

MICHAEL'S *Cafe*

DINNER

DAILY SPECIALS

sunday • brunch | 10-3 & lobster night | 5pm
 monday • beer, bourbon, bbq featuring
 1/2 price burgers & steamed shrimp
 (bar areas only)

tuesday • taco & tequila tuesday
 wednesday • wine wednesday featuring a
 mediterranean night menu after 5pm
 thursday • prime rib night
 friday • live music | 9pm
 saturday • brunch | 10-3

STARTERS

CHARRED SHISHITO PEPPERS

chili-garlic oil, maple-soy aioli, toasted peanuts, sea salt | 7.5

LAMB CHOPS

roasted garlic tahini, grilled squash, chermoula, pickled onion | 16.5

GRILLED OCTOPUS

grilled shishito peppers, salsa verde, grilled lemon | 18

PETITE MARYLAND CRAB CAKES

lemon-basil aioli, microgreens | 18

CHARBROILED OYSTERS

herb butter, romano & parmigiano-reggiano, crostini | 14

FRIED CALAMARI

fried cherry peppers, charred shishito aioli, grilled lemon | 14

SMOKED SALMON TOAST

duck trap farms salmon, whipped herb cream cheese, capers, onion, hard egg, dill, grilled rye | 13

CRAB DIP

lump crab, house cheese blend, scallions, griddled baguette | 14

PUB WINGS

house buffalo or old bay, celery, blue cheese | 13

MOULES FRITES

P.E.I. mussels, beer broth, bistro fries, garlic aioli | 15

SALADS

MARKET SALAD

chef's weekly selection of local produce | 8

BURRATA

spicy greens, beets, fennel, oranges, almonds, crispy prosciutto, balsamic | 13

CAESAR

romaine, parmigiano-reggiano, garlic-herb croutons, creamy caesar dressing | 9

GREEK

romaine, field greens, feta, kalamata olive, onion, bell pepper, cucumber, tomato, anchovies, house dressing | 11

THE CHOPHOUSE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing | 22

WEDGE

iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing | 10

PROTEIN ADD-ONS bavette steak (12), chicken breast (7), U-10 shrimp (10), salmon (10.5), rockfish (12), colossal crab (13), scallops (12)

SANDWICHES

served with housemade kettle chips & a pickle

CRAB CAKE

our famous jumbo lump crab cake, broiled or fried, lettuce, tomato, brioche roll | 19

LOBSTER ROLL

hot tail & claw meat, beurre monté, buttered split-top roll | 25

GULF SHRIMP PO' BOY

fried jumbo shrimp, shredded lettuce, tomato, garlic-dill pickles, remoulade, hoagie roll | 15

SHRIMP SALAD

jumbo gulf shrimp, Dellis family recipe, lettuce, tomato, white bread | 14.5

CHEESHANK

braised beef shank, caramelized onions, cherry hot peppers, white cheddar, charred shishito aioli, hoagie roll | 16

CLASSIC BURGER

custom blend of short rib & brisket, applewood smoked bacon, american cheese, iceberg, tomato, pickles, onion, secret sauce, brioche bun, fries | 14

SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, mayo, toasted white bread | 18

HOT TURKEY

house-roasted turkey, pan gravy, white bread, bistro fries, cranberry marmalade, | 14

AWARD-WINNING CRAB CAKES

A Dellis family recipe that has remained unchanged for four generations using only the finest Jumbo Lump. Our Crab Cake Platters are served with Lemon-Basil Aioli, Bistro Fries & Creamy Slaw.

SINGLE (5.50Z) 23
 DOUBLE 43

CHEF'S FAVORITES

PORK BOLOGNESE

pappardelle, braised pork shoulder, san marzano tomato sauce, parmigiano-reggiano, calabrian chili, fennel, basil | 22

CIOPPINO

p.e.i. mussels, middleneck clams, jumbo gulf shrimp, scallops, chef's daily fish selection, saffron tomato broth, herbs, grilled baguette | 30

SCALLOPS & GRITS

Anson Mills old fashioned yellow grits, white cheddar, charleston gravy, bacon, scallion, pea shoots | 28

LAMB OSSOBUCO

red-wine braised lamb shank, creamy polenta, kalamata olives, lamb jus, fried rosemary | 28

MICHAEL'S CHOP HOUSE

All of our steaks are USDA Prime grade hand-selected for optimal flavor & seasoned with our Secret Blend, choice of one classic side

PRIME NEW YORK 12 OZ.

33

PRIME RIB OF BEEF 18 OZ.

39

STEAK & CAKE

7oz Prime filet mignon, single crab cake, mashed potatoes, sautéed baby spinach | 44

BRAISED BEEF SHORT RIB

creamy mashed potatoes, funky fungi wild mushrooms, veal demi, sautéed baby spinach | 28

PRIME FILET MIGNON 7 OZ.

32

PRIME BAVETTE 7 OZ.

22

CAST IRON PERUVIAN CHICKEN

24-hour spice marinade, scallion rice, stewed beans, fried plantains, aji verde, aji amarillo | 24

CHICKEN FRANCAISE

lightly egg battered chicken breasts, lemon-butter white wine pan sauce, fresh herbs, pearl couscous, haricot verts | 20

PASTA

SWEET POTATO GNOCCHI

grilled broccoli rabe, sage brown butter, parmigiano-reggiano | 20

SEASONAL SIDES

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallions | 7

BRAISED GREENS

smoked ham hock, pepper vinegar, maple | 7

CHEESY GRITS

Anson Mills old fashioned yellow grits, mild white cheddar, jalapeño, scallion, herb butter | 6

CLASSIC SIDES

BISTRO FRIES | MASHED POTATOES | COLESLAW
 COBBLED POTATOES | HARICOT VERTS | SAUTEED SPINACH

4

SOUPS

MARYLAND CRAB cup | 6 bowl | 8 CREAM OF CRAB cup | 8 bowl | 10 SPLIT LEVEL cup | 7 bowl | 9

CHICKEN NOODLE cup | 4.5 bowl | 5.5 SOUP DU JOUR market price

RAW BAR

OYSTERS ON THE 1/2 SHELL

accompanied with a cucumber mignonette, local peach hot sauce, cocktail, fresh horseradish & lemon

BLUE POINTS (NY) | 2 each

MALPEQUE (PEI) | 2 each

TWIN HOOKS (VA) | 2 each

CHEF'S SELECTION | mkt

BLUEFIN TUNA TARTARE

chili-soy marinade, spicy mayo, 63° egg, mint, basil, cilantro | 17

COLOSSAL CRAB LOUIE

avocado salad, radish, cucumber, sauce gribiche | 18

SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | 15

CHILLED SEAFOOD TOWER

a family-style showstopper accompanied by a cucumber mignonette, local peach hot sauce, cocktail, fresh horseradish & lemon • (4) U-10 gulf shrimp, (1/2) maine lobster, (6) blue point oysters, (6) malpeque oysters, (6) middleneck clams, tuna tartare | 75

ADD-ONS stone crabs (mkt), middleneck clams (\$1/ea.), blue point oysters (\$1/ea.), malpeque oysters (\$2/ea.), twin hooks oysters (\$2/ea.), u-10 gulf shrimp (\$4/ea.)

STEAMER SELECTIONS

STEAMED SHRIMP

jumbo gulf shrimp, sweet onions, shrimp spice (1/2#) 14.5 | (1#) 26

U-4 SHRIMP

colossal shrimp, drawn butter, cocktail & lemon | market

MIDDLENECK CLAMS

drawn butter & lemon | 10

NEW ENGLAND CLAM BAKE

(4) U-10 gulf shrimp, (8) middleneck clams, (1/4 lb.) p.e.i. mussels, kielbasa, baby potatoes, corn on the cob, sweet onion | 29

FROM THE SEA

ROCKFISH NICHOLAS

pan-seared local rockfish, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks, fresh herbs | 32

CRAB IMPERIAL

jumbo lump crab, creamy imperial sauce, microgreens, haricot verts | 28

STUFFED SHRIMP

crab imperial stuffed jumbo gulf u-10 shrimp, haricot verts | 29

CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | market



MICHAEL'S *Cafe*

LIBATIONS

HAPPY HOUR

3-7 pm Monday - Friday

bar only

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$2.5 bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings

Buck a Shuck Oysters

COCKTAILS

THE DELLIS

ouzo, vodka, lime juice, simple syrup, muddled grapes, mint | 9

CLAMPDOWN SOUR

deep eddy ruby red vodka, aperol, lemon juice, simple syrup, angostura bitters, orange bitters, egg white | 9

PRESSURE DROP

nolet's gin, yellow chartreuse, lemon juice, simple syrup, lavender bitters, basil | 11

POR VIDA

jalepeno infused dobel tequila, pineapple syrup, lime juice, agave, cilantro | 12

SUMMER THYME CRUSH

voga vodka, dimmi, blueberry thyme syrup, lemon juice, prosecco, club soda | 11

CUCUMBERSOME DAIQUIRI

bacardi rum, lime juice, simple syrup, orange bitters, cucumber | 9

BOURBON FLIP

rough rider bourbon, simple syrup, orange bitters, egg | 11

BANKROBBERS BRAMBLE

bulleit bourbon, vya dry vermou, lemon juice, simple syrup, blackberries | 10

BRAND NEW CADILLAC MARGARITA

dobel diamante, cointreau, lime juice, simple syrup | 10

SUPER FILTHY MARTINI

wheatley vodka, carpano antica vermou, olive juice, blue cheese | 11

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

ON TAP PATIO BAR

UNION ANTHEM GOLDEN ALE

UNION ROTATING TAP

RESURRECTION

HEAVY SEAS LOOSE CANNON IPA

HEAVY SEAS CITRACANNON IPA

HEAVY SEAS POUNDER PILSNER

AUSTIN EASTGIDERS PINEAPPLE

DALES PALE ALE

LAGUNITAS IPA

NEW BELGIUM FAT TIRE

ALLAGASH WHITE

DOGFISH SEAQUENCH

SIERRA NEVADA CELEBRATION

GUINNESS

STELLA ARTOIS

NATTY BOH

ON TAP ORIGINAL BAR

UNION DUCKPIN PALE ALE

DOGFISH GOMIN IPA

GOOSE ISLAND IPA

NEW BELGIUM FAT TIRE

SAM ADAMS

SAM ADAMS SEASONAL

ANGRY ORCHARD

STELLA ARTOIS

GUINNESS

YUENGLING

BLUE MOON

BUD LIGHT

WINES BY THE GLASS

WHITES

Broadbent Vinho Verde, Portugal | 8

Voga Pinot Grigio, Italy | 8

Santa Margherita, Italy | 14

14 Hands Riesling, Wa | 8

Boordy Riesling, Md | 8

Ponga Sauvignon Blanc, New Zealand | 9

Provenance Sauvignon Blanc, Napa | 12

Hess Select, CA | 9

Kendall Jackson Vitner's Reserve Chardonnay, CA | 10

Sonoma Cutrer Russian River Chardonnay, CA | 12

REDS

Mirrasou Pinot Noir, CA | 8

Angeline Pinot Noir, CA | 10

El Circo Tempranillo, Spain | 8

Blackstone Merlot, CA | 9

Penfolds Koonunga Hill Shiraz-Cab, Australia | 9

Ravenswood Zinfandel, CA | 9

Punto Final Classico Malbec, Argentina | 9

Ruta 22 Malbec, Argentina | 9

Josh Cellars Cabernet, CA | 9.5

Hess Select Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

ROSÉ

Mont Gravet Cinsault, France | 8

Kim Crawford, New Zealand | 10

SPARKLING ROSÉ

Rotari Brut, Italy | 10

SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

Sophia Coppola Blanc de Blancs, CA | 7.5

La Marca Prosecco 187m, Italy | 9

BOURBON

	1 oz.	2 oz.
1792	5.5	10
Basil Hayden	6	11
Belle Meade Sour Mash Bourbon	5.5	10
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Eligah Craig	5	9.5
Four Roses Small Batch	5.5	10
Henry McKenna	5	9.5
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jim Beam	4	6.25
John J Bowman Single Barrel	6.25	11.5
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Orphan Barrel Barterhouse	9	17
Orphan Barrel Rhetoric 22	9	17
Orphan Barrel Lost Prophet	9	17
Orphan Barrel Forged Oak	9	17
Orphan Barrel Gifted Horse	6.5	12
Rough Rider	5.5	10
Russels Reserve	5.5	10
Waitsburg OOLA	5.5	10
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey Honey	4.5	8.5
Wild Turkey 17	12	20
William Wolf Pecan	4.75	9.25

MULES

MOSCOW MULE

titos vodka, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MARYLAND MULE

sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 11

NAVY STRENGTH

green hay navy strength gin, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MEXICAN MULE

dobel tequila, ginger beer, fresh lime, simple syrup | 11

RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
Corsair Ryemageddon	6	11
High West Double	6	11
High West Rendezvous	6.5	12
Knob Creek	5.5	10
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Templeton	5.5	10

AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
High West Campfire	6.5	12
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Manatawny	5.5	10
Stranahan's	6.25	11.5
Tin Cup	5	9.5
Tin Cup 10	6.25	11.5

IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Bushmills Black	5	9.5
Bushmills Red	4.5	8.5
Glendalough	5.5	10
The Irishman Single Malt	5.5	10
Jameson	5	9.5
Jameson Caskmates	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Tullamore Dew	7	12.5

SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bastille Single Malt	7	13
Bruichladdich Laddie Single Malt	9.5	18
Bunnahabhain 12 Single Malt	6.5	12
Chivas 12	5	9.5
Chivas 18	7.5	13
Cutty Sark	4	7
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Haig Single Grain	8	14
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Johnnie Walker Platinum 18	8.5	16
Kavalan Concertmaster Port Cask	8.5	16
Lagavulin 16	7.5	14
Ledaig 10	7.5	13
Macallan 12	8	15
Macallan 18	15	29
Monkey Shoulder	5	9.5
Oban 14	6.75	13
Octomore 7.1	11	20
Pine Barrens Single Malt	8.5	16
Yamazaki 12	8.5	16