

GREAT GRAZINGS & GOOD BEGINNINGS

Tappas - \$8.

A medley of our spinach and artichoke dip, roasted red pepper humus, and cheese spread served with veggie sticks, assorted breads and crackers.

Chicken Quesdillas - \$6.50

Mexican cheese medley with onion, bacon, jalapeno and cilantro, served with sour cream and salsa.

Crab Cake - \$7.50.

Topped with roasted red pepper aoli.

Seven Onion Soup Gratinee - \$5.50

Baked with croutons and melted Swiss.

Artichoke and Spinach Dip - \$8.95

A delicious delight, enough to share!

Buffalo Wings - \$8.50

Eight wings served with bleu cheese dip and veggie sticks.

Soup du jour - \$4.50

A bowl full of our homemade soup.

Mexican Chicken Nachos - \$9.95

Tortilla chips with seasoned chicken, onions, peppers, & tomatoes, with melted cheese, salsa and sour cream.

Mucho Nachos - \$9.95

Tortilla chips with seasoned burger, onions, peppers, and tomatoes with melted cheese, sour cream, and salsa.

New England Clam Chowder - \$6.95

A bowl full of a New England favorite!

THE GARDEN PATCH

Mame's Chef Salad - \$10.95

An all time favorite starting on a field of Romaine and spring greens with fresh garden veggies and egg. Topped with turkey, ham, roast beef, and shredded cheddar cheese.

Chicken or Beef Caesar- \$10.95

Add grilled marinated beef tips or chicken to our Caesar Salad.

Garden Salad - \$4.50

A healthy addition to your meal.

Lobster Salad Plate - \$22.50

Mixed greens, tomatoes, carrots, cucumber and sprouts topped with lobster salad made with 100% lobster meat.

Seasonal Spinach Salad - \$9.50

Fresh spinach tossed with fruit, cheese, nuts, and balsamic vinaigrette dressing.

Cajun Chicken Spinach Salad - \$10.95

Fresh spinach with tomato, onion, bacon, crumbled blue cheese, and egg. Served with your choice of dressing.

Grill 'n Garden - \$10.95

Grilled marinated chicken or beef, mixed greens, tomato, carrots, cucumber, sprouts, egg, and shredded cheese.

Orange Chicken

Salad - \$10.95

Orange marinated sliced chicken breast on a bed of mixed greens, with red onion, tomato, oranges, &

peanuts, Served with an orange ginger vinaigrette dressing.

SEAS THE MOMENT

Haddock Melissa - \$18.50

Baked with bacon bits and sweet Vidalia onion.

Baked Haddock - \$17.50

Eight-ounce filet baked with lemon, white wine, butter, and seasoned breadcrumbs.

Salmon - \$17.50

Six-ounce filet of salmon choice of baked or blackened.

Salmon Diane - \$ 26.50

Crab, sea scallops, jumbo shrimp & fresh mushrooms,

sautéed in white wine & butter, over a blackened salmon filet.

Seafood Au Gratin - \$14.

Medley of Seafood baked in a tasty mornay sauce

Today's Catch - Market Price

Seasonal Seafood Specialties

Lobster Scallop Divan - \$24.50

Lobster meat, sea scallops, and broccoli baked in a light Mornay sauce.

Baked Stuffed Shrimp - \$22.

Four large shrimp with seafood stuffing, served with real drawn butter.

Pan Seared Scallops - \$23.

Jumbo scallops seared with olive oil, roasted red peppers, and portabella mushrooms.

Baked Scallops - \$21.

Baked with white wine and butter topped with seasoned breadcrumbs.

STEER IT RIGHT

BBQ Beef Ribs - \$14.00

Slow roasted!

Mame's Sirloin Steak - \$23.50

Aged 12-ounce beef sirloin topped with sautéed mushrooms.

Steak Au Poivre - \$26.50

Our sirloin pan seared with cracked pepper. Finished with a brandied mushroom cream sauce.

Grilled Beef Tips - \$15.50

Grilled with steakhouse marinade and topped with mushrooms.

Marinated Black Oak Top Sirloin- \$17.

Aged petite six-ounce sirloin topped with marinated mushrooms.

BEST OF BOTH

Beef and Bay.

Aged petite six-ounce Black Oak marinated sirloin.

With two stuffed shrimp - \$22.50

With pan seared scallops - \$22.50

With crab cake - \$22.50

Reef and Beef -

10 oz. cut of roast prime rib.

With two stuffed shrimp -\$26.

With pan seared scallops -\$26.

With crab cake - \$26.

STILL PONDERING?

Baked Pork Chop - \$17.

Ten-ounce center cut pork chop topped with homemade Jack Daniels apple demi glaze.

Chicken and Broccoli Pesto - \$17.

Boneless chicken & broccoli in a rich basil pesto Alfredo sauce, tossed with pasta and served with garlic bread.

Chicken Parmesan - \$17.

Boneless chicken served over penne pasta with garlic bread.

Chicken Marsala - \$17.

Boneless chicken lightly sautéed in a wild mushrooms, roasted red peppers, and Marsala cream sauce. Served over penne pasta.

Chicken and Shrimp Romano - \$21.

Chicken and two shrimp in a Romano cream sauce served over spinach & mushroom risotto. .

Dinner Nightmare - \$13.50 "We have had this one for 30 years"

Pumpernickel-rye swirl bread with turkey, ham, mushrooms, and broccoli, baked in a cheese sauce with tomato, bacon, and Swiss. Served en casserole.

CASUAL AND COMFORT FARE

Most light entrees served with daily deli salad and chips. ,

We will be happy to substitute carrot and celery stix for no charge or substitute a Garden Salad for \$1.95

Quiche and Salad - \$9.75

Daily quiche served with a garden salad.

Crab Cake with Salad - \$11.

Topped with roasted red pepper aoli.

Tuscany Turkey - \$9.95

Sliced turkey with spinach, tomato, bacon, and Swiss, baked with a boursin spread on a hoagie roll.

Rebel Yell - \$9.50

Boneless chicken breast, with honey mustard, bacon lettuce, tomato, and cheddar cheese served on a bulkie roll.

Orange Chicken - \$16.50

Boneless chicken breast dipped in an orange Dijon marinade and breaded with whole wheat bread crumbs.

Artichoke & Chicken Scampi - \$17.

Sautéed with mushrooms, scallions, pimento, garlic, butter, wine, basil and tossed with penne pasta. Served with garlic bread.

Chicken Teriyaki - \$9.50

Marinated grilled chicken breast on a bed of rice, topped with pineapple. Served with garden salad.

Toasted Club Sandwich - \$10.50

Ham, turkey, lettuce, tomato, and bacon, served on toasted white, wheat, or pumpernickel-swirl bread.

Thomas's Best - \$10.50

Ham, turkey, tomato, sprouts, cucumber, and Swiss, baked with sweet & sour dressing on an English muffin.

Victory Garden - \$9.50

Spinach, mushrooms, tomato, red onion, roasted red pepper humus, and provolone with balsamic dressing served on an herbed foccacia roll.

Classic Burger - \$9.95

Angus beef topped with cheese and served with lettuce, tomato, and onion.

Sweet Vidalia Burger - \$10.50

Served with lettuce, tomato, and topped with Vidalia onions.

Hot Veggie Wrap - \$9.75

Sautéed artichokes, mushrooms, onions, peppers and tomatoes, rolled in a soft tortilla, with melted cheese. Served with sides of sour cream, salsa.

Philli Cheese Steak - \$9.95

Thinly sliced beef with sautéed onions, peppers, mushrooms, and cheddar cheese.

Pick of the garden - \$9.50

Pumpernickel swirl, piled high with broccoli, sautéed mushrooms, fresh cucumber, sprouts, and tomato. Topped with creamy sweet and sour sauce and baked with Swiss cheese.

YOUR DESERVED DESSERTS

Treat yourself or share the temptation!

Sorbetto - \$5.95

Light and tasty lemon or orange, served in the fruit!

Denver Pudding - \$5.75

A sinful combination of chocolate cake and pudding served warm with vanilla ice cream.

Mud Pie - \$5.75

Homemade graham cracker crust filled with coffee ice cream and topped with our homemade hot fudge.

Fruit and Four Berry Pie - \$4.50

Ala mode add \$2.

Bread Pudding - \$4.75

Topped with homemade rum sauce.

Strawberry Shortcake - \$5.50

Add a touch of vanilla ice cream for good measure.

Creamy Cheesecake - \$5.50

With Berry Topping add \$2

Chocolate Chip Cookie Pie - \$5.50

Two chocolate chip cookies stuffed with vanilla ice cream, topped with homemade hot fudge and whipped cream.

COUNTING CARBS?

Sorry to bring this up after the tease of desserts!

ASK YOUR SERVER FOR DOUBLE PORTION OF TODAY'S VEGETABLE
IN PLACE OF POTATO.

CARROT AND CELERY STIX ALSO AVAILABLE.

*Thank you for joining us at Mame's!
If you enjoy your meal, please tell a friend,
if you are not satisfied, please tell us!*

GRATUITIES OF 18 % MAY BE ADDED TO PARTIES OF SIX OR MORE

Having a special party? Ask about reserving a private room for six to sixty,

or have it catered at your home or business.

FOR THE COMFORT OF GUESTS AROUND YOU, PLEASE REFRAIN FROM CELL
PHONE USE IN THE DINING ROOMS. THANK YOU.