

# COCKTAILS & CRUSHES

**APEROL SPRITZ** aperol, prosecco, soda | 13

**POME PALMOA** dobel diamanté tequila, pama liqueur, lime, simple syrup, mint, ginger beer | 13

**CHESAPEAKE BLOODY MARY** three olives vodka, george's bloody mary mix, crab, shrimp, bacon, celery, olives | 17

**FRESCO BLOODY MARY** 21 seeds jalapeño cucumber tequila, george's bloody mary mix | 13

**ORANGE CRUSH** three olives orange vodka, fresh orange juice, triple sec, club soda | 11

**GRAPEFRUIT CRUSH** rock town grapefruit vodka, fresh grapefruit, st. germaine, club soda | 11

**NITRO COLD BREW ESPRESSO MARTINI** three olives vanilla vodka, griffo cold brew liqueur, kahlua, 16-hr cold brew, hint of cinnamon | 15

## STARTERS

**AÇAÍ BOWL** creamy frozen açai purée, granola, toasted coconut, strawberries, blueberries, honey | 14

**PETITE CRABCAKES** lemon aioli | 26

**YOGURT PARFAIT** greek yogurt, fresh fruits, housemade granola & honey | 9

**BACON TRIFECTA** smorgasbord of applewood, jalapeño & maple sesame bacon | 13

**PUB WINGS** house buffalo sauce, old bay or gold fever, bleu cheese or ranch | 17  
both dressings | 0.75

**HULK SMASH** 6-minute egg, guacamole, prosciutto di parma, olive oil, basil, aleppo chili flakes, toasted brioche | 15

**CHESAPEAKE CRAB DIP** lump crab, white cheddar, scallion, garlic crostini | 20

**OYSTERS ON THE ½ SHELL** accompanied by cucumber mignonette, cocktail sauce, horseradish & lemon *gf*  
**BLUE POINTS** (NY, CT) | 3 each  
**SKINNY DIPPERS** (Chesapeake) | 3 each

**SHRIMP COCKTAIL** u-10 gulf shrimp, cocktail & lemon | 24 *gf*

## RAW BAR & FISH

**STEAMED SHRIMP** u-15 gulf shrimp, onions, spice, cocktail sauce & lemon *gf*  
(½ LB) | 17 • (1lb) 31

**TUNA TARTARE** raw yellowfin tuna, avocado, cucumber, green onion, soy ginger, sriracha aioli, alfalfa sprouts, fried tortillas | 25

**STEAMED MUSSELS** P.E.I. mussels, garlic, shallots, beer & white wine, parsley, crostini | 17

*Consuming raw or undercooked foods may increase your chances of foodborne illness.*

## PRIME STEAK & AWARD-WINNING CRAB CAKES

Our steaks are graded USDA Prime, seasoned with our signature spice blend, cooked to your desired doneness, topped with herb butter, and served with homefries & two organic eggs cooked to your liking.

### FORTY-FIVE DAY DRY AGED RIBEYE

22oz bone-in dry aged for 45 days, pan seared & basted with butter & herbs | 83

NY STRIP 14 OZ. | 53 • FILET MIGNON 7 OZ. | 56 • BAVETTE 7 OZ. | 32

### STEAK & CAKE

7 oz. filet mignon & single crab cake | 78

### AWARD-WINNING CRAB CAKES

PLATTERS INCLUDE BISTRO FRIES & SLAW  
SINGLE (5.5OZ) | 30 • DOUBLE | 58 • SANDWICH | 27

## BREAKFAST FEATURES

### CHICKEN & WAFFLES

corn flake-crust non-GMO chicken breast, belgian waffle, whipped pecan butter, fried rosemary, maple syrup | 21

### CEREAL FRENCH TOAST

challah bread dipped in cinnamon crunch & corn flake batter, maple syrup, marshmallow cream, choice of meat | 15

### PANCAKES

ORIGINAL | 11 • LEMON RICOTTA | 13

### TOPPINGS

chocolate chips, strawberries  
nutella, berry compote | 1.5

### BISCUITS & GRAVY

butter milk biscuits, sausage gravy, two sunny eggs, homefries | 18

*The eggs and chicken we use are 100% antibiotic-free & sourced from purveyors specializing in non-GMO poultry.*

### BREADS | 2

everything bagel • white  
english muffin • sourdough  
butter milk biscuit • rye

### SHRIMP & GRITS

u-15 gulf shrimp, jalapeño bacon, anson mills grits, pepper jack & cheddar, corn & green tomato succotash | 32 *gf*

### CORNED BEEF & CHORIZO SKILLET

house-cured corned beef, italian chorizo, white cheddar, roasted onion & peppers, sunny eggs, homefries, chili roja sauce, white toast | 20

### BRISKET HASH

smoked brisket, crispy onion, house b&b pickles, bbq, sunny egg, home fries | 23

### LORD BAWLMORE OMELETTE

shrimp, fresh mozzarella, cream of crab, green tomato & grilled corn succotash, homefries | 22

## SIDES

### OTHERS

two eggs your way | 4 *gf*  
homefries | 4 • bistro fries | 4  
belgian waffle | 5 • single pancake | 5  
anson mills grits | 10 *gf*

### CRAB CAKE BENNY

petite crab cakes, poached eggs, english muffin, fresh dill, old bay hollandaise, homefries | 29

### CLASSIC BENNY

canadian bacon, poached eggs, english muffin, hollandaise, homefries | 17

### THE HUNGRY MAN

two eggs your way, choice of meat & choice of bread, homefries | 17

### GET HIM TO THE GREEK OMELETTE

green pepper, caramelized onions, spinach, dill, feta, red onion, olive tapenade, homefries | 17

### MEATHEAD OMELETTE

bacon, ham, sausage, smoked gouda, roasted red peppers, hollandaise, homefries | 17

### MEATS | 5 *gf*

breakfast sausage • jalapeño bacon  
turkey sausage • applewood bacon

## SALADS

**GREEK** full | 16 • half | 8 *gf*  
**CAESAR** full | 14 • half | 8  
**HOUSE** full | 14 • half | 8

### APPLE & WALNUT SALAD

gala apples, candied walnuts, blue cheese and mixed greens tossed in a champagne vinaigrette | 15

### PROTEIN ADD-ONS

bavette steak | 32 • chicken breast | 10  
salmon | 15 • seared tuna | 15 • u-15 shrimp • 14  
chesapeake rockfish | mkt • jumbo lump crab | mkt  
add blackening season to any protein | 1

### ARUGULA FARRO

baby arugula, grape tomatoes, farro, goat cheese, shaved carrots, grilled asparagus, mandarin oranges, tortilla strips, lemon herb vinaigrette | 18

### THE CHOPHOUSE WEDGE

bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing, everything bagel spice | 36  
**w/o steak** full | 13 • half | 9

## SANDWICHES

*Sandwiches are served with house kettle chips & pickle.  
Upgrade to bistro fries, sweet potato fries, or homefries for \$2;  
truffle-parmesan bistro fries for \$5*

**GOLDILOX** smoked salmon, herb cream cheese, capers, onion, dill, boiled egg, everything bagel | 18

**LAUREN'S DELI** sliced turkey breast, slaw, avocado, pepper jack cheese, basil-raisin mayo, pumpernickel | 16

**GOOD OL' CHICKEN SALAD** all white meat, bibb lettuce, tomato, sourdough | 16

**CLASSIC BURGER** brisket & short rib blend, applewood bacon, american, iceberg, tomato, pickles, raw onion, secret sauce, brioche bun, bistro fries | 18  
add fried egg | 2.5  
add guacamole | 3

**MARYLAND CRAB** *gf*  
cup | 8 • bowl | 10

**CREAM OF CRAB** *gf*  
cup | 10 • bowl | 12

**EGG SAMMY** your choice of meat, egg, cheese on choice of bread | 15

**LOBSTAH' ROLL** hot tail, knuckle, & claw meat, split-top roll, beurre monté | 40

**CRAB CAKE** our famous jumbo lump crab cake, lettuce, tomato, brioche roll | 28

**TUNA POWERHOUSE** rare seared tuna, sprouts, cucumber, scallion, avocado, spicy mayo, maple-soy aioli, flour tortilla wrap | 22

**SEAFOOD CLUB** crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, duke's mayo, choice of bread | 28

## SOUPS

**SPLIT LEVEL** *gf*  
cup | 9 • bowl | 11

**CHICKEN NOODLE**  
cup | 6 • bowl | 8

*Our fried items are cooked in 100% beef tallow.  
An upcharge of \$2 will be applied for side substitutions.*

*Please inform your server of any relevant allergy information.*

# SPECIALTY COCKTAILS

**INDIGO OVERDRIVE** bluecoat gin, lavender syrup, fresh blueberries, lemon, fee foam, garnished with lemon wheel | 14

**BUZZING BERRY** tincup bourbon, fresh blackberries, simple syrup, mint, lemon juice | 14

**ITALIAN GREYHOUND** hangar one vodka, aperol, simple syrup, fresh grapefruit juice | 14

**SEA LEGS** bruichladdich the laddie, 400 conejos mezcal, orgeat, fresh lime, celery bitters, fee foam, angostura bitters on top | 15

**GEORGIA ON MY MIND** tesseron composition, combier peach liqueur, peach purée, fresh lemon, simple syrup, fee foam, angostura bitters | 15

**PAINT IT BLACKBERRY** dobel diamanté tequila, fresh blackberries, jalapeno, cilantro, agave, fresh lime, ginger ale | 16

**CHESAPEAKE BLOODY MARY** three olives vodka, george's bloody mary mix, crab, shrimp, bacon, celery, olives | 17

**NITRO COLD BREW ESPRESSOTINI** griffo cold brew liqueur, three olives vanilla vodka, kahlua, housemade cold brew, cinnamon | 15

**BRAND NEW CADILLAC MARGARITA** dobel diamanté tequila, cointreau, fresh lime juice, simple syrup | 15

**CRIMSON HOUR** dobel diamanté tequila, cointreau, blood orange syrup, lime juice, splash of club soda, tajin rim | 17

**SUPER FILTHY MARTINI** wheatley vodka, carpano antica vermouth wash, olive juice, bleu cheese olives | 15

**ESPRESSO OLD-FASHIONED** elijah craig bourbon, amaro montenegro, espresso, cherry brown sugar syrup, aztec chocolate bitters | 15

**MANHATTAN** whistle pig 10yr rye, carpano antica sweet vermouth, black walnut bitters | 16

**SIGNATURE OLD-FASHIONED** tincup bourbon, luxardo liquor, simple syrup, solerno blood orange, angostura bitters | 15

# BEVERAGES

cappuccino | 4.5 • espresso | 3.5  
coffee | 3.75 • orange juice | 4  
cranberry juice | 4 • pineapple juice | 4  
milk | 4 • chocolate milk | 4

saratoga spring 500ml | 4  
acqua panna 1L | 7  
pelligrino 250ml | 4 • 1L | 7  
fevertree elderflower tonic | 5  
maine root ginger beer | 5

# MOCKTAILS

**SWEET & LO** lavender syrup, lemon juice, fresh blueberries, basil, water | 9

**NIGHTINGALE** american elderberry syrup, fresh basil, fresh lemon & lime, club soda | 11

**LYCHEE MIST** lychee purée, ginger syrup, fresh lime, club soda | 11

**TICKLED PINK** elderflower tonic, fresh grapefruit, fresh lime, club soda | 11

**JALAPEÑO GINGER SPRITZ** fresh lime, ginger beer, club soda, jalapeño | 11

**JOSE'S COLLINS** cucumber, fresh lemon, simple syrup, club soda | 11

# CRUSHES & MULES

**ORANGE CRUSH** three olives orange vodka, fresh orange, triple sec, club soda | 11

**GRAPEFRUIT CRUSH** rock town grapefruit vodka fresh grapefruit, st. germaine, club soda | 11

**CUCUMBER WATERMELON CRUSH** rock town watermelon vodka, watermelon purée, fresh cucumbers, lime juice, tajin rim | 10

**MARYLAND MULE** sagamore rye, ginger beer, housemade ginger syrup, fresh lime | 14

**MOSCOW MULE** wheatley vodka, ginger beer, housemade ginger syrup, fresh lime | 13

# WINES BY THE GLASS

## ROSÉ

**VILLA VIVA COTES DE THAU** • France | 13  
**WHISPERING ANGEL** • France | 17

## WHITES

**BROADBENT VINHO VERDE** • Portugal | 14  
**FRANCIS COPPOLA PINOT GRIGIO** • Italy | 15  
**SANTA MARGHERITA PINOT GRIGIO** • Italy | 17  
**DR. HANS VON MULLER RIESLING KABINETT** • WA | 13  
**BOORDY RIESLING** • MD | 14  
**THE LITTLE SHEEP SAUVIGNON BLANC** • NZ | 15  
**DECOY SAUVIGNON BLANC** • CA | 16  
**KENDALL JACKSON VINTERNER'S RESERVE CHARDONNAY** • CA | 15  
**SONOMA CUTRER RUSSIAN RIVER CHARDONNAY** • CA | 17

## REDS

**FOX LANE PINOT NOIR** • CA | 13  
**OREGON BREEZE PINOT NOIR** • OR | 14  
**CAMINA TEMPRANILLO** • Spain | 12  
**COPPOLA BLUE LABEL MERLOT** • CA | 14  
**PENFOLDS MAX'S SHIRAZ-CAB** • Australia | 14  
**TERRE DI BÒ BAROLO** • Italy | 17  
**KADABRA MALBEC** • Argentina | 14  
**JOSH CELLARS CABERNET** • CA | 14  
**COPPOLA DIRECTOR'S CUT CABERNET** • CA | 16  
**ORIN SWIFT ABSTRACT BLEND** • CA | 17

## SPARKLING

**FREIXENET CARTA NEVADA BRUT** • Spain | 10  
**VILLA JOLANDA PROSECCO** • Italy | 12  
**LA MARCA PROSECCO ROSÉ** • Italy | 12

# HAPPY HOUR

FOOD 2-5 PM | DRINKS 2-6 PM  
MON - FRI (BAR ONLY)

**\$7 PROSECCO**

**\$7 SPARKLING ROSÉ**

**\$7 MOSCOW MULES**

**\$7 MARYLAND MULES**

**\$4 ASSORTED SELTZERS**

**\$4 MARYLAND BEERS**

**\$2.50 BUD LIGHT, BUD, COORS LIGHT, MILLER LITE, MICHELOB ULTRA**

**\$2 OFF ALL WINES BY THE GLASS**

**\$1 OFF HOUSE LIQUORS**

# DRAFT BEER

## ORIGINAL BAR

**ANGRY ORCHARD** | 7  
**STELLA ARTOIS** | 8.5  
**BLUE MOON** | 8.5  
**DOGFISH 60-MIN IPA** | 7  
**UNION DUCKPIN PALE ALE** | 6.5  
**UNION OLD PRO GOZE SOUR** | 6.5  
**NEW BELGIUM FAT TIRE** | 7  
**GUINNESS** | 7.5  
**GOOSE ISLAND IPA** | 7  
**SAM ADAMS SEASONAL** | 7  
**BUD LIGHT** | 5  
**YUENGLING** | 5

## CENTER & OUTSIDE

**HEAVY SEAS LOOSE CANNON IPA** | 7  
**RAR NANITOKE NECTAR IPA** | 7  
**UNION ZADIE'S LAGER** | 5  
**UNION DIVINE IPA** | 7  
**LAGUNITAS IPA** | 7  
**CIGAR CITY FANCY PAPERS HAZY IPA** | 8.5  
**BIG TRUCK HALF CAB HAZY IPA** | 8.5  
**BIG TRUCK TOPLESS BLONDE ALE** | 7  
**SOUTH COUNTY EL TEJON LAGER** | 6.5  
**PACIFICO CERVEZA** | 6.5  
**SIERRA NEVADA HAZY LITTLE THING IPA** | 7  
**ALLAGASH WHITE** | 7  
**GUINNESS BLONDE** | 6

**GENERAL MANAGER** | Angela Lusk

**EXECUTIVE CHEF** | Santos Zelaya

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**OWNED & OPERATED BY** The Dellis Family