

# MICHAEL'S *Cafe*

## LUNCH

### DAILY SPECIALS

sunday • brunch | 10-3 & prime rib night  
 monday • \$1 wings & shrimp night  
 tuesday • taco & tequila tuesday

wednesday • pizza & free beer night  
 (maryland bottle, draft or can)  
 thursday • dinner abroad  
 friday • live music | 9pm  
 saturday • brunch | 10-3

## STARTERS

### CHARRED SHISHITO PEPPERS

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

### FRIED BRUSSELS

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

### PETITE MARYLAND CRAB CAKES

lemon aioli, sorrel | 18

### GRILLED OCTOPUS

grilled shishito peppers, salsa verde, grilled lemon,  
 sorrel | 18 GF

### 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

### 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  
 w/o steak | 10 V, GF

### PROTEIN ADD-ONS

bavette steak | 12 chicken | 7  
 U-15 shrimp | 10 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, cocktail, fresh horseradish & lemon | GF

### BLUE POINTS (NY, CT) | 2 each

### MALPEQUE (PEI) | 2 each

### CHEF'S SELECTION | mkt

### SHRIMP COCKTAIL

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

### TUNA TARTARE

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

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, Creamy Slaw and Bistro Fries.

SINGLE (5.5OZ) 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

### CRAB IMPERIAL

jumbo lump crab, creamy imperial topping, grilled asparagus | 28

### 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



## HOT SANDWICHES

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

### 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

### CRAB CAKE

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

### CLASSIC BURGER

custom blend of short rib &  
 brisket, applewood 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 | 13

### THE PITBULL

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

### GULF SHRIMP PO' BOY

fried jumbo shrimp,  
 shredded lettuce, tomato,  
 pickles, cajun remoulade,  
 hoagie roll | 15

### HOT TURKEY

house-roasted turkey,  
 classic gravy, white bread,  
 bistro fries or mashed,  
 cranberry marmalade | 14

### SOFT SHELL BLT

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

### HAWAIIAN HINELINE

bbq salmon, grilled  
 pineapple, cucumber slaw,  
 jerk mayo, brioche bun | 14

## COLD SANDWICHES

served with house 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 | 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, jalapeño, pickled  
 carrots, onions & daikon, cucumber, mint, cilantro, maple-soy  
 aioli, baguette | 11

## 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

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

### 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	8.5	16
Ledaig 10	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