

from our family to yours . . .

. . . flavorful. fresh. classics.

## cocktails

### KENTUCKY BUCK

bulleit bourbon, fresh strawberries, fresh lemon, bitters, ginger beer, simple syrup | 8

### MOSCOW MULE

tito's vodka, ginger beer, fresh lime, ginger syrup | 9

### NEGRONI

green hat navy strength gin, antica vermouth, campari, sorel | 12

### OLD FASHION

old scout bourbon, blood orange liqueur, fresh orange, bitters, sugar, cherry | 10

## wines by the glass

### HOUSE WINES

Chardonnay Copperidge, CA | 6.5

White Zinfandel Copperidge, CA | 6.5

Pinot Grigio Copperidge, CA | 6.5

Merlot Canyon Road, CA | 6.5

Cabernet Copperidge, CA | 6.5

### PROSECCO

Lamarca, Italy | 9

### PINOT GRIGIO

Voga, Italy | 8

Santa Margherita, Italy | 14

### RIESLING

14 Hands, WA | 8

Boordy, MD | 8

### WHITE ZINFANDEL

Beringer, CA | 7

### ROSÉ

DMZ Cabernet | 9

### SAUVIGNON BLANC

Ponga, New Zealand | 9

Provenance, Napa | 12

### CHARDONNAY

Hess Select, CA | 9

Kendall Jackson Vintners Reserve, CA | 10

Sonoma Cutrer Russian River, CA | 12

### PINOT NOIR

Mirassou, CA | 8

Angeline, CA | 10

Gloria Ferrer Etesian, CA | 11

### TEMPRANILLO

Albali Reserva, Spain | 9

### MERLOT

Blackstone, CA | 9

Columbia Crest, WA | 10

### SHIRAZ

The Stump Jump, Australia | 8

Penfolds Thomas Hyland, Australia | 9

### ZINFANDEL

Ravenswood, CA | 9

### MALBEC

Punto Final Classico, Argentina | 9

Ruta 22, Argentina | 9

### CABERNET

Josh Cellars North Coast, CA | 9.5

Hess Select, CA | 11

Newton, CA | 12

### RED BLEND

Marietta Old Vine Red, CA | 10

## on the half shell

### BLUE POINT OYSTERS, NY

plump, clean, crisp, slightly salty | 2 EA

### BATTLECREEK CHINCOTEAGUE, VA

medium bodied, bold saltiness, mild sweet finish | 2 EA

### WARSHORE PUNGOTEAGUE CREEK, VA

medium bodied, mid-range salinity, mild sweet finish | 2 EA

### MALPEQUE, PEI

light bodied, balance of sweetness and brine, clean finish | 2 EA

### TOP NECK CLAMS

6 on the 1/2 shell or steamed; served with drawn butter | 8

ask your server for additional recommendations

## salads

### SEARED AHI TUNA

finest grade sushi available; served over a bed of greens with wasabi and aioli sauce | 14

### APPLE & BLEU CHEESE SALAD

tossed with mesclun, iceberg, caramelized walnuts, onions and red peppers topped with a champagne vinaigrette | 12

### WEDGE SALAD

iceberg wedge, chopped red onion, cherry tomatoes, fresh bacon bits, and crumbled blue cheese dressing | 8.5

### CAESAR SALAD

fresh romaine tossed with our homemade caesar dressing, croutons and parmesan cheese | 8

### GREEK SALAD

assorted greens, feta cheese, kalamata olives, onions, green bell peppers, tomato, cucumbers and anchovies; served with our own greek dressing | 10

### HOUSE SALAD

fresh assorted greens, tomatoes, cucumbers and carrots | 6

## salad platters

### TUNA OR CHICKEN SALAD | 10.5

### SHRIMP SALAD | 14

### TRIO SALAD

chicken, tuna and shrimp salad | 16

add the following to any salad: seasoned grilled chicken (7) seasoned filet mignon (9) | jumbo shrimp:3 U-10 (10) | crab cake (15.5) | colossal jumbo crabmeat (10) | fresh catch (1/2) portion (9.5) | blackened (10)

## appetizers

### FRIED GREEN TOMATO STACK

fried green tomatoes topped with crabmeat and lemon beurre blanc | 14

### CRAB & SHRIMP DIP

a rich and generous dip served with fresh baked garlic bread | 13

### CALAMARI

your choice of grilled with lemon aioli or fried with marinara and thai dipping sauces | 12

### CRAB CAKE APPETIZER

four bite size crab cakes | 15.5

### JUMBO STEAMED SHRIMP

seasoned with old bay or old bay and onions 14.5 (1/2 lb) | 26 (1lb)

### DUCKTRAP SMOKED SALMON

served with red onions, capers, toast points and horseradish sauce | 11.5

### WINGS

choice of buffalo, old bay, honey bbq served with celery sticks and bleu cheese dressing | 11.5

### ONION RINGS

jumbo rings fried to a golden brown | 8

### SAUTEED MUSSELS

in white wine, butter, fresh garlic and shallots | 12

### ASIAN AHI TUNA

seared and served with seaweed salad, ginger, wonton crisps and wasabi sauce | 12.5

### COLOSSAL CRAB COCKTAIL

the largest lumps of crab available; served with horseradish sauce, cocktail sauce and lemon | 16.5

### U-4 SHRIMP

the biggest shrimp available seasoned with old bay and served with cocktail sauce, lemon and drawn butter | MARKET PRICE

### CHAR BROILED OYSTERS

half dozen, topped with parmesan and romano cheeses and served with garlic bread | 13

### OYSTERS OR CLAMS CASINO

baked, topped with bacon and seasoned butter oysters 13 ....clams 10

### COCONUT SHRIMP

coconut shrimp battered and fried, served with a thai dipping sauce | 9.5

## specialty soups

### MARYLAND CRAB

5.5 (cup) | 6.5 (bowl)

### CREAM OF CRAB

6.5 (cup) | 7.5 (bowl)

### SPLIT LEVEL CRAB

a mix of maryland crab & cream of crab 6 (cup) | 7 (bowl)

### CHICKEN NOODLE

3.75 (cup) | 5.5 (bowl)

### SOUP OF THE DAY

PRICED DAILY

EST. 1984

# MICHAEL'S Cafe

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## sandwiches & burgers

### CRISPY CHICKEN SANDWICH

old bay & buttermilk marinated chicken thigh, blue cheese crumbles, hot sauce, bibb lettuce and tomato-bacon jam, brioche | 10

### STEAK SANDWICH

marinated thinly sliced skirt steak, pepper jack, roasted garlic-red pepper mayo, tobacco onions, bibb lettuce, ciabatta | 15

### CRAB CAKE SANDWICH

voted baltimore's best! all jumbo lump crabmeat; broiled or fried 5oz. | 16 10 oz. | 31

### TURKEY BURGER

jerk mango mayo, alfalfa sprouts, avocado, bibb lettuce, tomato, brioche bun | 13

### SHRIMP SALAD SANDWICH

jumbo pieces of steamed shrimp; made fresh daily | 13

### OYSTER SANDWICH

fresh and large; hand breaded and fried to a golden brown (seasonal) | 11.5

### HOT TURKEY SANDWICH

pulled turkey served open-face with fries and homemade gravy | 13

### SEAFOOD CLUB

our famous jumbo lump crab cake & shrimp salad with bacon, lettuce, tomato, mayo and american cheese | 17.5

### CLUB SANDWICH

turkey, ham or both, served with bacon, lettuce, tomato, mayo and american cheese; on your choice of bread | 10.5

### DELUXE BURGER

10 oz. of our secret beef blend; served with your choice of toppings and fries | 12.5

### LOBSTER CRAB CAKE SANDWICH

lobster meat and jumbo lump crabmeat mixed together in our special recipe | 16

### LAUREN'S DELI DELIGHT

roasted turkey breast, lettuce, avocado, coleslaw, pepper jack cheese, basil mayo on pumpernickel raisin bread | 10.5

### TUNA OR CHICKEN SALAD SANDWICH

tuna or fresh breast of chicken; made fresh daily | 8.5

### STEVE'S ROBIN BURGER

10 oz. of our secret beef blend, topped with an over easy egg and american cheese with your choice of toppings | 13

### BLT

with pecan smoked bacon and mayo | 8.5

choice of cheese: american, swiss, provolone, cheddar, pepper jack, dill havarti

## steaks | aged usda prime

### STEAK & CAKE

5 oz. jumbo lump crab cake and 6 oz. filet mignon | 42

### FILET MIGNON

7 oz. of the finest cut of aged usda prime beef | 29 (7OZ.)

### NEW YORK STRIP

13 oz. of the finest cut, aged usda prime beef 30 (13 OZ.)

add sauteed mushrooms & onions (4)

topped with crab imperial (10)

add the following sauces for (2): peppercorn, mushroom marsala, grand marnier demi  
consuming meats cooked under medium is a potential for a health risk

## seafood

### CRAB CAKE PLATTER

single (5 OZ.) | 19 double (TWO 5 OZ.) | 34

### LOBSTER CRAB CAKE PLATTER

blend of lobster meat and jumbo lump crabmeat single | 19 double | 32

### FRIED OYSTERS

fresh, large oysters, lightly hand breaded and fried to a golden brown (seasonal) | 18.5

### FRESH CATCH OF THE DAY

ask your server for preparation choices | MARKET PRICE | horseradish encrusted 4  
crab beurre blanc 7 | lemon butter 4 | soy glazed 3 | stuffed with crab imperial 10

### COLOSSAL CRAB CAKE PLATTER

one 10 oz. | 33

### BAKED CRAB IMPERIAL

a generous portion of jumbo lump crabmeat topped with imperial sauce | 27

### STUFFED SHRIMP

broiled jumbo shrimp stuffed with crab imperial | 28

## house specialities

### 24 HR BRAISED SHORT RIB

mashed potatoes, gorgonzola, crispy onions, natural jus | 28

### CHICKEN MARSALA

sautéed with mushrooms and marsala wine; served over rice with one side | 17

### CHICKEN FRANCAISE

sautéed in lemon, butter, wine and herbs; served with two sides | 17

a la carte: fries (3) | sweet potato fries (3) | baked potato (4)  
mashed potato (3) | mac & cheese (3 with entree, 6 without)  
broccolini (5) | rice pilaf (3) | beets (3) | coleslaw (3)  
house salad (6) | fruit salad (5)  
stuff any entrée with crab imperial (10)

## gluten free suggestions

### SALADS

caesar salad (request no croutons)  
house salad

### APPETIZERS

tuna tartar (request no wonton chips)  
smoked salmon (request no toast points)  
colossal crab cocktail  
oysters  
clams

### ENTREES

all steaks (request no bread)  
fresh catch prepared broiled  
grilled chicken breast (request no roll)

please only one check per table

ACQUA PANNA

500 ml. | 3

FIJI

500 ml. | 2.75

ACQUA PANNA

1L | 5

FIJI

1L | 5

S. PELLEGRINO

SPARKLING 1L | 6