

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

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

MOULES FRITES

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

SALADS

MARKET SALAD

chef's weekly selection of local produce | eight

BURRATA

spicy greens, beets, fennel, oranges, almonds, crispy prosciutto, balsamic | 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

WEDGE

iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing | ten

PROTEIN ADD-ONS bavette steak (twelve), chicken breast (seven), U-10 shrimp (ten), salmon (ten.fifty), rockfish (twelve), colossal crab (thirteen), scallops (twelve)

SANDWICHES

CRAB CAKE

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, shredded lettuce, tomato, garlic-dill pickles, remoulade, baguette | fifteen

SHRIMP SALAD

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

CHEESESHANK

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, fries | fourteen

SEAFOOD CLUB

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

HOT TURKEY

house-roasted turkey, pan gravy, bistro fries, cranberry marmalade | fourteen


AWARD-WINNING CRAB CAKES

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

SINGLE (5.5OZ)  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, choice of one classic side

PRIME NEW YORK 12 OZ.  thirty one
PRIME RIB OF BEEF 18 OZ.  thirty nine
PRIME FILET MIGNON 7 OZ.  thirty one
DRY-AGED BAVETTE 7 OZ.  twenty two

STEAK & CAKE

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

BRAISED BEEF SHORT RIB

creamy mashed potatoes, funky fungi 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 | twenty nine

CAST IRON PERUVIAN CHICKEN

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

CHICKEN FRANCAISE

lightly egg battered chicken breasts, lemon-butter white wine pan sauce, fresh herbs, pearl couscous, haricot verts | twenty

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 FUNGI WILD MUSHROOM

veal demi, herbs, butter | eight

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 | SAUTEED SPINACH
four

SOUPS

MARYLAND CRAB | CREAM OF CRAB | SPLIT LEVEL
cup | 6 bowl | 8 | cup | 8 bowl | 10 | cup | 7 bowl | 9
CHICKEN NOODLE | SOUP DU JOUR
cup | 4.5 bowl | 5.5 | 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, haricot verts | twenty eight

STUFFED SHRIMP

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

CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | market



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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

HOLD FAST

kraken black spiced rum, cinnamon syrup, lemon juice, angostura bitters, malibu rum | nine

PEARY WHITE

nolet's gin, pear purée, rosemary clove syrup, lemon juice | eleven

JIMADORE'S PUNCH

patron reposado, hibiscus syrup, lemon juice, honey syrup | twelve

CAN I KICK IT

bullet bourbon, chamomile syrup, honey syrup, lemon juice | ten

SHOULDER'S SMASH

monkey shoulder scotch, lemon juice, simple syrup, angostura bitters, fresh mint | ten

BRAND NEW CADILLAC MARGARITA

dobel blanco, cointreau, lime juice, simple syrup | ten

SUPER FILTHY MARTINI

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

PUMPKIN BUTTER OLD FASHION

tin cup whiskey, cointreau, cinnamon syrup, orange bitters, housemade pumpkin butter | ten

BROWN BUTTER OLD FASHION

brown butter infused bourbon, simple syrup, black walnut bitters, angostura bitters | ten

MEZCAL OLD FASHION

creyente mezcal joven, simple syrup, angostura bitters, orange bitters | twelve

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | seven

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | seven

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

FEATURED WINES

Georges Deboeuf Beaujolais Villages | ten

Whispering Angel Rosé 375ml | thirty

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

MARYLAND MULE

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

NAVY STRENGTH

green hay navy strength gin, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | ten

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