

MICHAEL'S *Cafe*

LUNCH

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

PUB WINGS

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

CRAB DIP

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

SMOKED SALMON TOAST

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

FRIED CALAMARI

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

BLUEFIN TUNA TARTARE

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

PETITE MARYLAND CRAB CAKES

lemon-basil aioli, microgreens | 18

CHARBROILED OYSTERS

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

MOULES FRITES

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

SALADS

MARKET SALAD

chef's weekly selection of local produce | 8

GREEK

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

CAESAR

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

BURRATA

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

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)

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 | priced daily

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 (5.5OZ) PLATTER  23

DOUBLE PLATTER  43

STEAK & CAKE  44

7 oz. prime filet mignon, single crab cake

HOT SANDWICHES

Served with Housemade Kettle Chips & a Pickle

CRAB CAKE SANDWICH WITH CHIPS

lettuce, tomato, brioche bun | 19

LOBSTER ROLL

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

CHEESHANK

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

GULF SHRIMP PO' BOY

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

CLASSIC BURGER

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

REUBEN

house-cured corned beef, braised sauerkraut,
swiss, 1k Island, country rye | 13

FRIED CHICKEN

butter-milk-brined thigh, gold fever sauce, lettuce, tomato,
pickles, brioche bun | 13

HEARTY LUNCHES

STEAK FRITES

bistro fries, blistered shishito peppers, salsa verde
7 oz. prime bavette steak | 22
7 oz. prime filet mignon | 32
12 oz. prime new york strip | 33

KOREAN RICE BOWL

fried egg, jasmine rice, bok choy, kimchi, pickled carrots & onions,
toasted sesame, scallion | 14
miso glazed salmon | 21
miso glazed chicken | 18
miso glazed tofu | 16

CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | market

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

WARSHORE (VA) 2 each

CHEF'S SELECTION 2 each

SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | 15

COLD SANDWICHES

Served with Housemade Kettle Chips & a Pickle

SEAFOOD CLUB

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

IL CAPO

hot capicola, prosciutto di parma, genoa salami, n'duja, extra
sharp provolone, shredded lettuce, tomato, onion, pickled cherry
hots, oil & vinegar, hoagie roll | 14.5

SHRIMP SALAD

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

LAUREN'S DELI

house-roasted turkey breast, slaw, avocado, pepper jack cheese,
basil mayo, pumpernickel-raisin bread | 11

TUNA SALAD

made fresh daily, lettuce, tomato, choice of bread | 10

BLT

applewood smoked bacon, lettuce, tomato, mayo,
choice of bread | 9.5

SICILIAN VEGETABLE WRAP

fresh mozzarella, tomatoes, roasted red peppers, olive tapenade,
arugula, bibb lettuce, basil aioli, italian vinaigrette | 10

PLATTERS

SHRIMP SALAD | 16.5

TUNA SALAD | 11.5

SHRIMP & TUNA DUO | 18

HOT TURKEY | 14

CLASSIC SIDES 4

BISTRO FRITES

MASHED POTATOES

COLESLAW

COBBLED POTATOES

HARICOT VERTS



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 vermouthe, 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 vermouthe, 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