

# MICHAEL'S *Cafe*

## DINNER

### 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

### 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-crust 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  
 colossal crab | 13 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

### PASTA ALLE VONGOLE

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

### CAULIFLOWER STEAK

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

## 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

### ROCKFISH NICHOLAS

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

### 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, 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-10 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

### MIDDLNECK CLAMS

drawn butter & lemon | 10 GF

## THE CLASSICS

### CHICKEN FRANCAISE

lemon-butter & white wine  
 pan sauce, capers, bucatini,  
 parsley | 19

### STUFFED SHRIMP

U-10 gulf shrimp stuffed  
 with crab imperial,  
 grilled asparagus | 29

### CRAB IMPERIAL

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

### HOT TURKEY

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

## 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

SOUP DU JOUR  
 | mkt

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