

# MICHAEL'S *Cafe*

## LUNCH

### 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

### PUB WINGS

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

### CRAB DIP

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

### SMOKED SALMON TOAST

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

### FRIED CALAMARI

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

### BLUEFIN TUNA TARTARE

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

### 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

## SALADS

### MARKET SALAD

chef's weekly selection of local produce | eight

### GREEK

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

### CAESAR

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

### BURRATA

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

### 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)

## SOUPS

**MARYLAND CRAB** | (cup) six (bowl) eight

**CREAM OF CRAB** | (cup) eight (bowl) ten

**SPLIT LEVEL** | (cup) seven (bowl) nine

**CHICKEN NOODLE** | (cup) four. fifty (bowl) five. fifty

**SOUP DU JOUR** | priced daily

## 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

**SANDWICH WITH CHIPS**  nineteen

**STEAK & CAKE**  forty four

7 oz. prime filet mignon, single crab cake

## HOT SANDWICHES

### MAINE LOBSTER ROLL

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

### CHEESHANK

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

### GULF SHRIMP PO' BOY

fried jumbo shrimp, shredded lettuce, tomato,  
garlic-dill pickles, remoulade, baguette, housemade  
kettle chips, pickle | fifteen

### CLASSIC BURGER

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

### REUBEN

house-cured corned beef, braised sauerkraut,  
swiss, 1k Island, country rye, housemade kettle chips,  
pickle | thirteen

### FRIED CHICKEN

buttermilk-brined thigh, gold fever sauce, lettuce, tomato,  
pickles, brioche bun, housemade kettle chips, pickle | thirteen

## HEARTY LUNCHES

### STEAK FRITES

bistro fries, blistered shishito peppers, salsa verde  
7 oz. bavette steak | twenty four  
7 oz. prime filet mignon | thirty one  
12 oz. prime new york strip | thirty one

### KOREAN RICE BOWL

fried egg, jasmine rice, bok choy, kimchi, pickled carrots & onions,  
toasted sesame, scallion | fourteen  
miso glazed salmon | twenty one  
miso glazed chicken | eighteen  
miso glazed tofu | sixteen

### CHEF'S FRESH CATCH

daily fish feature, choice of two classic sides | market

## 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** two each

### SHRIMP COCKTAIL

U-10 gulf shrimp, cocktail & lemon | fifteen

## COLD SANDWICHES

Served with Housemade Kettle Chips & a Pickle

### SEAFOOD CLUB

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

### IL CAPO

hot capicola, prosciutto di parma, genoa salami, n'duja, extra  
sharp provolone, shredded lettuce, tomato, onion, pickled cherry  
hots, oil & vinegar, baguette | fourteen. fifty

### SHRIMP SALAD

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

### LAUREN'S DELI

house-roasted turkey breast, slaw, avocado, pepper jack cheese,  
basil mayo, pumpernickel-raisin bread | eleven

### TUNA SALAD

made fresh daily, lettuce, tomato, choice of bread | ten

### BLT

applewood smoked bacon, lettuce, tomato, mayo,  
choice of bread | nine. fifty

### SICILIAN VEGETABLE WRAP

fresh mozzarella, tomatoes, roasted red peppers, olive tapenade,  
arugula, bibb lettuce, basil aioli, italian vinaigrette | ten

## PLATTERS

**SHRIMP SALAD** | sixteen. fifty

**TUNA SALAD** | eleven. fifty

**SHRIMP & TUNA DUO** | eighteen

**HOT TURKEY** | fourteen

## CLASSIC SIDES four

**BISTRO FRITES**

**MASHED POTATOES**

**COLESLAW**

**COBBLED POTATOES**

**HARICOTS VERT**



# 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

### 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