

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

OYSTERS ROCKEFELLER
4 Delaware bay oysters, creamy spinach, fennel, celery, onion, garlic, parmesan, sambuca | 17

CRISPY FRIED OYSTERS
hand breaded, lemon aioli, hot sauce | 16

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

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

PETITE CRAB CAKES
lemon aioli | 18

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

BURRATA
mandarins, charred cherry tomatoes, pepitas, arugula, evoo, fresh herbs, pomegranate balsamic reduction, sourdough crostini | 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, french baguette, celery & carrots | 18

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

COCONUT SHRIMP
fried with Thai dipping sauce | 13

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 vinagrette | 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

LAUREN'S DELI
house-roasted pulled turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 11

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

CALIFORNIA TURKEY BURGER
tomato, avocado, provolone, sprouts, red onion, special sauce, sweet potato fries | 13

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

OYSTER PO' BOY
cornmeal dusted fried oysters, split top bun, cajun remoulade, shredded lettuce, tomato, pickled red onion, b&b pickled relish | 18

THE PITBULL
pit beef, smoked cheese kielbasa, tiger sauce, golden-O, 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

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

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

- 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

GUINNESS BRAISED SHORT RIB
Guinness reduction, garlic confit, baby spinach, whipped potatoes, onion crisps | 29

ROCKFISH NICHOLAS
pan-seared, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks | 32

CAST IRON PERUVIAN CHICKEN
24 hour spice marinade, scallion rice, stewed beans, aji verde, aji amarillo | 25

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

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

BONE-IN RIBEYE 22 OZ.
🍴 55

BONE IN AUTUMN PORK CHOP
sage, apple butter, browned butter, balsamic, fresh thyme, whiped potatoes, green beans | 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
ICELANDIC COD | 20
CHESAPEAKE ROCKFISH | mkt
DAILY SELECTION | mkt

PASTA & PIZZA

SHORT RIB BOLOGNESE
pappardelle pasta, Guinness braised short rib, basil, parmesan, fresh ricotta | 30

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

PLATTERS

SHRIMP SALAD | 16.5 gf
CHICKEN SALAD | 11.5 gf
SHRIMP & CHICKEN DUO | 18 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

MALPEQUE (PEI) | 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

ATLANTIC SALMON
broiled salmon, lemon butter, corn succotash, mashed potatoes | 22

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

GREEN BEANS | 4

\$2 upcharge for substitutions

À LA CARTE

EXTRA DRESSING | .75
EXTRA BREAD | 1.5
IMPERIAL TOPPING | 11

SOUPS

MARYLAND CRAB
cup | 6 bowl | 8 gf

SPLIT LEVEL
cup | 7 bowl | 9

CREAM OF CRAB
cup | 8 bowl | 10

CHICKEN NOODLE
cup | 4 bowl | 6

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

\$2.50 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

APPLE KISS

kraken black spiced rum, apple cinnamon syrup, orange bitters | 10

MULLED MEZCALITO

creyente mezcal, ancho reyes, cinnaomon-clove syrup, muddled cherry, lemon juice, ginger beer | 13

CHRISTMAS CHARLIE

3 olives coconut vodka, kahluah blonde, coconut syrup, cold brew, orange bitter, orange peel | 10

FULL MENTA JACKET

hangar 1 vodka, fernet branca, orgeat syrup, fresh grapefruit, bitters | 13

BRAND NEW CADILLAC MARGARITA

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

PRESSURE DROP

nolets gin, yellow chartreuse, lemon juice, simple syrup, lavender bitters, basil | 11

FALL BACK DOWN

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

MANHATTAN

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

MARYLAND MULE

sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 11

MOSCOW MULE

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

SUPER FILTHY MARTINI

hanger one vodka, carpano antica vermouth, olive juice, blue cheese | 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 SNOW PANTS OATMEAL STOUT

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

Kendall Jackson Vitner's Reserve Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 13

REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, Oregon | 11

Camina Tempranillo, Spain | 9

Velvet Devil Merlot, WA | 10

Penfolds Koonunga Hill Shiraz-Cab, Australia | 11

The Federalist Zinfandel, CA | 12

Kadabra Malbec, Argentina | 9

Antigual Uno 1 Malbec, Argentina | 12

Josh Cabernet, CA | 11

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.
Angel's Envy	6	11
Basil Hayden	6	11
Belle Meade Sour Mash Bourbon	5.5	10
Blanton's	6.25	11.5
Booker's	9	17
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
High West American Prairie	6	11
Jefferson's Ocean	9	17
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
Mitcher's Small Batch	6	11
Mitcher's Single Barrel 10	9.5	18
Old Rip Van Winkle 10	16	30
Van Winkle 12	20	38
Russels Reserve	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

OLD FASHIONS

SIGNATURE OLD FASHION

high west american prairie, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 11

BROWN BUTTER OLD FASHION

brown butter infused bourbon, simple syrup, black walnut bitters, angostura bitters | 11

PUMPKIN BUTTER OLD FASHION

tin cup whiskey, cointreau, cinnamon syrup, orange bitters, weber farms pumpkin butter | 11

RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
High West Double	6	11
High West Rendezvous	6.5	12
High West Midwinter Night Dram	8.5	16
High West Yippee Ki-Yay	8	15
Rittenhouse	4.5	8.5
Pendleton 1910	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	12.50
Templeton	5.5	10
Whistle Pig Piggy Back	5.5	10
Whistle Pig 10	6.75	13
Whistle Pig 15	8	15
Whistle Pig Boss Hog Samurai Scientist	30	55
Whistle Pig Boss Hog Magellan's Atlantic	30	55
Wild Turkey Cornerstone	20	39

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
Pendleton	5	9
Pendleton Midnight	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
Jameson	5	9.5
Jameson Caskmates	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Redbreast 12	7	13
Sexton	5	9
Tullamore Dew	7	13

SCOTCH

	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
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
Yamazaki 12	8.5	16