

MICHAEL'S *Cafe*

LUNCH

STARTERS

CHARRED SHISHITO PEPPERS

chili-garlic oil, maple-soy aioli, toasted peanuts, sea salt | 7.5

FRIED BRUSSELS

gold fever, bleu cheese dressing & crumbles, scallions | 7

PETITE MARYLAND CRAB CAKES

lemon-basil aioli, microgreens | 18

GRILLED OCTOPUS

preserved jimmy nardello peppers, salsa verde, grilled lemon | 18

PUB WINGS

house buffalo or old bay, celery, blue cheese | 13

CRAB DIP

lump crab, house cheese blend, scallions, griddled baguette | 14

SMOKED SALMON TOAST

duck trap farms salmon, whipped herb cream cheese, capers, onion, hard egg, dill, grilled rye | 13

FRIED CALAMARI

fried cherry peppers, charred shishito aioli, grilled lemon | 14

CHARBROILED OYSTERS

herb butter, romano & parmigiano-reggiano, crostini | 14

SALADS

MARKET SALAD

local winesap-stayman apples, watermelon radishes, spicy greens, pickled onions, basil-lime dressing, fresh mint & basil, toasted peanuts | 8

CAESAR

romaine, parmigiano-reggiano, garlic-herb croutons, creamy caesar dressing | 9

WEDGE

iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing | 10

GREEK

romaine, field greens, feta, kalamata olive, onion, bell pepper, cucumber, tomato, anchovies, house dressing | 11

THE CHOPHOUSE

grilled bavette steak, iceberg wedge, tomato, radish, pickled onion, bacon, bleu cheese dressing | 22

PROTEIN ADD-ONS

prime bavette steak (12)

marinated chicken breast (7)

salmon (10.5)

rockfish (12)

scallops (12)

RAW BAR

OYSTERS ON THE 1/2 SHELL

served with cocktail sauce, cucumber mignonette, local peach hot sauce & fresh horseradish

BLUE POINTS (NY) | 2 each

MALPEQUE (PEI) | 2 each

SHRIMP COCKTAIL

jumbo U-15 gulf shrimp, served with cocktail sauce & fresh lemon | 15

BLUEFIN TUNA TARTARE

chili-soy marinade, spicy mayo, 63° egg, mint, basil, cilantro | 17

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, Creamy Slaw and Bistro Fries.

SINGLE (5.5OZ) PLATTER  23

DOUBLE PLATTER  43

STEAK & CAKE  44

7 oz. prime filet mignon, single crab cake

HEARTY LUNCHES

STEAK FRITES

bistro fries, blistered shishito peppers, salsa verde

28 oz. prime cowboy | 57

12 oz. prime new york strip | 31

7 oz. prime bavette steak | 22

7 oz. prime filet mignon | 31

MOULES FRITES

P.E.I. mussels, beer broth, bistro fries, garlic aioli | 15

CRAB IMPERIAL

jumbo lump crab, creamy imperial sauce, microgreens, seasonal green salad | 28

KOREAN RICE BOWL

fried egg, jasmine rice, bok choy, kimchi, pickled carrots & onions, toasted sesame, scallion | 14

miso glazed salmon | 21

miso glazed chicken | 18

miso glazed tofu | 16

HOT SANDWICHES

substitute bistro fries for an additional \$2

LOBSTER ROLL

hot tail & claw meat, beurre monté, buttered split-top roll, housemade kettle chips, pickle | 25

CHEEESHANK

braised beef shank, caramelized onions, cherry hot peppers, white cheddar, charred shishito aioli, hoagie roll, housemade kettle chips, pickle | 16

CRAB CAKE

our famous jumbo lump crab cake, lettuce, tomato, brioche roll, housemade kettle chips, pickle | 19

CLASSIC BURGER

custom blend of short rib & brisket, applewood smoked bacon, american cheese, iceberg, tomato, pickles, onion, secret sauce, brioche bun, bistro fries | 14

REUBEN

house-cured corned beef, braised sauerkraut, swiss, 1k Island, country rye, housemade kettle chips, pickle | 13

THE PITBULL

pit beef, smoked cheese kielbasa, tiger sauce, golden-Q, onions, brioche bun, housemade kettle chips, pickle | 16

FRIED OYSTER PO' BOY

cornmeal dusted local oysters, shredded lettuce, tomato, pickles, cajun remoulade, hoagie roll, housemade kettle chips, pickle | 15

MEATBALLOGNESE SUB

beef, pork & veal meatballs, pork bolognese, marinara, buffalo mozzarella, 12 mo. manchego, fresh basil, seeded italian loaf, housemade kettle chips, pickle | 14

HOT TURKEY

house-roasted turkey, turkey gravy, cranberry-orange marmalade, white bread, bistro fries | 14

COLD SANDWICHES

served with housemade kettle chips & pickle
substitute bistro fries for an additional \$2

SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad, applewood smoked bacon, lettuce, tomato, mayo, toasted white bread | 18

IL CAPO

hot capicola, prosciutto di parma, genoa salami, n'duja, extra sharp provolone, shredded lettuce, tomato, onion, pickled cherry hots, oil & vinegar, hoagie roll | 14.5

SHRIMP SALAD

jumbo gulf shrimp, Dellis family recipe, lettuce, tomato, white bread | 14.5

CURRIED CHICKEN SALAD

whole roasted chicken, curry mayo, golden raisins, baby arugula, croissant | 12

BANH MI

classic: lemongrass marinated pork cutlet, thai chili pork paté, head cheese, jalapeno, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 14

vegetarian: lemongrass marinated tofu, jalapeno, pickled carrots, onions & daikon, cucumber, mint, cilantro, maple-soy aioli, baguette | 11

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



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 spiced rum, cinnamon syrup, lemon juice, angostura bitters, malibu rum | 9

PEARY WHITE

nolet's gin, pear purée, rosemary clove syrup, lemon juice | 11

JIMADORE'S PUNCH

patron reposado, hibiscus syrup, honey syrup, lemon juice | 12

CAN I KICK IT

bullet bourbon, chamomile syrup, honey syrup, lemon juice | 10

MANHATTAN

whistle pig rye, carpano antica vermouth, black walnut bitters | 13

SHOULDER'S SMASH

monkey shoulder scotch, lemon juice, simple syrup, angostura bitters, fresh mint | 10

SUPER FILTHY MARTINI

wheatley vodka, carpano antica vermouth, olive juice, blue cheese | 11

APEROL SPRITZ

aperol, prosecco, soda | 10

PUMPKIN BUTTER OLD FASHION

tin cup whiskey, cointreau, cinnamon syrup, orange bitters, housemade pumpkin butter | 10

BROWN BUTTER OLD FASHION

brown butter infused bourbon, simple syrup, black walnut bitters, angostura bitters | 10

MEZCAL OLD FASHION

creyente mezcal joven, simple syrup, angostura bitters, orange bitters | 12

SIGNATURE OLD FASHION

rough rider bourbon, luxardo liqueur, simple syrup, blood orange liqueur, angostura bitters | 10

MOCKTAILS

TICKLED PINK

elderflower tonic, grapefruit, fresh lime juice, club soda | 7

JALAPEÑO GINGER SPRITZ

fresh lime juice, ginger beer, club soda, jalapeño | 7

ON TAP

GUINNESS

RESURRECTION

LOOSE CANNON

GOOSE ISLAND

EVOLUTION NO. 3

DUCKPIN

ANTHEM

DOGFISH SEAQUENCH

AUSTIN PINEAPPLE CIDER

ALLAGASH WHITE

STELLA ARTOIS

NATTY BOH

WINES BY THE GLASS

WHITES

Broadbent Vinho Verde | 8

Voga Pinot Grigio | 8

Santa Margherita Pinot Grigio | 14

14 Hands Riesling | 8

Boordy Riesling | 8

Ponga Sauvignon Blanc | 9

William Hill Chardonnay | 12

Sonoma Cutrer Chardonnay | 12

REDS

Mirrasou Pinot Noir | 8

Angeline Pinot Noir | 10

Meiomi Pinot Noir | 12

Blackstone Merlot | 9

Penfolds Koonunga Hill Shiraz | 9

Punto Final Malbec | 9

Ruta 22 Malbec | 9

Josh Cabernet | 9.5

Coppola Director's Cut Cabernet | 13

19 Crimes Red Blend | 9

BOURBON

	1 oz.	2 oz.
<i>Angel's Envy</i>	6	11
<i>Basil Hayden</i>	6	11
<i>Blanton's</i>	6.25	11.5
<i>Bulleit</i>	6.25	11.5
<i>Bulleit 10</i>	6	11
<i>EH Taylor Small Batch</i>	6.25	11.5
<i>Elijah Craig</i>	5	9.5
<i>Four Roses Small Batch</i>	5.5	10
<i>Hudson Baby Bourbon</i>	6	11
<i>High West American Prairie</i>	6	11
<i>Jefferson's Ocean</i>	12.5	24
<i>Jim Beam</i>	4	6.25
<i>Knob Creek</i>	5.75	10.25
<i>Makers Mark</i>	5	9.5
<i>Makers Mark 46</i>	5.5	10
<i>Rough Rider</i>	5.5	10
<i>Woodford</i>	5	9.5
<i>Woodford Double Oaked</i>	6.5	12
<i>Wild Turkey 101</i>	4.5	8.5
<i>Wild Turkey Honey</i>	4.5	8.5

MULES

MOSCOW MULE

titos vodka, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MARYLAND MULE

sagamore rye, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 11

NAVY STRENGTH

green hay navy strength gin, ginger beer, ginger syrup, fresh lime juice, crystallized ginger | 10

MEXICAN MULE

dobel tequila, ginger beer, fresh lime, simple syrup | 11

RYE

	1 oz.	2 oz.
<i>Bulleit</i>	4.5	8.5
<i>Corsair Ryemageddon</i>	6	11
<i>High West Double</i>	6	11
<i>High West Rendezvous</i>	6.5	12
<i>Knob Creek</i>	5.5	10
<i>Rittenhouse</i>	4.5	8.5
<i>Sagamore</i>	5.5	10
<i>Sagamore Cask Strength</i>	6.75	13
<i>Whistle Pig</i>	6.75	13

AMERICAN WHISKEY

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

IRISH WHISKEY

	1 oz.	2 oz.
<i>Bushmills</i>	4.5	8.5
<i>Jameson</i>	5	9.5
<i>Jameson Caskmates</i>	5	9.5
<i>Jameson 18</i>	10	19
<i>Redbreast</i>	7	13.5
<i>Redbreast 12</i>	7	13.5
<i>Tullamore Dew</i>	7	12.5

SCOTCH SINGLE MALTS, BLENDED MALTS

	1 oz.	2 oz.
<i>Balvenie 14 Single Malt</i>	8	15
<i>Bruichladdich Laddie Single Malt</i>	9.5	18
<i>Chivas 12</i>	5	9.5
<i>Chivas 18</i>	7.5	13
<i>Dewars</i>	4.5	8.5
<i>Dimple Pinch 15</i>	5.5	10
<i>Glenlivet 12</i>	6	11
<i>Glenlivet 15</i>	8	14
<i>Glenlivet 18</i>	9.5	18
<i>Johnnie Walker Black</i>	5.5	10
<i>Johnnie Walker Red</i>	4.5	8.5
<i>Kavalan Concertmaster Port Cask</i>	8.5	16
<i>Single Malt</i>	8.5	16
<i>Lagavulin 16</i>	7.5	14
<i>Ledaig 10</i>	7.5	13
<i>Macallan 12</i>	8	15
<i>Macallan 18</i>	15	29
<i>Monkey Shoulder</i>	5	9.5
<i>Oban 14</i>	6.75	13
<i>Octomore 8.1</i>	11	20