

Mae's

Soups and Appetizers

Soup Du Jour 5.95

Chefs daily Creation

Chef's Special Feature 6.50

Onion Soup Grantinee



Kung Pao-Style Calamari 13.95

Tender calamari with fine cut vegetables, ginger, soy and roasted peanuts.

Shrimp Cocktail 11.95

Large jumbo shrimp served chilled with cocktail sauce and lemon wedge.



Dancing Shrimp 13.95

Skewers of bay seasoned jumbo shrimp char-grilled served with melted butter and lemon.

Spicy Jumbo Shrimp 13.95

Jumbo shrimp sautéed with blackened seasoning served with a spicy Creole sauce on grilled marble rye for dipping.

Lobster Ravioli 11.95

Black and white lobster ravioli served in a pool of creamy crab Creole sauce.

Baked Brie 9.95

Topped with brown sugar and almonds, oven baked and garnished with raspberry melba served with herb toasted baguettes.

Crab and Cheese Fondue 11.95

A blend of mild cheeses, with crabmeat and herbs served atop ciabatta bread..



Spinach and Artichoke Dip 9.95

Spinach and artichoke dip served bubbling hot, with tortilla chips.

Maryland Crab Cake 10.95

Fresh jumbo lump crab blended with our own seasonings baked golden brown served with Louisiana remoulade.

Dinner Salads

Mae's House Salad 6.95

Spring mix tossed with dried cranberries, green apple, red onions, candied pecans, tomatoes and crumbled feta cheese.

The Wedge 6.95

Iceberg wedge with blue cheese dressing, blue cheese crumbles, red onion and tomato relish.

Traditional Caesar Salad 6.75

Crisp Romaine lettuce tossed in a classic Caesar dressing, Parmigiao Reggiano, red onion and seasoned croutons.

From the Sea

Maryland Crab Cakes...Best in the USA 23.95

Fresh jumbo lump crab blended with our own seasonings baked golden brown with Louisiana Remoulade served with rice pilaf.

Pecan Trout 19.95

Fresh sautéed rainbow trout topped with pecans and hazelnut buerre blanc served with rice pilaf.

Scallops Barsac 20.95

Jumbo sea scallops sautéed with white wine and garlic butter lightly sprinkled with bread crumbs.

Jumbo Shrimp 18.95

A generous platter of lightly breaded shrimp, deep fried served with tartar and cocktail sauce.

Beverages 2.00 Perrier 2.95 One Liter Pellegrino 6.95

Note: For our meal package guests all dinners include soup, vegetable and starch du jour, vanilla ice cream or raspberry sherbet, coffee or tea.