

MICHAEL'S *Cafe*

DAILY SPECIALS

monday • beer, bourbon, bbq featuring 1/2 price burgers & steamed shrimp (bar areas only)
 tuesday • taco & tequila tuesday
 wednesday • wine wednesday- half off bottles all day

thursday • prime rib
 saturday • brunch | 10-3
 sunday • brunch | 10-3 lobster night | 5pm

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

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, thai or marinara sauce, grilled lemon, basil | 14

CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough, celery & carrots | 16

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

COCONUT SHRIMP
 fried with Thai dipping sauce | 13

GREENER THINGS

WATERMELON & FETA STACK

chilled watermelon, feta, peach balsamic reduction, evoo | 12

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

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, pumpernickel-raisin bread | 11

GOOD OL' CHICKEN SALAD
 all white meat, bibb lettuce, tomato, griddled sourdough | 12

REUBEN
 house cured corned beef, braised sauerkraut, swiss, 1k island, country rye | 13

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 | 17

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

CALIFORNIA TURKEY BURGER
 tomato, avocado, provolone, sprouts, red 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, corn succotash, 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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BONE-IN RIBEYE 22 OZ.
🍴 55

BONE IN SUMMER PORK CHOP
herb-balsamic, grilled peach, feta, basil, zucchini, roasted potatoes | 21

STEAK & CAKE
7 oz. filet mignon & single crab cake | 50

BBQ BABY BACK RIBS
full rack, house seasoned and slow roasted, coleslaw, fries | 19

HALF RACK AND CRAB CAKE
half rack of bbq baby back ribs & single crab cake, coleslaw, fries | 28

CAULIFLOWER STEAK
romesco, salsa verde, blistered tomatoes, garlic confit, mashed potatoes | 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

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

THREE CHEESE
house made thin crust dough, marinara, mozzarella, white cheddar, pecorino romano | 12

BAKED LOBSTER & VODKA
Maine lobster, ziti, vodka sauce, herb breadcrumbs, dressed greens | 23

SOFT SHELL BUCATINI
fresh soft shell crab, bucatini, tomatoes, olive oil, red pepper, garlic | 25

PLATTERS

SHRIMP SALAD 16.5 gf	SHRIMP & CHICKEN DUO 18 gf
CHICKEN 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
CHOPTANK SWEETS (MD) | 2 each

TUNA TARTARE
yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 20

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

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, sauteed spinach | 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, sauteed spinach | 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 | 7

COLESLAW | 4 v, gf

BISTRO FRIES | 4 v

TRUFFLE FRIES | 9

SWEET POTATO FRIES | 4 v

MASHED POTATOES | 4 v, gf

SAUTÉED SPINACH | 4 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

HAPPY HOUR

3-6 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

FULL MENTA JACKET

hangar 1 vodka, fernet branca, orgeat syrup, fresh grapefruit, bitters | 12

DORSIA SPRITZ

bombay dry gin, aperol, razmazzotti rosado apetivo, prosecco, lavender bitters, club soda | 11

DON'T BE A PRICK

dobel diamaté tequila, creyente mezcal, solerno blood orange liqueur, prickly pear syrup, lime juice, lavender bitters | 13

BRAND NEW CADILLAC MARGARITA

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

PELOTA L'IBRE

bacardi 8 rum, spiced cola syrup, lime juice, angostura bitters, club soda | 10

CALYPSO'S KISS

kraken black spiced rum, lime juice, passion fruit syrup, angostura bitters | 10

BLACK WATER BRAMBLE

stranahan's whiskey, carpano antica vermouh, lemon juice, blueberries, basil, angostura bitters | 11

THAI ME UP OLD FASHION

tin cup whiskey, lemongrass-aleppo syrup, angostura bitters | 11

OLD FASHION

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

MANHATTAN

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

MOSCOW MULE

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

JOSÉ'S COLLINS

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

ON TAP PATIO BAR

UNION ANTHEM GOLDEN ALE

UNION STEADY EDDIE WHEAT IPA

RESURRECTION

TROEGS PERPETUAUL IPA

SIERRA NEVADA HAZY 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