beer, ginger ale, pink lemonade, fresh brewed southern or unsweetened tea, coffee, hot tea 2.5

### Other Beverages

Shirley Temple, Roy Rogers, whole milk, chocolate milk, orange, pineapple or cranberry juice, bottled water 3 – 3.5

### Smoothies and Milkshakes

Blended with 100% pure fruit

Smoothie Flavors – strawberry, banana, coconut, lemonade, wild berry 5

Milkshake Flavors – vanilla, chocolate, strawberry, banana, coconut 5

## Beer Selections

O'Doul's NA 3

Miller Lite, Budweiser, Bud Light, Michelob Ultra, Yuengling Lager, Coors Light, Narragansett (16 oz. can) 3  
Blue Moon, Corona, Corona Premier 4

### Craft Beer 5

	<u>ABV%</u>
Highland Brewing Gaelic Ale, Amber Seasonal	5.5
Highland Brewing, IPA	7.0
Highland Brewing, Black Mocha Stout	5.3
Fullsteam, Rocket Science, IPA	7.0
Founder's, All Day, IPA	4.7
Mother Earth, Long Weekend, IPA	6.5
Mother Earth, Endless River, Kolsh	4.9
Bell's, Official Hazy, IPA	6.4

### Gluten Free

Original Sin, Cider	6.0
Original Sin, Black Widow	6.0

## Wine Selections

<u>Sparkling</u>	<u>Glass</u>	<u>Bottle</u>
Bubbles, Wycliff Brut, CA	4 (flute)	19
Casal Garcia, Vinho Verde	6	22
<u>Rose'</u>	<u>Glass (8 oz. pour)</u>	<u>Bottle</u>
Rose' Bubbles, Wycliff Brut, CA	4 (flute)	19
Rose', Dark Horse, CA	7 (8 oz. pour)	26
<u>White</u>	<u>Glass (8 oz. pour)</u>	<u>Bottle</u>
Moscato, Woodbridge, CA (House)	6	22
Riesling, Woodbridge, CA (House)	6	22
White Zinfandel, Copperidge, CA (House)	6	22
Pinot Grigio, Woodbridge, Italy (House)	6	22
Pinot Grigio, Ruffino, Delle Venzie, Italy	7	26
Sauvignon Blanc, Woodbridge, CA (House)	6	22
Sauvignon Blanc, Frenzy, Malborough, NZ	7	26
Chardonnay, Redwood Creek, CA (House)	6	22
Chardonnay, Estancia, Monterey, CA	7	26
Chardonnay, Kendall Jackson, Sonoma, CA	8	29
<u>Red</u>	<u>Glass (8 oz. pour)</u>	<u>Bottle</u>
Pinot Noir, Redwood Creek, CA (House)	6	22
Pinot Noir, Block Nine, CA	7	26
Merlot, Redwood Creek, CA (House)	6	22
Malbec, Bodini, Mendoza, Argentina	7	26
Cabernet Sauv., Redwood Creek, CA (House)	6	22
Cabernet Sauvignon, Line 39, CA	8	29
Cabernet Sauvignon, Wente, CA	9	32

## House Favorite Spirits

**Drunk Monkey** – Malibu coconut rum, Myers dark rum, crème de banana and pineapple juice 8

**Malibootyful** – Malibu coconut rum, passion fruit rum and mango rum shaken with pineapple and cranberry juice 8

**Mai Tai** – light rum, pineapple, oj, grenadine splash and a dark rum float 8

**Mojito** – Bacardi rum, muddled lime and mint, soda 7

**Mermaid Punch** – Captain Morgan, coconut rum, pineapple juice, splash of blue curacao 8

**Loaded Bloody Mary** – Absolute vodka shaken with our house bloody mary mix, garnished with a Old Bay rim, crunchy celery, dill pickle and olives 7

**Honey Boo Boo** (Michael's personal favorite!) – Jack Daniels Honey and ginger ale 7

**Beach Bubbles** – Brut champagne and fresh strawberry puree 7

**Michael's Mule** – Tito's vodka, ginger beer, fresh lime 8

**Tropical Painkiller** – Myer's dark rum, OJ, pineapple juice and coconut puree 8

## Bartender's Signature Cocktails

**Mo's Martini** – Whipped vodka, pineapple vodka, OJ 9

**Kelli's Sangria** – Choose from white or red wine, then we add raspberry vodka, red wine, triple sec, splash of pineapple juice and soda 8

**Chili Cooler** – Citrus vodka, lemonade, sprite, strawberry puree 7

**G-Tini** – Orange vodka, triple sec, splash of cranberry and sweet & sour 8

**Pleasure Island Tea** – Firefly sweet tea vodka, mango rum, peach schnapps, splash of sour and pepsi 9

**Stephen's Snifter** – Maker's Mark, Cointreau, sweet vermouth, bitters and fresh orange 10

**Blue Crush** – Hornito's silver tequila, jalapeno simple syrup, fresh blueberry lime puree, orange bitters, soda 9

**Berry Breeze** – Tito's vodka, Chambord, lemonade, soda 9

**Rosé All Day** – Rosé wine, watermelon puree, sierra mist 7

**Adult Grape Soda** – Champagne, vodka, simple syrup, lemon, cranberry 8

**Hot Red Head** – Mango habanero whiskey, fresh strawberry puree, simple syrup and lime 9

## Margarita's

**Michael's Grande** – Cuervo gold, Grand Marnier, lime and a splash of oj 9

**Cadillac** – Patron silver, Cointreau, lime and a splash of oj 12

**Watermelon** – gold tequila, lime and watermelon schnapps 8

**Sunset** – Michael's Grande layered with cranberry and grenadine, served up 9

**Hippy Jalapeño** – Hornito's silver tequila shaken with chopped jalapeños, pineapple, triple sec and lime 9

## Specialty Martinis

**Key Lime** – whipped vodka, triple sec, lime juice and sweet cream 9

**Strawberry Lemon Drop** – citrus vodka, lemon and fresh strawberry 8

**Wildtini** – raspberry vodka, champagne, wild berry puree 9

**Espresso Martini** – triple espresso vodka, Bailey's, Kahlua, splash of cream 10

**Joe Dirte'** – Ketel One vodka shaken with olive juice, served up with bleu cheese olives 10

## Frozen Drinks

**Daiquiri** – light rum blended with your favorite flavor – strawberry, banana, lemon, lime, wild berry 8

**Margarita** – gold tequila blended with your favorite flavor – lime, strawberry, wild berry 8

**Pina Colada** – light rum and coconut with a dark rum float 9

**Miami Vice** – the best of both worlds! Blended strawberry and pina colada mixed 9

**Watermelon Lemonade** – citrus vodka and watermelon schnapps blended with lemonade 8

**Mud Slide** – vodka, Kahlua and Bailey's blended with ice cream 10