

# 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, gold fever celery, bleu cheese  
 or ranch | 13

### CRAB DIP

lump crab, white cheddar, sourdough, celery & carrots | 14

### SMOKED SALMON TOAST

herb cream cheese, capers, onion, hard egg, dill,  
 sourdough rye | 13

### FRIED CALAMARI

cherry peppers, puttanesca sauce, grilled lemon, basil | 14

### TUNA TARTARE

sushi grade tuna, chili-soy marinade, spicy mayo, 63° egg,  
 mint, basil, cilantro, wonton chips | 17

### PETITE MARYLAND CRAB CAKES

lemon aioli, sorrel | 18

### CHARBROILED OYSTERS

herb butter, romano & parm, sourdough, parsley | 14

### SUMMER BURRATA

strawberries, heirloom tomatoes, basil-arugula pesto, balsamic  
 reduction, pistachio dust, sun-dried tomato sourdough | 12 V

### FRIED GREEN TOMATOES

grilled corn & green tomato succotash, jumbo lump crab,  
 lemon beurre blanc | 15

## SALADS

### MARKET SALAD

chef's weekly gatherings | 8

### CAESAR

romaine, parm, garlic-herb croutons, creamy caesar dressing | 9

### GREEK

romaine, spring & spicy greens, feta, kalamata olive, onion,  
 bell pepper, cucumber, tomato, house dressing | 11 V, GF

### THE CHOPHOUSE WEDGE

grilled bavette steak, tomato, radish, pickled onion, applewood  
 bacon, bleu cheese dressing, everything bagel spice | 22 GF  
 without steak | 10 V, GF

### PROTEIN ADD-ONS

bavette steak | 12 chicken | 7  
 U-15 shrimp | 10 salmon | 10.5 rockfish | 12  
 colossal crab | 13 scallops | 12

## SOUPS

MARYLAND CRAB | cup 6 | bowl 8 GF

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

## RAW BAR

### OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette,  
 cocktail, fresh horseradish & lemon

BLUE POINTS (NY, CT) | 2 each

MALPEQUE (PEI) | 2 each

CHEF'S SELECTION | mkt

### SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | 15

consuming raw or undercooked meats, seafood, shellfish or egg may increase your risk of foodborne illness

## 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 Aioli,  
 Bistro Fries & Creamy Slaw.

SINGLE (5.50Z)  23

DOUBLE  43

STEAK & CAKE  44

7 oz. prime filet mignon, single crab cake

## HEARTY LUNCHES

### STEAK FRITES

bistro fries, blistered shishito peppers, chimichurri

12 oz. prime new york strip | 33 GF

7 oz. prime filet mignon | 32 GF

7 oz. prime bavette steak | 22 GF

### MOULES FRITES

P.E.I. mussels, beer broth, bistro fries, garlic aioli | 14

### KOREAN RICE BOWL

fried egg, jasmine rice, bok choy, kimchi, pickled carrots & onions

toasted sesame, scallion | 14 V

miso glazed salmon | 21

miso glazed chicken | 18

miso glazed tofu | 16

### CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | mkt

## PLATTERS

SHRIMP SALAD | 16.5 GF

TUNA SALAD | 11.5 GF

SHRIMP & TUNA DUO | 18 GF

HOT TURKEY | 14

## HOT SANDWICHES

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

### CRAB CAKE

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

### LOBSTAH' ROLL

hot tail, knuckle, & claw  
 meat, drawn butter, buttered  
 split-top roll | 25

### CHEESESHANK

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,  
 pickles, cajun remoulade,  
 hoagie roll | 15

### CLASSIC BURGER

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

### REUBEN

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

### THE PITBULL

pit beef, smoked cheese  
 kielbasa, tiger sauce,  
 golden-Q, onions,  
 brioche bun | 15

### SOFT SHELL BLT

pan-fried jumbo soft crab,  
 applewood bacon,  
 lettuce, tomato, Duke's  
 mayo, toasted  
 challah bread | 20

## COLD SANDWICHES

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

### SEAFOOD CLUB

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

### CURRIED CHICKEN SALAD

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

### SHRIMP SALAD

Dellis family recipe, lettuce,  
 tomato, white bread | 14.5

### LAUREN'S DELI

house-roasted turkey breast,  
 slaw, avocado, pepper jack  
 cheese, basil mayo,  
 pumpnickel-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

### BANH MI

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

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

## CLASSIC SIDES

BISTRO FRIES | 4 V

MASHED POTATOES | 4 V, GF

COLESLAW | 4 V, GF

GRILLED ASPARAGUS | 4 V, GF

SAUTÉED SPINACH | 4 V, GF



V = Vegetarian | GF = Gluten Free

Ask your server about other menu items that can be made Gluten Free

# MICHAEL'S *Cafe*

## LIBATIONS

### HAPPY HOUR

3-7 pm Mon - Fri (bar only)

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$2.5 OFF 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

### PIMM'S CUP

pimm's, lemon, orange bitter, mint, cucumber, strawberry, soda | 9

### 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

## 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 SMOOTH SAIL SUMMER ALE

HEAVY SEAS POUNDER PILSNER

AUSTIN EASTCIDERS PINEAPPLE

DALES PALE ALE

LAGUNITAS IPA

NEW BELGIUM FAT TIRE

ALLAGASH WHITE

DOGFISH SEAQUENCH

SIERRA NEVADA HAZZY LITTLE THING IPA

GUINNESS

STELLA ARTOIS

NATTY BOH

## ON TAP ORIGINAL BAR

UNION DUCKPIN PALE ALE

DOGFISH 60MIN 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
Sexton	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