

MICHAEL'S *Cafe*

DINNER

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

GRILLED OCTOPUS

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

CHARRED SHISHITO PEPPERS

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

FRIED CALAMARI

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

SUMMER BURRATA

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

PUB WINGS

house buffalo, old bay,
gold fever, celery, blue
cheese or ranch | 13

SMOKED SALMON TOAST

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

FRIED GREEN TOMATOES

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

CRAB DIP

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

CHARBROILED OYSTERS

herb butter, romano & parm,
sourdough, parsley | 15

PETITE CRAB CAKES

lemon aioli, sorrel | 18

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

COMPRESSED WATERMELON

goat cheese & sesame-crusting melon, spicy greens, pickled
onion, jalapeño, watermelon vinaigrette, mint | 13 V, GF

PROTEIN ADD-ONS bavette steak | 12 chicken | 7
U-15 shrimp | 10 salmon | 10.5 rockfish | 12 scallops | 12

SANDWICHES

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

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

LOBSTAH' ROLL

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

SHRIMP SALAD

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

CLASSIC BURGER

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

CRAB CAKE

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

SEAFOOD CLUB

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

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 & Coleslaw.

SINGLE (5.5OZ) 23
DOUBLE 43

CHEF'S FAVORITES

BACKYARD BBQ BOARD

Korean-style short ribs, baby back ribs, cheese kielbasa, grilled crazy corn,
cucumber-tomato salad, watermelon | 35 GF

KOREAN-STYLE SHORT RIB

kalbi marinade, steamed rice, house kimchi, scallion,
benne seed | 27 GF

CAULIFLOWER STEAK

romesco, chimichurri, blistered tomatoes on the vine,
roasted garlic mash | 18 V, GF

PASTA ALLE VONGOLE

bucatini, middleneck clams, EVOO, white wine, aleppo, parsley | 21

MICHAEL'S CHOP HOUSE

All of our steaks are USDA Prime grade hand-selected for optimal
flavor & seasoned with our Secret Blend, served with grilled
asparagus, herb butter & chimichurri

NY STRIP 12 OZ.

33 GF

FILET MIGNON 7 OZ.

32 GF

COWBOY RIBEYE 22 OZ.

42 GF

BAVETTE 7 OZ.

22 GF

STEAK & CAKE

filet mignon & single crab cake | 45

CAST IRON PERUVIAN CHICKEN

24hr. spice rub & marinade, steamed rice, stewed beans,
fried plantains, aji verde & amarillo | 24 GF

FROM THE SEA

SHRIMP & GRITS

U-15 gulf shrimp, jalapeño bacon, Anson Mills cheddar grits,
grilled corn & green tomato succotash | 24 GF

CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | mkt

FLATBREADS

DEPESTO MODE

basil-arugula
pesto, whipped
herb ricotta,
EVOO, rocket,
tomato, lemon
zest | 11 V

TALULA

San Marzano
tomato sauce,
N'duja, mozz,
romano-parm
blend, honey,
basil | 15

PEPPERONI CLASSIC

San Marzano
tomato sauce,
mozz, white
cheddar,
romano-parm
blend | 13



RAW BAR

OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette, local peach hot sauce,
cocktail, fresh horseradish & lemon | GF

BLUE POINTS (NY, CT) | 2 each

MALPEQUE (P.E.I.) | 2 each

CHEF'S SELECTION | mkt

TUNA TARTARE

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

CEVICHE DE CAMARONES

citrus poached shrimp & scallops, red onion,
chilies, cilantro, plantain chips | 16 GF

SHRIMP COCKTAIL

U-15 gulf shrimp, cocktail, & lemon | 15 GF

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

STEAMER SELECTIONS

MOULES FRITES

P.E.I. mussels, beer broth,
malt vinegar fries,
garlic aioli, parsley | 14

U-4 SHRIMP

colossal shrimp,
drawn butter, cocktail &
lemon | mkt GF

STEAMED SHRIMP

U-15 gulf shrimp, onions,
shrimp spice, cocktail, &
lemon (1/2#) 14.5 | (1#) 26 GF

MIDDLENECK CLAMS

drawn butter & lemon | 10 GF

THE CLASSICS

CRAB IMPERIAL

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

ROCKFISH NICHOLAS

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

SEASONAL SIDES

FRIED BRUSSELS

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

GRILLED CRAZY CORN

lime crema, romano-parm blend, cotija, chilies, cilantro | 6 V, GF

ANSON MILLS GRITS

pepper jack & cheddar, herb butter, chives | 6 V, GF

CUCUMBER-TOMATO SALAD

local cucumbers & tomatoes, onion, dill vinaigrette | 5 V, GF

LOCAL WATERMELON

Maldon sea salt, blue basil | 5 V, GF

CLASSIC SIDES

COLESLAW | 4 V, GF

GRILLED ASPARAGUS | 4 V, GF

BISTRO FRIES | 4 V

SAUTEED SPINACH | 4 V, GF

MASHED POTATOES | 4 V, GF

SOUPS

MARYLAND CRAB
cup | 6 bowl | 8 GF

CREAM OF CRAB
cup | 8 bowl | 10

SPLIT LEVEL
cup | 7 bowl | 9

CHICKEN NOODLE
cup | 5 bowl | 7

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 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 |
| Redbreast | 7 | 13.5 |
| 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 | 8.5 | 16 |
| 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 |