

from our family to yours . . .

. . . flavorful. fresh. classics.

cocktails

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 | 9

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

Camina, Spain | 8

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

TUNA POKE BOWL

ponzu vinaigrette, nori, scallions, soy beans, cucumber, avocado, shaved radish | 16

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 | 13

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

CHARBROILED OYSTERS

baked with romano, parmesan, garlic bread | 13

SAUTEED MUSSELS

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

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

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

8 (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

from our family to yours . . .

EST. 1984

MICHAEL'S

Cafe

. . . flavorful. fresh. classics.

small plates

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](#)

BRAISED BEEF SHORT RIB
farro risotto, demi glace, boursin, arugula, radish salad | [26](#)

FRENCH CUT PORK CHOP
12 oz., roasted fingerling potatoes, haricots vert, creamy mushroom-dijon gravy | [20](#)

BBQ BABY BACK RIBS
full rack, mesquite fries, coleslaw | [19](#)

ROASTED HALF CHICKEN
haricot vert, fingerling potatoes, caramelized shallots lemon thyme sauce | [24](#)

CHICKEN MARSALA
sautéed mushrooms, marsala pan sauce, rice pilaf, choice of one side | [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](#)

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](#)

SEARED HALIBUT
cauliflower puree, roasted baby carrots, sambal oelek beurre blanc | [34](#)

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, 8 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 (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

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](#)