

from our family to yours . . .

. . . flavorful. fresh. classics.



cocktails

WATERMELON JALAPEÑO MULE
three olives watermelon, fresh watermelon juice, ginger beer, fresh lime juice, sliced jalapeno, fresh mint | 10

MARYLAND MULE
sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 11

BRAND NEW CADILLAC MARGARITA
dobel tequila, fresh lime juice, cointreau, simple syrup, black salt rim | 10

MICHAEL'S BUCK
tin cup whiskey, strawberries, lemon, angostura bitters, ginger beer | 8

wines by the glass

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, France | 8
Kim Crawford, New Zealand | 10

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
Lyric by Etude, Santa Barbara | 10

TEMPRANILLO
Albali Reserva, Spain | 9

MERLOT
Blackstone, CA | 9

SHIRAZ-CABERNET
Penfolds Koonunga Hill, 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
Awning Estate, Chile | 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

CRAB & SHRIMP DIP
crabmeat, baby shrimp, cream cheese, provolone, garlic bread | 13

FRIED CALAMARI
marinara, thai chili sauce | 12.5

WINGS
choice of buffalo, honey bbq or old bay, celery, blue cheese dressing | 12.5

ONION RINGS
chipotle dipping sauce | 8.5

MINI CRAB CAKES
(4) tartar, cocktail, lemon | 16.5

DUCK TRAP FARMS SMOKED SALMON
red onions, capers, toast points, cucumbers, horseradish sauce | 13

COLOSSAL CRAB COCKTAIL
horseradish sauce, cocktail, lemon | 18

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 | 15

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

MALPEQUE OYSTERS (PEI)
light-bodied, balanced saltiness and sweetness, cocktail, mignonette | 2 EA

CHEF'S SELECTION OYSTERS
ask your server | 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 | 9

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
6 (cup) | 7 (bowl)

CREAM OF CRAB
7.5 (cup) | 9 (bowl)

SPLIT LEVEL CRAB
a mix of maryland
crab & cream of crab
7 (cup) | 8 (bowl)

CHICKEN NOODLE
4 (cup) | 5.5 (bowl)

SOUP DU JOUR
PRICED DAILY

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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 | 12

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. | 16.5 10 oz. | 32

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, pumpernickel 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 | 13.5

CHICKEN OR TUNA SALAD SANDWICH

choice of bread with lettuce and tomato | 8.5

BLT

bacon, lettuce, tomato, mayo, choice of bread | 9

please only one check per table

land

STEAK & CAKE

5 oz. crab cake, 7 oz. seasoned usda prime filet mignon, choice of two sides | 45

NEW YORK STRIP

13 oz. seasoned center cut usda prime, choice of two sides | 35

FILET MIGNON

7 oz. seasoned usda prime, choice of two sides | 32

COWBOY RIBEYE

22 oz. seasoned usda prime bone-in ribeye, choice of two sides | 44

FRENCH CUT PORK CHOP

12 oz., roasted fingerling potatoes, haricots vert, creamy mushroom-dijon gravy | 19

BBQ BABY BACK RIBS

full rack, mesquite fries, coleslaw | 19

CHICKEN MARSALA

sautéed mushrooms, marsala pan sauce, rice pilaf, choice of one side | 18

CHICKEN FRANCAISE

classic egg batter, lemon-butter sauce, choice of two sides | 18

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

bacon, cheese & choice of toppings, brioche bun (add a sunny side up egg robin style for 2) | 13

TURKEY BURGER

jerk-mango mayo, alfalfa sprouts, avocado, provolone, bibb lettuce, tomato, brioche bun, sweet potato fries | 14

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 | 20 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 | 32

CRAB IMPERIAL

jumbo lump crab, imperial sauce, choice of two sides | 28

STUFFED SHRIMP

three jumbo shrimp stuffed with crab imperial, choice of two sides | 29

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, 7 without)
broccoli (5) | rice pilaf (3) | roasted beets (3)
coleslaw (3) | house salad (6) | fruit salad (5)
vegetable du jour | stuff any entrée with crab imperial (11)

gluten free suggestions

STARTERS

pan seared sea scallops
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