

MICHAEL'S *Cafe*

DAILY SPECIALS

monday • 1/2 price burgers
tuesday • taco & tequila tuesday
wednesday • wine wednesday- half off
bottles all day

thursday • prime rib
saturday • brunch | 10-3
sunday • brunch | 10-3 pasta night | 5pm
bottles all day

SNACKS & STARTERS

GRILLED OCTOPUS

salsa verde, grilled lemon | 20 gf

SPICED LAMB MEATBALLS & HUMMUS

grilled pita, Greek village salad, olive oil, sumac | 12 hummus only | 8

CRAB DEVILED EGGS

House made with fresh jumbo lump crab | 13 without crab | 8

PETITE CRAB CAKES

lemon aioli | 25

SMOKED SALMON

Spence smoked salmon, herb cream cheese, capers, onion, hard egg, dill, sourdough rye toast | 16

BURRATA

mandarins, charred cherry tomatoes, pepitas, arugula, evoo, fresh herbs, pomegranate balsamic reduction, sourdough crostini | 15

FRIED CALAMARI

cherry peppers, thai or marinara sauce, grilled lemon, basil | 18

CHESAPEAKE CRAB DIP

lump crab, white cheddar, sourdough, french baguette | 19

PUB WINGS

house buffalo, old bay, gold fever, bleu cheese or ranch | 16

COCONUT SHRIMP

fried with Thai dipping sauce | 14

GREENER THINGS

WATERMELON

cubed watermelon, feta, mixed greens, red onion, balsamic glaze, honey lime dressing | 16

APPLE & WALNUT SALAD

Gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vina-grette | 15

GREEK

feta, Kalamata, onion, bell pepper, cucumber, tomato, pepperoncini, house dressing full | 13 half | 8 v, gf

THE CHOPHOUSE WEDGE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, lardons, bleu cheese dressing, everything bagel spice | 31 gf w/o steak full | 13 half | 9

CAESAR

'Grana Padano', herb croutons, creamy garlic-parm dressing full | 13 half | 8

Protein add-ons: bavette steak | 13 Atlantic salmon | 12 chesapeake rockfish | mkt u-15 shrimp | 12 jumbo lump crab | mkt chicken breast | 8

SANDWICHES

LOBSTAH' ROLL

hot tail, knuckle, & claw meat, split-top roll, drawn butter | 37

MEDITERRANEAN WRAP

hummus, cucumber, roasted red peppers, onion, olives, sprouts, romaine, tzatziki | 12 v

SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad, Applewood smoked bacon, lettuce, tomato, Duke's mayo, choice of bread | 24

LAUREN'S DELI

sliced turkey breast, slaw, avocado, pepper jack cheese, basil mayo, pumpernickel-raisin bread | 15

SHRIMP SALAD

Dellis family recipe, lettuce, tomato, choice of bread | 16

CALIFORNIA TURKEY BURGER

tomato, avocado, provolone, sprouts, red onion, special sauce, sweet potato fries | 15

GOOD OL' CHICKEN SALAD

all white meat, bibb lettuce, tomato, griddled sourdough | 14

THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun | 16

BALTIMORE HOT CHICKEN

crispy fried chicken breast, shredded lettuce, Calabrian hot honey, house B&B pickles, brioche bun | 17

YELLOWFIN TUNA POWERHOUSE

sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour wrap | 18

REUBEN

house cured corned beef, braised sauerkraut, swiss, 1k island, country rye | 14

CLASSIC BURGER

custom burger blend, Applewood bacon, American, iceberg, tomato, pickles, onion, secret sauce, brioche bun | 16

• Sandwiches served with house kettle chips & pickle

• Upgrade to Truffle-Parm bistro fries for \$5

• 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
26	29	56

DELLIS FAMILY FAVORITES

CAST IRON PERUVIAN CHICKEN

24 hour spice marinade, scallion rice, stewed beans, aji verde, aji amarillo | 26

TUNA BOWL

sushi grade tuna, jasmine rice, cucumber, pickled onion, avocado, benne seed, scallions, spicy mayo | 26

CHICKEN FRANCAISE

lemon-butter & white wine pan sauce, bucatini, capers, parsley | 25

ROCKFISH NICHOLAS

pan-seared, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks | 37

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.	FILET MIGNON 7 OZ.	BAVETTE 7 OZ.
🍴 50	🍴 55	🍴 26

BONE-IN RIBEYE 22 OZ.

🍴 65

STEAK & CAKE

7 oz. filet mignon & single crab cake | 75

BBQ BABY BACK RIBS

full rack, house seasoned and slow roasted, coleslaw, fries | 32

HALF RACK AND CRAB CAKE

half rack of bbq baby back ribs & single crab cake, coleslaw, fries | 45

CAULIFLOWER STEAK

romesco, salsa verde, blistered tomatoes, garlic confit, mashed potatoes | 22 v

MARKET CATCH

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

SALSA VERDE | 2 v, gf LEMON BEURRE BLANG | 2.5 v, gf

SALMON | 24

CHESAPEAKE ROCKFISH | mkt

ICELANDIC COD | 22

DAILY SELECTION | mkt

PIZZA

PEPPERONI CLASSIC

house made thin crust dough, San Marzano tomato sauce, mozzarella, white cheddar, romano-parm blend | 15

THREE CHEESE

house made thin crust dough, marinara, mozzarella, white cheddar, pecorino romano | 13

PLATTERS

SHRIMP SALAD | 17 gf

CHICKEN SALAD | 15.5 gf

SHRIMP & CHICKEN DUO | 16.5 gf

RAW BAR & STEAMER

OYSTERS ON THE 1/2 SHELL

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

BLUE POINTS (NY, CT) | 2.5 each

TUNA TARTARE

yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 22

SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | 17 gf

STEAMED SHRIMP

U-15 gulf shrimp, onions, shrimp spice, cocktail & lemon (1/2#) 16 | (1#) 29 gf

MOULES FRITES

P.E.I. mussels, beer broth, malt vinegar, bistro fries, lemon aioli, parsley | 17

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

HOOK & HARBOR

SEAFOOD CIOPPINO

Mussels, u-15 shrimp, fresh catch, fennel, garlic bread, tomato sauce, onion, garlic | 36

FISH & CHIPS

BOH-battered Icelandic cod, caper tartar, house B&B pickles, lemon | 25

CRAB IMPERIAL

jumbo lump crab, creamy imperial topping, sauteed spinach | 36

SHRIMP & GRITS

U-15 gulf shrimp, jalapeño bacon, Anson Mills grits, pepper jack & cheddar, grilled corn & green tomato succotash | 27 gf

STUFFED SHRIMP

U-10 gulf shrimp stuffed with crab imperial, sauteed spinach | 37

ATLANTIC SALMON

broiled salmon, lemon butter, corn succotash, mashed potatoes | 26

ADD ONS

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallion | 11 v

ANSON MILLS GRITS

old fashioned yellow grits, pepper jack & cheddar, herb butter, chives | 9 v, gf

CORN SUCCOTASH | 7

COLESLAW | 4 v, gf

BISTRO FRIES | 5 v

TRUFFLE FRIES | 9

SWEET POTATO FRIES | 5 v

MASHED POTATOES | 5 v, gf

SAUTÉED SPINACH | 4 v, gf

GREEN BEANS | 4

\$2 upcharge for substitutions

À LA CARTE

EXTRA DRESSING | .75

CRAB IMPERIAL

EXTRA BREAD | 1.5

TOPPING | 16

SOUPS

MARYLAND CRAB

cup | 7 bowl | 9 gf

CREAM OF CRAB

cup | 10 bowl | 12

TOMATO BASIL

cup | 6 bowl | 8

SPLIT LEVEL

half maryland & half cream of crab cup | 9 bowl | 11

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 liquor

COCKTAILS

BLACKBIRD

boodle's gin, blue curacao, blackberry syrup, lemon juice, egg white | 12

RIVER'S BEND

dobel diamante tequila, aperol, raspberry lavender syrup, lemon juice, fresh basil | 13

GOLD N' DELICIOUS

loveton farms distillery apple pie rum, giffard banana liqueur, cinnamon syrup, apple cider, ginger beer | 13

RITE OF SPRING

tin cup whiskey, lillet blanc, creme de peach, peach bitters, luxardo cherry syrup | 14

DON'T BE A PRICK

dobel diamanté tequila, creyente mezcal, solerno blood orange liqueur, prickly pear syrup, lime juice, lavender bitters | 14

BRAND NEW CADILLAC MARGARITA

dobel diamanté tequila, cointreau, lime juice, simple syrup | 13

MANHATTAN

whistle pig rye, carpano antica sweet vermouth, black walnut bitters | 14

SIGNATURE OLD FASHION

tin cup whiskey, luxardo liquor, simple syrup, thatcher's blood orange liquor, angostura bitters | 12

LAUREN'S FAVORITE ESPRESSOTINI

fresh brewed cold espresso, van gough espresso vodka, godiva liqueur, baileys's, creme de cacao, half & half cream | 13

SUPER FILTHY MARTINI

hanger one vodka, carpano antica vermouth, olive juice, blue cheese | 13

MARYLAND MULE

sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 12

MOSCOW MULE

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

MOCKTAILS

LYCHEE MIST

lychee puree, ginger syrup, fresh lime | 9

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 9

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 9

JOSÉ'S COLLINS

cucumber, lemon juice, simple syrup, club soda | 9

ON TAP

GUINNESS

SIERRA NEVADA HAZY LITTLE THING IPA

LOOSE CANNON

BLUE POINT TOASTED LAGER

EVOLUTION NO. 3

UNION DUCKPIN

UNION ANTHEM

AUSTIN PINEAPPLE CIDER

ALLAGASH WHITE

STELLA ARTOIS

PACIFICO

NATTY BOH

WINES BY THE GLASS

ROSÉ

Villa Viva Cotes de Thau France | 10

Whispering Angel France | 15

WHITES

Broadbent Vinho Verde, Portugal | 10

Voga Pinot Grigio, Italy | 11

Santa Margherita Pinot Grigio, Italy | 15

Kung Fu Girl Riesling, WA | 10

Boordy Riesling, MD | 11

The Little Sheep Sauvignon Blanc, New Zealand | 11

Robert Mondavi Buttery Chardonnay, CA | 10

William Hill Chardonnay, CA | 12

Sonoma Cutrer Russian River Chardonnay, CA | 14

REDS

Hangtime Pinot Noir, CA | 10

Pacific Pinot Noir, CA | 11

Meiomi Pinot Noir, CA | 12

Camina Tempranillo, Spain | 9

Velvet Devil Merlot, WA | 10

Penfolds Koonunga Hill Shiraz-Cab, Australia | 11

Saldo Zinfandel, CA | 16

Kadabra Malbec, Argentina | 10

Antigual Uno 1 Malbec, Argentina | 12

Josh Cabernet, CA | 11

Coppola Director's Cut Cabernet, CA | 13

19 Crimes Red Blend, CA | 10

SPARKLING

Freixenet Carta Nevada Brut, Spain | 8

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
Blanton's	8	15
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	8	15
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Knob Creek 12	6.25	11.50
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Mitcher's Small Batch	5.75	10.50
Noble Oak Double Oak	6	11
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey American Honey	4.5	8.5
Wyoming	7	13

CRUSHES

SUMMER THYME

voga vodka, dimmi italian liqueur, blueberry thyme syrup, lemon juice, club soda | 11

ORANGE

fresh orange juice, three olives orange vodka, triple sec, club soda | 9

GRAPEFRUIT

fresh grapefruit juice, deep eddy grapefruit vodka, elderflower liqueur, club soda | 9

WATERMELON

fresh watermelon, watermelon vodka, simple syrup, club soda | 9

RYE

	1 oz.	2 oz.
Basil Hayden Dark Rye	7	13
Bulleit	4.5	8.5
High West Double	6	11
High West Rendezvous	6.5	12
High West Midwinter Nights Dram	7.5	14
Pendleton 1910	6	11
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Whistle Pig Piggy Back	5.5	10
Whistle Pig 10 year	6.75	13
Whistle Pig Boss Hog Magellan's Atlantic	30	55
Whistle Pig Boss Hog Lapulapu	30	58

AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Pendleton	5	9
Pendleton Midnight	6	11
Stranahan's	6.25	11.5
Tin Cup	5	9.5

IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Jameson	5	9.5
Jameson Caskmates IPA	5	9.5
Jameson 18	10	19
Proper Twelve	5	9
Redbreast 12	7	13.5
Sexton	5	9
Slane	7	13.5
Tullamore Dew	7	12.5

SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenfiddich 12	6	11
Glenfiddich 14	8	15
Glenlivet 12	6	11
Glenlivet 14 Cognac Cask	7	13
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask	8.5	16
Single Malt	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
Yamazaki 12	8.5	16