



Dinner Menu 5:00pm-9:00pm

Appetizers

Signature Crab Cake \$14

Jumbo Lump Crab cake with a Cajun Remoulade

Cranberry Goat Cheese \$11

Goat Cheese coated in dried Cranberries and Candied Pecans topped with fresh honey and served with Pita

Spinach Artichoke dip \$11

Creamy Cheese dip served with fresh tortilla chips

Kung Pao Calamari \$15

Jumbo Fried Calamari with Fresh Peppers, red onions, and dried peanuts in a sweet and spicy sauce

Zucchini Planks \$10

Crisp Zucchini Planks with a Horseradish Ranch Dipping Sauce

Shrimp Cocktail \$14

Jumbo Chilled Shrimp with House made Cocktail Sauce

Mae's Salad \$7

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes

Mae's Entrée Salad \$13

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes. Add Chicken \$5, Add Steak \$7, Add Salmon \$7

BLT Wedge \$8

Iceberg Wedge topped with Bacon Crumbles, Tomatoes, Bleu Cheese Dressing and Crumbles

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese

Entrees

Served with daily sides

Signature Crab Cakes \$28

Jumbo Lump Crab cakes with a Cajun Remoulade (gf)

Chicken Frangelica \$22

Pecan Crusted Chicken Breast with a Hazelnut Cream Sauce

Spinach Ravioli \$19

Spinach Ravioli in a lemon cream sauce with Cremini mushrooms (v)

King of the Sea \$24

Shrimp, Lobster & Scallops with a tomato cream sauce served over a bed of pasta. (Alfredo Sauce Available)

Norwegian Salmon \$24

8oz Salmon Fillet with Strawberry Balsamic Glaze (gf)

New York Strip Steak \$38

12oz Choice Angus Strip Steak grilled to your liking (gf)

Lamb \$28

Two Grilled 4oz Lamb Loins with a Peach Balsamic Glaze (gf)

Prime Rib \$35

Slow Roasted and served with Au Jus
(Available Friday and Saturday only)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



Lunch Menu 11:30am-4:30pm

Appetizers

Signature Crab Cake \$14

Jumbo Lump Crab cake with a Cajun Remoulade (gf)

Zucchini Planks \$10

Crisp Zucchini Planks with a Horseradish Ranch Dipping Sauce

Cranberry Goat Cheese \$11

Goat Cheese coated in dried Cranberries and Candied Pecans
topped with fresh honey and served with Pita

Kung Pao Calamari \$15

Jumbo Fried Calamari with Fresh Peppers, red onions,
and dried peanuts in a sweet and spicy sauce

Mae's Salad \$13

Seasonal Greens, Dried Cranberries, Candied Pecans, Feta Cheese, Green apple, Red Onion and Tomatoes.

Add Chicken \$5, Add Steak \$7, Add Salmon \$7

Best served with our house balsamic dressing

French Onion Soup \$7

Caramelized onions in a rich beef broth topped with French bread and broiled cheese

Sandwiches

Served with Fries or Cole Slaw

Crab Cake Sandwich \$14

Jumbo Lump Crab cake with a Cajun Remoulade on a Brioche Bun

Inn Burger \$14

8oz Angus Burger blend with your choice of cheese on a Brioche Bun

Reuben \$11

Corned Beef, Sauerkraut, Swiss Cheese, and
Thousand Island Dressing on Marble Rye

Prime Rib Sandwich \$13

Sliced Prime Rib with peppers, onions, and provolone Cheese
Served with Horseradish Mayo

Club Wrap \$10

Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato, and Pesto
Mayonnaise on Flour Tortilla Wrap

Chicken Salad Sandwich \$12

Chilled Chicken Salad with Dried Cranberries, Candied Pecans, Red
Onion, Celery and Mayonnaise served on Croissant

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.