

# MICHAEL'S *Cafe*

## DINNER

### DAILY SPECIALS

sunday • brunch | 10-3 & lobster night | 5pm  
monday • beer, bourbon, bbq featuring  
1/2 price burgers & steamed shrimp  
(bar areas only)

tuesday • taco & tequila tuesday  
wednesday • wine wednesday featuring a  
mediterranean night menu after 5pm  
thursday • prime rib night  
friday • live music | 9pm  
saturday • brunch | 10-3

## STARTERS

### CHARRED SHISHITO PEPPERS

chili-garlic oil, maple-soy aioli, toasted peanuts,  
sea salt | seven. fifty

### LAMB CHOPS

roasted garlic tahini, grilled squash, chermoula,  
pickled onion | sixteen. fifty

### GRILLED OCTOPUS

preserved jimmy nardello peppers, salsa verde,  
grilled lemon | eighteen

### PETITE MARYLAND CRAB CAKES

lemon-basil aioli, microgreens | eighteen

### CHARBROILED OYSTERS

herb butter, romano & parmigiano-reggiano,  
crostini | fourteen

### MOULES FRITES

P.E.I. mussels, beer broth, bistro fries, garlic aioli | fifteen

### FRIED CALAMARI

fried cherry peppers, charred shishito aioli,  
grilled lemon | fourteen

### SMOKED SALMON TOAST

duck trap farms salmon, whipped herb cream cheese,  
capers, onion, hard egg, dill, grilled rye | thirteen

### CRAB DIP

lump crab, house cheese blend, scallions,  
griddled baguette | fourteen

### PUB WINGS

house buffalo or old bay, celery, blue cheese | thirteen

## SALADS

### MARKET SALAD

chef's weekly selection  
of local produce | eight

### BURRATA

mint pesto, tomatoes,  
prosciutto di parma, baby  
arugula, toasted pistachio,  
grilled baguette | thirteen

### CAESAR

romaine, parmigiano-  
reggiano, garlic-herb  
croutons, creamy caesar  
dressing | nine

### GREEK

romaine, field greens,  
feta, kalamata olive, onion,  
bell pepper, cucumber,  
tomato, anchovies, house  
dressing | eleven

### THE CHOPHOUSE

grilled bavette steak,  
iceberg wedge, tomato,  
radish, pickled onion,  
bacon, bleu cheese  
dressing | twenty two

## SANDWICHES

### CRAB CAKE SANDWICH

our famous jumbo lump  
crab cake, broiled or fried,  
lettuce, tomato, brioche  
roll | nineteen

### MAINE LOBSTER ROLL

hot tail & claw meat, beurre  
monté, tarragon, buttered  
split-top roll | twenty five

### GULF SHRIMP PO' BOY

fried jumbo shrimp, shred-  
ded lettuce, tomato, garlic-  
dill pickles, remoulade,  
baguette | fifteen

### SHRIMP SALAD

jumbo gulf shrimp, Dellis  
family recipe, lettuce, tomato,  
white bread | fourteen. fifty

### SEAFOOD CLUB

our famous jumbo lump  
crab cake & shrimp salad,  
applewood smoked  
bacon, lettuce, tomato,  
mayo, toasted white  
bread | eighteen

### CHEESHANK

braised beef shank,  
caramelized onions,  
cherry hot peppers, white  
cheddar, charred shishito  
aioli, baguette | sixteen

### CLASSIC BURGER

custom blend of short rib &  
brisket, applewood smoked  
bacon, american cheese,  
iceberg, tomato, pickles,  
onion, secret sauce, brioche  
bun | fourteen

## AWARD WINNING CRABCAKES

A Dellis family recipe that has remained unchanged for four generations using only the finest Jumbo Lump. Our Crab Cakes are served with Lemon-Basil Aioli, Bistro Fries & Creamy Slaw.

SINGLE (5.50Z)  twenty three  
DOUBLE  forty three

## MICHAEL'S CHOP HOUSE

All of our steaks are USDA Prime grade or 28-day Dry-Aged, hand-selected for optimal flavor & seasoned with our Secret Blend

### DRY-AGED PORTERHOUSE FOR TWO 40 OZ. seventy six

PRIME NEW YORK 12 OZ.  thirty two

PRIME RIB OF BEEF 18 OZ.  thirty nine

PRIME FILET MIGNON 7 OZ.  thirty three

DRY-AGED BAVETTE 7 OZ.  twenty six

### STEAK & CAKE

7oz Prime filet mignon, single crab cake, mashed potatoes,  
sautéed baby spinach | forty six

### BRAISED BEEF SHORT RIB

creamy mashed potatoes, funky funghi wild mushrooms, veal  
demi, sautéed baby spinach | twenty eight

### LAMB OSSOBUCCO

red wine-braised lamb shank, niçoise olives, roasted baby  
carrots, creamy polenta, lamb jus, fried rosemary | thirty six

### CAST IRON PERUVIAN CHICKEN

24-hour spice marinade, scallion rice, stewed beans, fried  
plantains, aji verde, aji amarillo | twenty four

## PASTA

### SWEET POTATO GNOCCHI

grilled broccoli rabe, sage brown butter,  
parmigiano-reggiano | twenty two

### PORK BOLOGNESE

egg pappardelle, braised pork shoulder, san marzano  
tomato sauce, fennel pollen, basil | twenty five

## SEASONAL SIDES

### FRIED BRUSSELS

gold fever, bleu cheese  
dressing & crumbles,  
scallions | seven

### BRAISED GREENS

smoked ham hock, pepper  
vinegar, maple | seven

### FUNKY FUNGHI WILD MUSHROOM

veal demi, herbs, butter | ten

### BEETS A LA PLANCHA

sherry vinegar, herb butter,  
crispy farro, greek yogurt,  
dill | eight

### SWEET POTATOES

maple-miso glaze, toasted sesame | eight

## CLASSIC SIDES

BISTRO FRIES | MASHED POTATOES | COLESLAW  
COBBLED POTATOES | HARICOTS VERT

four

## SOUPS

MARYLAND CRAB  
cup | 6 bowl | 8

CREAM OF CRAB  
cup | 8 bowl | 10

SPLIT LEVEL  
cup | 7 bowl | 9

CHICKEN NOODLE  
cup | 4.5 bowl | 5.5

SOUP DU JOUR  
market price

## RAW BAR

### OYSTERS ON THE 1/2 SHELL

accompanied with a cucumber mignonette, local peach hot  
sauce, cocktail, fresh horseradish & lemon

BLUE POINTS (NY) | two each

MALPEQUE (PEI) | two each

WARSHORE (VA) | two each

CHEF'S SELECTION | mkt

### BLUEFIN TUNA TARTARE

chili-soy marinade, spicy mayo, 63° egg, mint, basil,  
cilantro | seventeen

### COLOSSAL CRAB LOUIE

avocado salad, radish, cucumber, sauce gribiche | eighteen

### SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | fifteen

### CHILLED SEAFOOD TOWER

a family-style showstopper accompanied by a cucumber  
mignonette, local peach hot sauce, cocktail, fresh horseradish  
& lemon

Royale ninety five

Shrimp Cocktail • Raw Oysters • Maine Lobster

Scallop Crudo • Jonah Crab Claw

Petite fifty five

Shrimp Cocktail • Raw Oysters • Scallop Crudo

## STEAMER SELECTIONS

### STEAMED SHRIMP

jumbo gulf shrimp, sweet onions, shrimp spice  
(1/2#) fourteen. fifty | (1#) twenty six

### U-4 SHRIMP

colossal shrimp, drawn butter, cocktail & lemon | market

### MIDDLENECK CLAMS

drawn butter & lemon | ten

### NEW ENGLAND CLAM BAKE

middleneck clams, P.E.I mussels, maine lobster, kielbasa, baby  
potatoes, corn on the cob, sweet onion | thirty eight

## FROM THE SEA

### CIOPPINO

P.E.I. mussels, middleneck clams, jumbo gulf shrimp, chef's  
daily fish selection, scallops, spicy saffron tomato broth, herbs,  
grilled baguette | thirty three

### ROCKFISH

locally caught striper, farro risotto, n'duja, wild mushroom  
escebeche | twenty nine

### CRAB IMPERIAL

jumbo lump crab, creamy imperial sauce,  
microgreens | twenty eight

### STUFFED SHRIMP

crab imperial stuffed jumbo gulf u-10 shrimp | twenty nine

### CHEF'S FRESH CATCH

daily fish feature | market



# MICHAEL'S *Cafe*

## LIBATIONS

### BEAT THE CLOCK HAPPY HOUR price increases on the hour

3-7 pm Monday - Friday

oysters | .75 1.00 1.25 1.50

prosecco & rose | 5.00 6.00 7.00 8.00

maryland beers | 2.50 3.00 3.50 4.00

in addition to the above, we have discounted domestic beers, house wine & rail liquors

## COCKTAILS

### AIR DRAWN DAGGER LEMONADE

dobel tequila, fresh lemon, agave, rosemary, sugar rim | nine

### LAUDY

dobel tequila, ancho reyes, ginger shrub, egg white | ten

### RUBY CAN'T FAIL SOUR

belle isle ruby red moonshine, fresh lemon, yellow chartreuse, simple syrup, egg white, bitters | ten

### APEROL SPRITZ AKA MEL JUICE

aperol, prosecco, club soda | ten

### SUPER FILTHY MARTINI

wheatley vodka, antica vermouth, blue cheese, olive | eleven

### SA ROSÉ COCKTAIL

hanger one rose vodka, elderflower liqueur, simple syrup, fresh grapefruit, club soda | ten

### MICHAEL'S BUCK

tin cup whiskey, fresh strawberry, fresh lemon, ginger beer, simple syrup, bitters | eight

### MANHATTAN

whistle pig, antica vermouth, walnut bitters | thirteen

### OLD FASHION

rough rider bourbon, luxardo liqueur, blood orange liqueur, simple syrup, angostura bitters, orange peel | ten

### HONEY HABANERO MOONSHINE MARGARITA

belle isle honey habanero moonshine, cointreau, fresh lime, simple syrup, habanero salt | ten

### BRAND NEW CADILLAC MARGARITA

dobel tequila, cointreau, simple syrup, black salt | ten

## ON TAP PATIO

UNION ANTHEM GOLDEN ALE

UNION ROTATING TAP

RESURRECTION

HEAVY SEAS LOOSE CANNON IPA

HEAVY SEAS POUNDER PILSNER

HYSTERIA YELLOW SUDMARINE

DALES PALE ALE

LAGUNITAS IPA

NEW BELGIUM FAT TIRE

ALLAGASH WHITE

DOGFISH SEAQUENCH

CRISPIN APPLE CIDER

GUINNESS

STELLA ARTOIS

NATTY BOH

## ON TAP ORIGINAL BAR

UNION DUCKPIN PALE ALE

DOGFISH GOMIN IPA

GOOSE ISLAND IPA

NEW BELGIUM FAT TIRE

SAM ADAMS

SAM ADAMS SEASONAL

ANGRY ORCHARD

STELLA ARTOIS

GUINNESS

YUENGLING

BLUE MOON

BUD LIGHT

## WINES BY THE GLASS

### WHITES

Broadbent Vinho Verde, Portugal | eight

Voga Pinot Grigio, Italy | eight

Santa Margherita, Italy | fourteen

14 Hands Riesling, Wa | eight

Boordy Riesling, Md | eight

Ponga Sauvignon Blanc, New Zealand | nine

Provenance Sauvignon Blanc, Napa | twelve

Hess Select, CA | nine

Kendall Jackson Vitner's Reserve Chardonnay, CA | ten

Sonoma Cutrer Russian River Chardonnay, CA | twelve

### REDS

Mirrasou Pinot Noir, CA | eight

Angeline Pinot Noir, CA | ten

Lyric by Etude, CA | ten

Camina Tempranillo, Spain | eight

Blackstone Merlot, CA | nine

Penfolds Koonunga Hill Shiraz-Cab, Australia | nine

Ravenswood Zinfandel, CA | nine

Punto Final Classico Malbec, Argentina | nine

Ruta 22 Malbec, Argentina | nine

Josh Cellars Cabernet, CA | nine.fifty

Hess Select Cabernet, CA | eleven

Coppola Director's Cut Cabernet, CA | thirteen

Marietta Old Vine Red, CA | ten

### ROSÉ

Mont Gravet Cinsault, France | eight

Kim Crawford, New Zealand | ten

Mont D'Azur Cloud Chaser, France | eleven

### SPARKLING ROSÉ

Rotari Brut, Italy | ten

### SPARKLING

Freixenet Carta Nevada Brut, Spain | seven

Sophia Coppola Blanc de Blancs, CA | seven.fifty

La Marca Prosecco, Italy | nine

Rotari Brut Rosé 187m, Italy | ten

Luc Belaire Rare Rosé 375m, France | forty

## BOURBON

	1 oz.	2 oz.
1792	5.5	10
Basil Hayden	6	11
Belle Meade Sour Mash Bourbon	5.5	10
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor 4 Grain	13	25
EH Taylor Small Batch	6.25	11.5
Eligah Craig	5	9.5
Four Roses Small Batch	5.5	10
Henry McKenna	5	9.5
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jim Beam	4	6.25
John J Bowman Single Barrel	6.25	11.5
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Orphan Barrel Barterhouse	9	17
Orphan Barrel Rhetoric 22	9	17
Orphan Barrel Lost Prophet	9	17
Orphan Barrel Forged Oak	9	17
Orphan Barrel Gifted Horse	6.5	12
Rough Rider	5.5	10
Russels Reserve	5.5	10
Waitsburg OOLA	5.5	10
Woodford	5	9.5
Woodford Double Oaked	6.5	12
Wild Turkey 101	4.5	8.5
Wild Turkey Honey	4.5	8.5
Wild Turkey 17	12	20
William Wolf Pecan	4.75	9.25

## MULES

### MOSCOW MULE

titos vodka, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | ten

### WATERMELON

### JALAPEÑO MULE

three olive watermelon vodka, fresh watermelon, fresh jalapeno, ginger beer, fresh lime | ten

### MARYLAND MULE

sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | eleven

### MEXICAN MULE

dobel tequila, ginger beer, fresh lime, simple syrup | eleven

## RYE

	1 oz.	2 oz.
Bulleit	4.5	8.5
Corsair Ryemageddon	6	11
High West Double	6	11
High West Rendezvous	6.5	12
Knob Creek	5.5	10
Rittenhouse	4.5	8.5
Sagamore	5.5	10
Sagamore Cask Strength	6.75	13
Tap 357	5	9.5

## AMERICAN WHISKEY

	1 oz.	2 oz.
Gentleman Jack	5	9.5
High West Campfire	6.5	12
Jack Daniels	4.5	8.5
Jack Daniels Single Barrel	5.5	10
Manatawny	5.5	10
Stranahan's	6.25	11.5
Tin Cup	5	9.5
Tin Cup 10	6.25	11.5

## IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Bushmills Black	5	9.5
Bushmills Red	4.5	8.5
Glendalough	5.5	10
The Irishman Single Malt	5.5	10
Jameson	5	9.5
Jameson Caskmates	5	9.5
Jameson 18	10	19
Redbreast 12	7	13.5
Tullamore Dew	7	12.5

## SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
Balvenie 14 Single Malt	8	15
Bastille Single Malt	7	13
Bruichladdich Laddie Single Malt	9.5	18
Bunnahabhain 12 Single Malt	6.5	12
Chivas 12	5	9.5
Chivas 18	7.5	13
Cutty Sark	4	7
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Haig Single Grain	8	14
Hibiki 12	7.5	14
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Johnnie Walker Platinum 18	8.5	16
Kavalan Concertmaster Port Cask Single Malt	8.5	16
Lagavulin 16	7.5	14
Ledaig 10	7.5	13
Macallan 12	8	15
Macallan 18	15	29
Monkey Shoulder	5	9.5
Oban 14	6.75	13
Octomore 7.1	11	20
Pine Barrens Single Malt	8.5	16
Yamazaki 12	8.5	16