

from our family to yours . . .

. . . flavorful. fresh. classics.

cocktails

AIR DRAWN DAGGER LEMONDADE

dobel tequila, fresh lemon, agave, rosemary, sugar rim | [11](#)

LAUDY

dobel tequila, ancho Reyes, ginger shrub, egg white | [10](#)

BRAND NEW CADILLAC MARGARITA

dobel tequila, cointreau, simple syrup, black salt | [10](#)

MARYLAND MULE

sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | [11](#)

mocktails

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | [7](#)

JALAPENO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeno | [7](#)

wines by the glass

VINHO VERDE

Broadbent, Portugal | [8](#)

PROSECCO

Lamarca, Italy | [9](#)

PINOT GRIGIO

Voga, Italy | [9](#)

Santa Margherita, Italy | [14](#)

RIESLING

14 Hands, WA | [8](#)

Boordy, MD | [8](#)

ROSÉ

Mont Gravet Cinsault, France | [8](#)

Mont D'Azur Cloud Chaser, France | [11](#)

Kim Crawford, New Zealand | [10](#)

SPARKLING ROSÉ

Rotari Brut, Italy | [10](#)

Rotari Brut Rosé 187m, Italy | [10](#)

Luc Belaire Rare Rosé 375m, France | [40](#)

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](#)

Coppola Director's Cut, CA | [13](#)

RED BLEND

Marietta Old Vine Red, CA | [10](#)

starters

BLUEFIN TUNA TARTARE

chili-soy marinade, spicy mayo, 63° egg, mint, basil, cilantro | [17](#)

FRIED GREEN TOMATO STACK

green tomatoes, cornmeal dredge, field greens, jumbo lump crabmeat, lemon beurre blanc | [14.5](#)

CRAB & SHRIMP DIP

house cheese blend, scallions, garlic bread | [13](#)

FRIED CALAMARI

charred shishito aioli, fried cherry peppers, grilled lemon | [14](#)

WINGS

choice of buffalo, honey bbq or old bay, celery, bleu cheese dressing | [13](#)

PETITE MARYLAND CRAB CAKES

(4) broiled or fried, fresh lemon | [18](#)

SMOKED SALMON TOAST

duck trap farms smoked salmon, whipped herb cream cheese, capers, red onion, hard egg, dill | [13](#)

CHARBROILED OYSTERS

herb butter, romano, parmesan, crostini | [14](#)

PEI MUSSELS

white wine, butter, garlic, shallots, baguette | [14](#)

GRILLED LAMB CHOPS

roasted garlic tahini, grilled squash, chermoula, pickled onions | [16.5](#)

BLISTERED SHISHITO PEPPERS

toasted peanuts, chili-garlic oil, maple-soy aioli, sea salt | [7.5](#)

steamer selections

STEAMED SHRIMP

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

U-3, U-4, U-5 SHRIMP

like small lobster tails, old bay, cocktail, butter | [MARKET PRICE](#)

MIDDLE 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](#)

COLOSSAL CRAB COCKTAIL

horseradish sauce, cocktail, lemon | [18](#)

SHRIMP COCKTAIL

U-10 shrimp, Old Bay, fresh lemon | [15](#)

salads

CAESAR

romaine, housemade caesar dressing, garlic-herb croutons, shaved parmesan cheese | [9](#)

THE CHOPHOUSE

marinated bavette steak, iceberg wedge, pickled onion, cherry tomatoes, radishes, bacon lardons, bleu cheese dressing | [22](#)

GREEK

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

BURRATA

mint pesto, cherry tomatoes, prosciutto di parma, toasted pistachio, grilled baguette | [13](#)

add the following to any salad: seasoned grilled chicken (7) | marinated bavette steak (12) | jumbo shrimp: 3 U-10 (10) | crab cake (16) | colossal jumbo crabmeat (10) | fresh catch (1/2) portion (market price) | blackened (1) | soft shell crab (18) | scallops-3 (12)

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](#)

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 | 11.5

SHRIMP SALAD PLATTER
cucumbers, grape tomatoes, deviled egg, coleslaw | 16.5

TRIO SALAD PLATTER
chicken, tuna and shrimp salad, cucumbers, grape tomatoes, deviled egg, coleslaw | 18

OPEN FACED HOT TURKEY
oven-roasted turkey, white bread, turkey gravy, cranberry, mashed potatoes or french fries | 14

sandwiches

served with housemade kettle chips and pickle spear

CRAB CAKE SANDWICH
all jumbo lump crabmeat, broiled or fried on your choice of bread or brioche roll 5.5 oz. | 19

LAUREN'S DELI
sliced turkey breast, slaw, avocado, lettuce, pepper jack cheese, basil mayo, pumpnickel raisin bread | 11

REUBEN SANDWICH
sliced corned beef, rye bread, sauerkraut, thousand island, swiss cheese | 12

GARDEN VEGETABLE WRAP
hummus, baby kale, arugula, tomato, roasted red peppers, carrots, onions, avocado, sprouts, honey mustard | 9.5

SHRIMP SALAD SANDWICH
jumbo gulf shrimp, dellis family recipe, choice of bread | 14.5

MAINE LOBSTER ROLL
hot tail & claw meat, beurre monté, tarragon, buttered split-top roll | 25

CHICKEN OR TUNA SALAD SANDWICH
choice of bread | 10

BLT
bacon, lettuce, tomato, mayo, choice of bread | 9.5

GULF SHRIMP PÓ BOY
fried jumbo shrimp, shredded lettuce, tomato, garlic-dill pickles, remouladé, french baguette | 14

CHEESHANK
braised beef shank, caramelized onions, white cheddar, charred shishito aioli, toasted french baguette | 16

please only one check per table
20% gratuity will be added to checks over \$150 after 10 PM

land

all of our steak cuts are USDA prime grade, hand-selected for optimal flavor, seasoned with our special blend, and served with cobbled potatoes and haricot verts

STEAK & CAKE
7 oz. center-cut filet mignon and our 5.5oz. signature crab cake | 44

NEW YORK STRIP
13 oz. center-cut short loin, medium fat, grassy-savory flavor | 33

FILET MIGNON
7 oz. center-cut tenderloin, lean, mild beef flavor | 32

COWBOY RIBEYE
22 oz. bone-in rib section, high fat, strong beef flavor | 44

BRAISED BEEF SHORT RIB
creamy mashed potatoes, funky funghi wild mushrooms, veal demi, sautéed baby spinach | 28

SMOKED BABY BACK RIBS
full rack, fries, creamy slaw, sweet & smokey BBQ | 20

PLEASE NO SUBSTITUTIONS

steak additions
topped with crab imperial (11)
consuming meats cooked under medium is a potential for a health risk

burgers & clubs

each of our beef burgers is a 8 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, american cheese, lettuce, tomato, mayo | 18

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

sea

CRAB CAKE
our family recipe, broiled or fried, choice of two classic sides 5.5oz | 23 double | 43

COLOSSAL CRAB CAKE
an 11 oz. version of our family recipe, broiled or fried, choice of two classic sides | 43

CIOPPINO
P.E.I mussels, middleneck clams, U-10 gulf shrimp, chef's daily fish selection, spicy saffron tomato broth, herbs, & grilled baguette | 33

ROCKFISH
locally-caught striper, farro risotto, n'duja, wild mushroom escebeche | 30

CRAB IMPERIAL
jumbo lump crab, imperial sauce, choice of two classic sides | 29

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

CHEF'S FRESH CATCH
our chef's daily fish feature | [MARKET PRICE](#)
horseradish encrusted 4 | soy glazed 3 | lemon-crab beurre blanc 8 | lemon butter 4 | stuffed with crab imperial 11

classic sides

fries (3) | sweet potato fries (4) | mashed potatoes (3)
cobbled potatoes (5) | coleslaw (3) | haricots vert (5)

seasonal sides

fried brussels - gold fever, bleu cheese, scallions (7)
braised funky funghi wild mushrooms (10)
creamed corn - herb butter, chives (7)
braised greens - smoked ham hock, pepper vinegar, maple (7)
beets a la plancha - sherry vinegar, herb butter, crispy farro, greek yogurt, dill (8)

[gluten free preparations available upon request for select items](#)

ACQUA PANNA
500 ml. | 3 1L | 5.5

FIJI
500 ml. | 2.75 1L | 5

S. PELLEGRINO
SPARKLING 1L | 6