

# MICHAEL'S *Cafe*

## LUNCH

### STARTERS

#### CHARRED SHISHITO PEPPERS

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

#### FRIED BRUSSELS

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

#### PETITE MARYLAND CRAB CAKES

lemon-basil aioli, microgreens | 18

#### GRILLED OCTOPUS

preserved jimmy nardello peppers, salsa verde, grilled lemon | 18

#### PUB WINGS

house buffalo or old bay, celery, blue 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

#### CHARBROILED OYSTERS

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

### SALADS

#### MARKET SALAD

chef's weekly selection of local produce | 8

#### CAESAR

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

#### WEDGE

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

#### 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

#### PROTEIN ADD-ONS

prime bavette steak (12)

marinated chicken breast (7)

salmon (10.5)

rockfish (12)

scallops (12)

### RAW BAR

#### OYSTERS ON THE 1/2 SHELL

served with cocktail sauce, cucumber mignonette, local peach hot sauce & fresh horseradish

BLUE POINTS (NY) | 2 each

MALPEQUE (PEI) | 2 each

#### SHRIMP COCKTAIL

jumbo U-15 gulf shrimp, served with cocktail sauce & fresh lemon | 15

#### BLUEFIN TUNA TARTARE

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

## 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, Creamy Slaw and Bistro Fries.

SINGLE (5.5OZ) PLATTER  23

DOUBLE PLATTER  43

STEAK & CAKE  44

7 oz. prime filet mignon, single crab cake

### HEARTY LUNCHES

#### STEAK FRITES

bistro fries, blistered shishito peppers, salsa verde

28 oz. prime cowboy | 57

12 oz. prime new york strip | 31

7 oz. prime bavette steak | 22

7 oz. prime filet mignon | 31

#### MOULES FRITES

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

#### CRAB IMPERIAL

jumbo lump crab, creamy imperial sauce, microgreens, seasonal green salad | 28

#### 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



### HOT SANDWICHES

substitute bistro fries for an additional \$2

#### LOBSTER ROLL

hot tail & claw meat, beurre monté, buttered split-top roll, housemade kettle chips, pickle | 25

#### CHEEESHANK

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

#### CRAB CAKE

our famous jumbo lump crab cake, lettuce, tomato, brioche roll, housemade kettle chips, pickle | 19

#### CLASSIC BURGER

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

#### REUBEN

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

#### THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun, housemade kettle chips, pickle | 16

#### FRIED OYSTER PO' BOY

cornmeal dusted local oysters, shredded lettuce, tomato, pickles, cajun remoulade, hoagie roll, housemade kettle chips, pickle | 15

#### MEATBALLOGNESE SUB

beef, pork & veal meatballs, pork bolognese, marinara, buffalo mozzarella, 12 mo. manchego, fresh basil, seeded italian loaf, housemade kettle chips, pickle | 14

#### HOT TURKEY

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

### COLD SANDWICHES

served with housemade kettle chips & pickle  
substitute bistro fries for an additional \$2

#### 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

#### CURRIED CHICKEN SALAD

whole roasted chicken, curry mayo, golden raisins, baby arugula, croissant | 12

#### BANH MI

**classic:** lemongrass marinated pork cutlet, thai chili pork paté, head cheese, jalapeno, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 14

**vegetarian:** lemongrass marinated tofu, jalapeno, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 11

### 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

# 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 vermouth, 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 vermouth, olive juice, blue cheese | 11

### MOSCOW MULE

titos vodka, ginger beer, housemade ginger syrup, fresh lime juice | 11

### MARYLAND MULE

sagamore rye, ginger beer, housemade ginger syrup, fresh lime juice | 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

### GUINNESS

### RESURRECTION

### LOOSE CANNON

### GOOSE ISLAND

### EVOLUTION NO. 3

### UNION DUCKPIN

### UNION ANTHEM

### DOGFISH SEAQUENCH

### AUSTIN'S PINEAPPLE CIDER

### ALLAGASH WHITE

### STELLA ARTOIS

### NATTY BOH

## WINES BY THE GLASS

### WHITES

Broadbent Vinho Verde, Portugal | 8

Voga Pinot Grigio, Italy | 8

Santa Margherita Pinot Grigio, Italy | 14

14 Hands Riesling, Washington | 8

Boordy Riesling, Maryland | 8

Ponga Sauvignon Blanc, New Zealand | 9

William Hill Chardonnay, Napa | 12

Sonoma Cutrer Chardonnay, Russian River | 12

### REDS

Mirrasou Pinot Noir, California | 8

Angeline Pinot Noir, California | 10

Meiomi Pinot Noir, California | 12

Camina Tempranillo, Spain | 8

Blackstone Merlot, California | 9

Penfolds Koonunga Hill Shiraz, Australia | 9

Punto Final Malbec, Argentina | 9

Ruta 22 Malbec, Argentina | 9

Josh Cellars Cabernet, California | 9.5

Coppola Director's Cut Cabernet, California | 13

19 Crimes Red Blend, Australia | 9

### ROSÉ

Mont Gravet Cinsault, France | 8

Kim Crawford, New Zealand | 10

## BOURBON

	1 oz.	2 oz.
Angel's Envy	6	11
Basil Hayden	6	11
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
George T Stagg Jr.	6	11
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Rough Rider	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

## 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
Whistle Pig	6.75	13

## 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
Stranahan's	6.25	11.5
Tin Cup	5	9.5

## IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Jameson	5	9.5
Jameson Caskmates IPA	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Redbreast 12	7	13.5
Tullamore Dew	7	12.5

## SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenfiddich 12	6	11
Glenfiddich 14	8	15
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask Single Malt	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 8.1	11	20