

from our family to yours . . .

. . . flavorful. fresh. classics.

cocktails

MARYLAND MULE

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

MOSCOW MULE

tito's vodka, ginger beer, fresh lime, ginger syrup | 9

MICHAEL'S BUCK

tin cup whiskey, fresh strawberries, fresh lemon, bitters, ginger beer, simple syrup | 8

OLD FASHION

old scout bourbon, blood orange liqueur, fresh orange, bitters, sugar, cherry | 10

wines by the glass

HOUSE WINES

Chardonnay Copperidge, CA | 6.5

White Zinfandel Copperidge, CA | 6.5

Pinot Grigio Copperidge, CA | 6.5

Merlot Canyon Road, CA | 6.5

Cabernet Copperidge, CA | 6.5

PROSECCO

Lamarca, Italy | 9

PINOT GRIGIO

Voga, Italy | 8

Santa Margherita, Italy | 14

RIESLING

14 Hands, WA | 8

Boordy, MD | 8

WHITE ZINFANDEL

Beringer, CA | 7

ROSÉ

Mont Gravet Cinsault | 8

SAUVIGNON BLANC

Ponga, New Zealand | 9

Provenance, Napa | 12

CHARDONNAY

Hess Select, CA | 9

Kendall Jackson Vintners Reserve, CA | 10

Sonoma Cutrer Russian River, CA | 12

PINOT NOIR

Mirassou, CA | 8

Angeline, CA | 10

Gloria Ferrer Etesian, CA | 11

TEMPRANILLO

Albali Reserva, Spain | 9

MERLOT

Blackstone, CA | 9

SHIRAZ

Penfolds Thomas Hyland, Australia | 9

ZINFANDEL

Ravenswood, CA | 9

MALBEC

Punto Final Classico, Argentina | 9

Ruta 22, Argentina | 9

CABERNET

Josh Cellars North Coast, CA | 9.5

Hess Select, CA | 11

Newton, CA | 12

RED BLEND

Marietta Old Vine Red, CA | 10

starters

PAN SEARED SEA SCALLOPS

spaghetti squash bruschetta, basil oil, crispy prosciutto | 16

FRIED GREEN TOMATO STACK

green tomatoes, cornmeal breading, field greens, jumbo lump crabmeat, lemon beurre blanc | 14

BURRATA

red vine tomatoes, yellow grape tomatoes, fresh basil, olive oil, balsamic reduction | 11

OYSTERS IMPERIAL

jumbo lump crab, imperial sauce, lemon | 15

CRAB & SHRIMP DIP

crabmeat, baby shrimp, cream cheese, provolone, garlic bread | 13

FRIED CALAMARI

marinara, thai chili sauce | 12

GRILLED CALAMARI

baby spinach, tomatoes, lemon-basil aioli | 12

WINGS

choice of buffalo, honey bbq or old bay, celery, blue cheese dressing | 12

ONION RINGS

chipotle dipping sauce | 8.5

MINI CRAB CAKES

(4) tartar, cocktail, lemon | 16

DUCK TRAP FARMS SMOKED SALMON

red onions, capers, toast points, cucumbers, horseradish sauce | 12

COLOSSAL CRAB COCKTAIL

horseradish sauce, cocktail, lemon | 16.5

SEARED AHI TUNA

sesame crust, seaweed salad, pickled ginger, wasabi, crispy wontons | 12.5

CHARBROILED OYSTERS

baked with romano, parmesan, garlic bread | 13

SAUTEED MUSSELS

white wine, butter, garlic, shallots, crostini | 13

OYSTERS OR CLAMS CASINO

bell pepper compound butter, bacon, italian bread crumbs oysters | 13 clams | 10

COCONUT SHRIMP

thai dipping sauce | 9.5

SHRIMP COCKTAIL

cocktail, lemon | 14.5

steamer selections

STEAMED SHRIMP

old bay, onions | (1/2 lb) 14.5 | (1 lb) 26

U-4 SHRIMP

like small lobster tails, old bay, cocktail, butter | 12

LITTLE NECK CLAMS

(8) old bay butter, lemon | 10

raw bar selections

BLUE POINT OYSTERS (NY)

plump, clean, slightly salty, crisp finish, cocktail, mignonette | 2 EA

SKINNY DIPPER (MD)

plump, medium brine, clean & buttery finish | 2 EA

MALPEQUE (PEI)

light-bodied, balanced saltiness and sweetness, cocktail, mignonette | 2 EA

WARSHORE (VA)

medium-bodied, mid-range salinity, mild-sweet finish, cocktail, mignonette | 2 EA

TOP NECK CLAMS

on half shell, lemon | 8

salads

RANCHERO

baby kale, arugula, jalapeno cornbread croutons, shaved parmesan, roasted red peppers, avocado, charred tomatoes, roasted corn, crispy tortilla strips, poblano-avocado ranch dressing | 12

CAESAR

romaine, housemade caesar dressing, garlic-herb croutons, shaved parmesan cheese | 8

ASIAN TUNA

sesame crusted tuna, field greens, asian style vinaigrette, wasabi | 14

WEDGE

iceberg wedge, red onion, grape tomatoes, crispy bacon, bleu cheese crumbles, bleu cheese dressing | 9

GREEK

field greens, feta, kalamata olives, onions, green bell pepper, grape tomatoes, cucumbers, anchovies, housemade traditional greek dressing | 11

add the following to any salad: seasoned grilled chicken (7) seasoned filet mignon (9) | jumbo shrimp: 3 U-10 (10) crab cake (16) | colossal jumbo crabmeat (10) | fresh catch (1/2) portion (market price) | blackened (1)

specialty soups

MARYLAND CRAB

5.5 (cup) | 6.5 (bowl)

CREAM OF CRAB

7 (cup) | 8.5 (bowl)

SPLIT LEVEL CRAB

a mix of maryland crab & cream of crab 6.5 (cup) | 7.5 (bowl)

CHICKEN NOODLE

3.75 (cup) | 5.5 (bowl)

SOUP DU JOUR

PRICED DAILY

from our family to yours . . .

EST. 1984
MICHAEL'S
Cafe

. . . flavorful. fresh. classics.

small plates

SHRIMP & FETA

cocktail shrimp, sliced tomatoes, field greens, crumbled feta, tomato coulis | 15

TUNA OR CHICKEN SALAD PLATTER

cucumbers, grape tomatoes, deviled egg, coleslaw | 10.5

SHRIMP SALAD PLATTER

cucumbers, grape tomatoes, deviled egg, coleslaw | 15

TRIO SALAD PLATTER

chicken, tuna and shrimp salad, cucumbers, grape tomatoes, deviled egg, coleslaw | 16

sandwiches

served with housemade kettle chips and pickle spear

PESTO GRILLED CHICKEN CIABATTA

marinated grilled chicken, basil pesto mayo, smoked gouda, bacon, bibb lettuce, tomatoes | 11.5

STEAK SANDWICH

bistro filet marinated in smoked paprika-rosemary-thyme, signature steak seasoning, herb focaccia, bibb lettuce, tomato, pepper-jack, roasted garlic-red pepper aioli, crispy onions, fries | 16

CRAB CAKE SANDWICH

all jumbo lump crabmeat, broiled or fried on your choice of bread or brioche roll 5 oz. | 16 10 oz. | 31

LOBSTER CRAB CAKE SANDWICH

our famous 5 oz. crab cake blended with lobster meat | 18

LAUREN'S DELI

sliced turkey breast, slaw, avocado, lettuce, pepper jack cheese, basil mayo, pumpnickel raisin bread | 10.5

REUBEN SANDWICH

sliced corned beef, rye bread, sauerkraut, thousand island, swiss cheese | 11

OPEN FACED HOT TURKEY

pulled turkey, white bread, turkey gravy, cranberry, mashed potatoes or french fries | 14

GARDEN VEGETABLE WRAP

hummus, baby kale, arugula, tomato, roasted red peppers, carrots, onions, avocado, sprouts, honey mustard, fruit salad | 9

SHRIMP SALAD SANDWICH

choice of bread with lettuce and tomato | 13

CHICKEN OR TUNA SALAD SANDWICH

choice of bread with lettuce and tomato | 8.5

BLT

bacon, lettuce, tomato, mayo, choice of bread | 8.5

please only one check per table

land

STEAK & CAKE

5 oz. crab cake, 7 oz. seasoned usda prime filet mignon, choice of two sides | 43

NEW YORK STRIP

13 oz. seasoned center cut usda prime, choice of two sides | 30

FILET MIGNON

7 oz. seasoned usda prime, choice of two sides | 29

COWBOY RIBEYE

22 oz. seasoned usda prime bone-in ribeye, choice of two sides | 42

FRENCH CUT PORK CHOP

12 oz., roasted fingerling potatoes, haricots vert, creamy mushroom-dijon gravy | 18

SLOW BRAISED ENGLISH CUT SHORT RIB

mashed potatoes, mirepoix, red wine demi glace | 32

BBQ BABY BACK RIBS

full rack, mesquite fries, coleslaw | 18

CHICKEN MARSALA

sautéed mushrooms, marsala pan sauce, rice pilaf, choice of one side | 17

CHICKEN FRANCAISE

classic egg batter, lemon-butter sauce, choice of two sides | 17

steak additions

add sauteed mushrooms & onions (4)
topped with crab imperial (10)
additional sauce available (2): peppercorn,
mushroom marsala, grand marnier demi
consuming meats cooked under medium is a
potential for a health risk

burgers & clubs

each of our beef burgers is a 10 oz. custom blend of shortrib, chuck and brisket | all burgers served with french fries and pickle spear | all clubs served with housemade kettle chips and pickle spear (add fries for an additional 3)

DELUXE BURGER

your choice of toppings, brioche bun (add a sunny side up egg robin style for 2) | 12.5

TURKEY BURGER

jerk-mango mayo, alfalfa sprouts, avocado, provolone, bibb lettuce, tomato, brioche bun, sweet potato fries | 13

CLUB

turkey, ham or both, bacon, lettuce, tomato, mayo, american cheese, choice of bread | 11

SEAFOOD CLUB

jumbo lump crab cake, shrimp salad, bacon, lettuce, tomato, mayo | 17.5

cheeses: swiss, american, pepper jack, provolone, smoked gouda, cheddar

sea

CRAB CAKE

our family recipe, broiled or fried, choice of two sides single | 19 double | 34

LOBSTER CRAB CAKE

our famous 5 oz. crab cake blended with lobster meat, choice of two sides single | 20 double | 36

COLOSSAL CRAB CAKE

a 10 oz. version of our family recipe, broiled or fried, choice of two sides | 34

POTATO CRUSTED SALMON

asparagus, jumbo lump crab, white wine garlic-butter reduction | 32

ROCKFISH NICHOLAS

flown in daily, jumbo lump crabmeat, leeks, lemon beurre blanc, rice, vegetable of the day | 31

CRAB IMPERIAL

jumbo lump crab, imperial sauce, choice of two sides | 27

STUFFED SHRIMP

three jumbo shrimp stuffed with crab imperial, choice of two sides | 28

CHEF'S FRESH CATCH

a rotating selection of fresh fish options | choice of preparation | **MARKET PRICE**
horseradish encrusted 4 | soy glazed 3 | lemon-crab beurre blanc 8 | lemon butter 4 | stuffed with crab imperial 10

a la carte

fries (3) | sweet potato fries (4) | baked potato (4)
mashed potato (3) | mac & cheese (3 with entree, 6 without)
broccolini (5) | rice pilaf (3) | roasted beets (3)
coleslaw (3) | house salad (6) | fruit salad (5)
vegetable du jour | stuff any entrée with crab imperial (10)

gluten free suggestions

STARTERS

pan seared sea scallops

grilled calamari

colossal crab cocktail

shrimp cocktail

SALADS

caesar salad (request no croutons)

wedge salad

greek salad

grilled chicken salad (request no bun)

SMALL PLATES

shrimp & feta

tuna or chicken salad platter

shrimp salad platter

trio platter

BURGERS

all burgers (request no bun)

LAND/SEA

all steaks

fresh catch prepared broiled

ACQUA PANNA
500 ml. | 3 1L | 5.5

FIJI
500 ml. | 2.75 1L | 5

S. PELLEGRINO
SPARKLING 1L | 6