

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

### SPARKLING ROSÉ

Rotari Brut, Italy | 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 | 14.5

### BURRATA

red vine tomatoes, yellow grape tomatoes, fresh basil, olive oil, balsamic reduction | 12

### CRAB & SHRIMP DIP

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

### FRIED CALAMARI

fresh cut, marinara, thai chili sauce | 13

### 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 | 17

### 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 | 14

### SAUTEED MUSSELS

white wine, butter, garlic, shallots, crostini | 14

### 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 | 13

### 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 | 10

### 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) | 8.5 (bowl)

### CHICKEN NOODLE

4.5 (cup) | 5.5 (bowl)

### SOUP DU JOUR

PRICED DAILY

EST. 1984

# MICHAEL'S Cafe

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## 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 | [12.5](#)

**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. | [17](#) 10 oz. | [33](#)

**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 | [11](#)

**REUBEN SANDWICH**  
sliced corned beef, rye bread, sauerkraut, thousand island, swiss cheese | [12](#)

**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 | [9.5](#)

**SHRIMP SALAD SANDWICH**  
choice of bread with lettuce and tomato | [13.5](#)

**CHICKEN OR TUNA SALAD SANDWICH**  
choice of bread with lettuce and tomato | [9](#)

**BLT**  
bacon, lettuce, tomato, mayo, choice of bread | [9.5](#)

please only one check per table

## land

**STEAK & CAKE**  
5 oz. crab cake, 7 oz. seasoned usda prime filet mignon, choice of two sides | [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 | [46](#)

**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 | [21](#)

**BBQ BABY BACK RIBS**  
full rack, mesquite fries, coleslaw | [20](#)

**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 9 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 | [18](#)

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

## sea

**CRAB CAKE**  
our family recipe, broiled or fried, choice of two sides single | [20.5](#) double | [34](#)

**LOBSTER CRAB CAKE**  
our famous 5 oz. crab cake blended with lobster meat, choice of two sides single | [21](#) 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 | [34](#)

**CRAB IMPERIAL**  
jumbo lump crab, imperial sauce, choice of two sides | [29](#)

**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 [11](#)

## a la carte

fries (3) | sweet potato fries (4) | baked potato (5)  
mashed potato (3) | mac & cheese (3 with entree, 8 without)  
broccoli (5) | rice pilaf (3) | roasted beets (4)  
coleslaw (3) | house salad (6) | fruit salad (5)  
vegetable du jour | stuff any entrée with crab imperial (11)

gluten free menu available upon request

ACQUA PANNA  
500 ml. | [3](#) 1L | [5.5](#)

FIJI  
500 ml. | [2.75](#) 1L | [5](#)

S. PELLEGRINO  
SPARKLING 1L | [6](#)