

MICHAEL'S *Cafe*

SNACKS & STARTERS

FRIED GREEN TOMATOES

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

SPICED LAMB MEATBALLS & HUMMUS
grilled pita, Greek village salad, olive oil, sumac | 11
hummus only | 7

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

CRAB DEVILED EGGS
House made with fresh jumbo lump crab | 12
without crab | 8

PETITE CRAB CAKES
lemon aioli | 18

GREENER THINGS

CAESAR

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

APPLE & WALNUT SALAD

Gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 9

HOUSE SALAD | 7 v, gf

BURRATA

cherry tomato, grilled peach, sourdough crustini, pepitas, basil, evoo, balsamic reduction | 14

GRILLED OCTOPUS

salsa verde, grilled lemon | 18 gf

FRIED CALAMARI

cherry peppers, puttanesca, grilled lemon, basil | 14

CHESAPEAKE CRAB DIP

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

PUB WINGS

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

COCONUT SHRIMP

fried with Thai dipping sauce | 13

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

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
chESApeake rockfish | mkt u-15 shrimp | 10
jumbo lump crab | mkt chicken breast | 7

SANDWICHES

LOBSTAH' ROLL

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

MEDITERRANEAN WRAP

hummus, cucumber, roasted red peppers, onion, olives, sprouts, romaine, tzatziki | 11 v

SEAFOOD CLUB

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

SHRIMP SALAD

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

LAUREN'S DELI

house-roasted pulled turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpnickel-raisin bread | 11

TURKEY CLUB

house-roasted turkey breast, american cheese, lettuce, tomato, bacon, mayonnaise on white toast served with house kettle chips and pickle | 11

SOFT SHELL CRAB

taste of the chESApeake, pan fried on white bread, lettuce, tomato, mayo, house chips | 19.5

THE PITBULL

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

BALTIMORE HOT CHICKEN

crispy fried chicken thigh, shredded lettuce, Calabrian hot honey, house B&B pickles, brioche bun | 13

YELLOWFIN TUNA POWERHOUSE

sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 13

CLASSIC BURGER

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

CALIFORNIA TURKEY BURGER

lettuce, tomato, avocado, provolone, sprouts, redn onion, special sauce, sweet potato fries | 13

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

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	SINGLE (5.5OZ) PLATTER	DOUBLE PLATTER
19	23	43

DELLIS FAMILY FAVORITES

SOFTSHELL PLATTER the taste of the chESApeake delivered fresh daily, served with corn succotash and Old Bay lemon blanc Single 23 Double 38	ROCKFISH NICHOLAS pan-seared, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks 32
CHICKEN FRANCAISE lemon-butter & white wine pan sauce, bucatini, capers, parsley 19	ATLANTIC SALMON broiled salmon, lemon butter, green beans, mashed potatoes 22

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, herb roasted potatoes & dressed greens.

SALSA VERDE | 2 v, gf

NY STRIP 12 OZ. 🍴 40	FILET MIGNON 7 OZ. 🍴 39	BAVETTE 7 OZ. 🍴 22
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STEAK & CAKE

7 oz. filet mignon & single crab cake | 50

SURF & TURF

7 oz. filet mignon topped with herb butter sautéed shrimp served with mashed potatoes and green beans | 53

CAULIFLOWER STEAK

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

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

ATLANTIC SALMON 22	CHESAPEAKE ROCKFISH mkt
ICELANDIC COD 20	MAHI MAHI mkt
	DAILY SELECTION mkt

PIZZA & PASTA

PEPPERONI CLASSIC house made thin crust dough, San Marzano tomato sauce, mozzarella, white cheddar, romano-parm blend 13	GMA'S BAKED LOBSTER & VODKA Maine lobster, ziti, vodka sauce, herb breadcrumbs, dressed greens 23
THREE CHEESE house made thin crust dough, marinara, mozzarella, white cheddar, pecorino ramano 12	SPAGHETTI DINNER Tomato ragu, house made italian meatballs, bucatini 23

PLATTERS

SHRIMP SALAD 16.5 gf	SHRIMP & TUNA DUO 18 gf
TUNA SALAD 11.5 gf	HOT TURKEY 14

RAW BAR & STEAMER

OYSTERS ON THE 1/2 SHELL

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

BLUE POINTS (NY, CT) | 2 each

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alphasprouts, fried tortillas | 20

STEAMED SHRIMP

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

MOULES FRITES

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

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

CRAB IMPERIAL

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

SHRIMP & GRITS

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

STUFFED SHRIMP

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

ADD ONS

FRIED BRUSSELS

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

ANSON MILLS GRITS

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

CORN SUCCOTASH

5

COLESLAW

4 v, gf

BISTRO FRIES

4 v

SWEET POTATO FRIES

4 v, gf

MASHED POTATOES

4 v, gf

SAUTÉED SPINACH

4 v, gf

MACARONI & CHEESE

5

FRESH FRUIT SALAD

5 v, gf

\$2 upcharge for substitutions

À LA CARTE

EXTRA DRESSING .75	IMPERIAL TOPPING 11
EXTRA BREAD 1.5	

SOUPS

MARYLAND CRAB cup 6 bowl 8 gf	CHILLED GAZPACHO SHRIMP & CRAB cup 8 bowl 11
CREAM OF CRAB cup 8 bowl 10	CHILLED GAZPACHO cup 4 bowl 6
SPLIT LEVEL cup 7 bowl 9	

V = Vegetarian | GF = Gluten Free
Ask your server about other menu items that can be made Gluten Free



MICHAEL'S *Cafe*

LIBATIONS

FOR CURBSIDE DELIVERY ORDER ONLINE

MICHAELSCAFE.COM

COCKTAILS

RUBY SOHO

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

MOSCOW MULE

tito's vodka, ginger beer, housemade ginger syrup, fresh lime | 11

IT'S QUITE ALRIGHT

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

BRAND NEW CADILLAC MARGARITA

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

HOOVER ST. DAIQUIRI

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

MANHATTAN

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

OLD FASHION

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

BRAND NEW SUMMER COCKTAILS COMING SOON!

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 DOUBLE DUCKPIN

RESURRECTION

TROEGS PERPETUAL IPA

SIERRA NEVADA HAZZY LITTLE THING IPA

HEAVY SEAS LOOSE CANNON IPA

LAGUNITAS IPA

DALES PALE ALE

EVIL GENIUS PURPLE MONKEY DISHWASHER CHOC-PB STOUT

BOLD ROCK HARD CIDER

PACIFICO

ALLAGASH WHITE

GUINNESS

GUINNESS BLONDE

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

HOEGAARDEN

BUD LIGHT

WINES BY THE GLASS

ROSÉ

Villa Viva Cotes de Thau France | 8

Whispering Angel France | 15

WHITES

Broadbent Vinho Verde, Portugal | 9

Voga Pinot Grigio, Italy | 9

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 9

Boordy Riesling, MD | 10

The Little Sheep Sauvignon Blanc, New Zealand | 10

Provenance Sauvignon Blanc, Napa | 14

Robert Mondavi Buttery Chardonnay, CA | 10

Kendall Jackson Vitner's Reserve Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 13

REDS

Hangtime Pinot Noir, CA | 9

L' Oliveto Pinot Noir, CA | 13

Camina Tempranillo, Spain | 8

Velvet Devil Merlot, WA | 10

Penfolds Koonunga Hill Shiraz-Cab, Australia | 11

Brazin Lodi Zinfandel, CA | 10

Bodega Estancia Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 12

Tom Gore Cabernet, CA | 10

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 9

SPARKLING

Freixenet Carta Nevada Brut, Spain | 7

La Marca Prosecco 187m, Italy | 9

Rotari Rosé Brut, Italy | 10

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

CRUSHES

ORANGE CRUSH

fresh orange juice, three olives orange vodka, triple sec, club soda | 8

GRAPEFRUIT CRUSH

fresh grapefruit juice, three olives grapefruit vodka, elderflower liqueur, club soda | 8

WATERMELON CRUSH

fresh watermelon juice, three olives watermelon vodka, simple syrup, club soda | 8

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