

# MICHAEL'S *Cafe*

## DINNER

### 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

#### MOULES FRITES

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

### SALADS

#### MARKET SALAD

*chef's weekly selection of local produce* | 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)*

### SANDWICHES

#### LOBSTER ROLL

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

#### CLASSIC BURGER

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

#### CRAB CAKE SANDWICH

*our famous jumbo lump crab cake, lettuce, tomato, brioche roll* | 19

#### SHRIMP SALAD

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

#### 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

#### SEAFOOD CLUB

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

#### CHEESHANK

*braised beef shank, caramelized onions, cherry hot peppers, white cheddar, charred shishito aioli, hoagie roll* | 16

### 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*

### CHEF'S FAVORITES

#### CIOPPINO

*P.E.I. mussels, middleneck clams, jumbo gulf shrimp, scallops, chef's daily fish selection, spicy saffron tomato broth, herbs, grilled baguette* | 33

#### PORK BOLOGNESE

*egg pappardelle, braised pork shoulder, san marzano tomato sauce, fennel pollen, basil* | 25

#### SCALLOPS & GRITS

*Anson Mills old fashioned yellow grits, white cheddar, charleston gravy, bacon, scallion, pea shoots* | 28

## MICHAEL'S CHOP HOUSE

*Served with Salsa Verde, Herb Butter & Choice of Mashed Potatoes, Cobbled Potatoes, Anson Mills Yellow Cheesy Grits, or Sautéed Spinach*

**28 OZ. PRIME COWBOY RIBEYE** 🌿 57

**12 OZ. PRIME NEW YORK STRIP** 🌿 31

**7 OZ. PRIME BAVETTE** 🌿 22

**7 OZ. PRIME FILET MIGNON** 🌿 31

#### LAMB OSSOBUCCO

*red wine-braised lamb shank, kalamata olives, creamy polenta, lamb jus, fried rosemary* | 29



### 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

### STEAMER SELECTIONS

#### STEAMED SHRIMP

*jumbo gulf shrimp, sweet onions, shrimp spice*  
(1/2#) 14.5 | (1#) 26

#### MIDDLENECK CLAMS

*drawn butter & lemon* | 10

### FROM THE SEA

#### CRAB IMPERIAL

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

#### ROCKFISH NICHOLAS

*pan-seared local rockfish, jumbo lump crab, jasmine rice, lemon beurre blanc, crispy leeks, fresh herbs* | 32

### FROM THE LAND

#### BRAISED BEEF SHORT RIB

*creamy mashed potatoes, wild mushrooms, veal demi, sautéed baby spinach* | 28

#### CAST IRON PERUVIAN CHICKEN

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

### 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

### HAPPY HOUR

3-7 pm Monday - Friday

\$6 prosecco

\$6 sparkling rose

\$6 moscow mules

\$6 maryland mules

\$3 maryland beers

\$1 OFF bud light, bud, coors light, miller light

\$1 OFF all wines by the glass

\$1 OFF house liquors

\$1 Wings 3-5 pm

Buck a Shuck Oysters 3-5 pm

## 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.
Angel's Envy	6	11
Basil Hayden	6	11
Blanton's	6.25	11.5
Bulleit	6.25	11.5
Bulleit 10	6	11
EH Taylor Small Batch	6.25	11.5
Elijah Craig	5	9.5
Four Roses Small Batch	5.5	10
Hudson Baby Bourbon	6	11
High West American Prairie	6	11
Jefferson's Ocean	12.5	24
Jim Beam	4	6.25
Knob Creek	5.75	10.25
Makers Mark	5	9.5
Makers Mark 46	5.5	10
Rough Rider	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

## 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.
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
Whistle Pig	6.75	13

## 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
Stranahan's	6.25	11.5
Tin Cup	5	9.5

## IRISH WHISKEY

	1 oz.	2 oz.
Bushmills	4.5	8.5
Jameson	5	9.5
Jameson Caskmates	5	9.5
Jameson 18	10	19
Redbreast	7	13.5
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
Bruichladdich Laddie Single Malt	9.5	18
Chivas 12	5	9.5
Chivas 18	7.5	13
Dewars	4.5	8.5
Dimple Pinch 15	5.5	10
Glenlivet 12	6	11
Glenlivet 15	8	14
Glenlivet 18	9.5	18
Johnnie Walker Black	5.5	10
Johnnie Walker Red	4.5	8.5
Kavalan Concertmaster Port Cask	8.5	16
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 8.1	11	20