

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

SNACKS & STARTERS

DUCK FAT POPCORN

Herbs de Provence,
 'Grana Padano' | 7 gf

TEMPURA ACORN SQUASH

Maldon, lemon aioli | 8 v

PIMENTO CHEESE

sourdough, chives | 6 v

SMOKED BLUEFISH PATÉ

saltines, aleppo, chives | 9

SPICED LAMB MEATBALLS & HUMMUS

grilled pita, Greek village
 salad, olive oil, sumac | 11

FRIED GREEN TOMATOES

grilled corn & green tomato
 succotash, jumbo lump crab,
 lemon beurre blanc | 15
 + w/o jumbo lump | 10 v

LOX & SCHMEAR

Spence smoked salmon,
 herb cream cheese, capers,
 onion, hard egg, dill,
 sourdough rye toast | 13

GREENER THINGS

MARKET SALAD

Chef's weekly gatherings | 9

CAESAR

'Grana Padano', herb
 croutons, creamy garlic-*parm*
 dressing full | 10 half | 6

AUTUMN ORCHARD

3 Springs Farm apples,
 feta, rocket & spicy
 greens, candied walnuts,
 apple cider & maple
 vinaigrette | 12 v, gf

GREEK

feta, Kalamata, onion,
 bell pepper, cucumber,
 tomato, pepperoncini,
 house dressing
 full | 11 half | 7 v, gf

Protein add-ons: bavette steak | 12 Atlantic salmon | 10.5
 red snapper | 12 chesapeake rockfish | mkt u-15 shrimp | 10
 jumbo lump crab | mkt chicken breast | 7 bigeye tuna | mkt

SANDWICHES

LOBSTAH' ROLL

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

SHRIMP SALAD

Dellis family recipe, lettuce,
 tomato, choice of bread | 14.5

SEAFOOD CLUB

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

HOT TURKEY

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

- Sandwiches served with house
 kettle chips & pickle
- Upgrade to Truffle-Parm
 Bistro Fries for \$4
- Burgers served with
 bistro fries & pickle

GRILLED OCTOPUS

salsa verde, grilled
 lemon | 18 gf

STEAK TARTARE

hot pickle relish, roasted
 garlic aioli, 'Grana Padano',
 grilled sourdough | 15

FRIED CALAMARI

cherry peppers, puttanesca,
 grilled lemon, basil | 14

CHARBROILED OYSTERS

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

CHESAPEAKE CRAB DIP

lump crab, white cheddar,
 sourdough, celery &
 carrots | 15

PUB WINGS

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

PETITE CRAB CAKES

lemon aioli | 18

THE CHOPHOUSE WEDGE

grilled bavette steak,
 iceberg wedge, tomato,
 radish, pickled onion,
 lardons, bleu cheese
 dressing, everything
 bagel spice | 22 gf
 w/o steak full | 11 half | 6

KALE & ROASTED SQUASH

roasted winter squash,
 dried cranberries, chevre,
 spiced yogurt dressing,
 pepitas | 11 v, gf

SIDE GARDEN | 5 v, gf

THE PITBULL

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

CLASSIC BURGER

custom burger blend,
 Applewood bacon, American,
 iceberg, tomato, pickles, onion,
 secret sauce, brioche bun | 14

THE BILLIONAIRE BURGER

custom burger blend,
 Hudson Valley foie gras,
 blackberry-port wine
 compote, caramelized
 onions, frisée, brioche bun,
 served with truffle-*parm*
 bistro fries | 22

COMPLETELY POSSIBLE BURGER

soy & potato protein patty,
 American, iceberg, tomato,
 pickles, onion, secret sauce,
 brioche bun | 15 v

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.
 Sandwich served with house kettle chips & pickle.

SANDWICH

19

SINGLE (5.5OZ) PLATTER

23

DOUBLE PLATTER

43

CHEF'S FAVORITES

GMA'S BAKED LOBSTER & VODKA

Maine lobster, ziti, vodka sauce,
 herb breadcrumbs,
 dressed greens | 23

STOUT-BRAISED SHORT RIB

garlic confit mashed
 potatoes, baby spinach,
 BOH-battered onion,
 beer reduction | 28

CIDER-BRINED PORK PORTERHOUSE

duck fat potatoes, charred Chinese
 broccoli, pork glaze | 25 gf

CAULIFLOWER STEAK

romesco, salsa verde,
 blistered tomatoes, garlic confit
 mashed potatoes | 18 v

MICHAEL'S CHOP HOUSE

All of our steaks by Creekstone Farms are graded USDA Prime.
 They are seasoned with our Secret Blend and served with
 herb butter & dressed greens.

AU POIVRE | 3 v, gf ROMESCO | 2 v SALSA VERDE | 2 v, gf

NY STRIP 12 OZ.

mkt

FILET MIGNON 7 OZ.

mkt

COWBOY RIBEYE 22 OZ.

mkt

BAVETTE 7 OZ.

22

STEAK & CAKE

7 oz. filet mignon & single crab cake | mkt

CAST IRON PERUVIAN CHICKEN

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

MARKET CATCH

Prepared pan-seared, grilled or blackened.
 Served with choice of two classic sides.

SALSA VERDE | 2 v, gf LEMON BEURRE BLANC | 2.5 v, gf CAPONATA | 3 v, gf

RED SNAPPER | 25

ATLANTIC SALMON | 24

ICELANDIC COD | 20

CHESAPEAKE ROCKFISH | mkt

BIGEYE TUNA | mkt

DAILY SELECTION | mkt

FLATBREADS & PASTA

TALULA

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

PUMPKIN & MASCARPONE RAVIOLI

winter squash, parsnips,
 mushrooms, sage brown butter,
 'Grana Padano', pepitas | 19 v

PEPPERONI CLASSIC

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

CHICKEN FRANCAISE

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



RAW BAR & STEAMER

OYSTERS ON THE 1/2 SHELL

accompanied by cucumber mignonette, cocktail,
 horseradish & lemon | gf

BLUE POINTS (NY, CT) | 2 each

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

CHEF'S SELECTION | mkt

BIGEYE TUNA CRUDO

citrus vinaigrette, fried
 capers, shiso, radish,
 pistachio | 17 gf

STEAMED SHRIMP

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

SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail,
 & lemon | 15 gf

U-4 SHRIMP

colossal steamed shrimp,
 drawn butter, cocktail &
 lemon | mkt gf

MOULES FRITES

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

MIDDLENECK CLAMS

drawn butter & lemon | 10 gf

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

HOOK & HARBOR

FISH & CHIPS

BOH-battered Icelandic cod,
 caper tartar, house B&B
 pickles, lemon | 19

SHRIMP & GRITS

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

ROCKFISH NICHOLAS

pan-seared, jumbo lump
 crab, jasmine rice,
 lemon beurre blanc,
 crispy leeks | mkt

SICILIAN SNAPPER

pan-seared, caponata, Anson
 Mills grits, dressed greens,
 fried capers | 26 gf

CRAB IMPERIAL

jumbo lump crab, creamy
 imperial topping,
 dressed greens | 28

STUFFED SHRIMP

U-10 gulf shrimp stuffed
 with crab imperial, dressed
 greens | 26

HARVEST SIDES

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallion | 9 v

THE GENERAL'S BROCCOLI

General Tso's sauce, crispy garlic, shallot, ginger & benne | 7.5 v

ANSON MILLS GRITS

old fashioned yellow grits, pepper jack & cheddar, herb butter,
 chives | 6 v, gf

BUTTERNUT SQUASH HASSELBECK

Calabrian chili-glaze, pepitas | 8 v, gf

TRUFFLE-PARM BISTRO FRIES

white truffle oil, fried rosemary, roasted garlic aioli | 7

CLASSIC SIDES

\$2 upcharge for substitutions

COLESLAW | 4 v, gf

BISTRO FRIES | 4 v

MASHED POTATOES | 4 v, gf

SAUTÉED SPINACH | 4 v, gf

À LA CARTE

EXTRA DRESSING | .75

EXTRA BREAD | 1.5

IMPERIAL TOPPING | 11

ALL FLATS | 4

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

RUBY SOHO

hangar 1 mandarin vodka, elderflower liquor, house made grenadine, lemon juice | 12

IT'S QUITE ALRIGHT

bombay dry gin, aperol, blood orange syrup, lemon juice, allagash white toppler | 10

CHOCOLATE CHILI MARGARITA

dobel diamanté tequila, crème de cacao (dark), ancho reyes, lime juice, agave, chocolate bitters | 11.5

BRAND NEW CADILLAC MARGARITA

dobel diamanté tequila, cointreau, lime juice, simple syrup | 10

HOOVER ST. DAIQUIRI

bacardi 8 rum, lime juice, beet-anise-cinnamon syrup, angostura bitters | 9.5

HOLIDAY SUNRISE

fernet branca, crème de cacao, heavy cream, cinnamon syrup | 11

FALL BACK DOWN

rittenhouse rye, bacardi 8 rum, banana liquor, arabica coffee infused carpano antica vermouth, angostura bitters, xocolatl mole bitters | 11

CONOR'S FLIP

proper 12 irish whiskey, guinness, cinnamon syrup, walnut bitters, egg | 10

MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 13

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 7

ON TAP PATIO BAR

UNION ANTHEM GOLDEN ALE

UNION ROTATING TAP

RESURRECTION

HEAVY SEAS LOOSE CANNON IPA

HEAVY SEAS POUNDER PILSNER

HEAVY SEAS ROTATING TAP

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 GOMIN 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 Pinot Grigio, Italy | 14

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 8

The Little Sheep Sauvignon Blanc, New Zealand | 10

Provenance Sauvignon Blanc, Napa | 12

Robert Mondavi Buttery Chardonnay, CA | 10

Kendall Jackson Vitner's Reserve Chardonnay, CA | 10

Sonoma Cutrer Russian River Chardonnay, CA | 12

REDS

Hangtime Pinot Noir, New Zealand | 9

Cyprus Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 9

Penfolds Koonunga Hill Shiraz-Cab, Australia | 9

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 10

Tom Gore Cabernet, CA | 10

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

ROSÉ

Villa Viva Cotes de Thau Rosé, 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

OLD FASHIONS

MILE HIGH FALL FASHION

stranahan's whiskey, rosemary-cranberry-anise syrup, angostura bitters, orange bitters | 12

PUMPKIN BUTTER OLD FASHION

tincup american whiskey, cointreau, cinnamon syrup, orange bitters, pumpkin butter | 12

OLD FASHION

high west american prairie, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 10

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