


# STARTERS

**Mini Crab Cakes 33**  
4 2oz Crab cakes served w/ tartar


**Crab Dip 23**  
Lump crab & our house blend of creamy cheeses. Served in a bread bowl w/ accoutrement's

**Steamed Mussels 19**  
Cajun Butter, Old Bay Butter, or Marinara

**Beer Mussels 23.5**   
Spicy chorizo sausage, & jumbo shrimp sautéed in a spicy tomato beer broth w/ red onions & tomatoes

**White Wine Garlic Mussels 19**  
Garlic, white wine

## Maryland Style Steamed Shrimp

**Half lb 19.5 / Full lb 36**   
Jumbo shrimp steamed w/ a generous amount of Old Bay & onions. Served w/ chipotle cocktail & drawn butter

**Tuna Tar-tare 23**  
Ahi Tuna, seaweed salad, avocado, topped w/ poké sauce & sriracha aioli. Served w/ wonton crisps & sushi ginger

**Crab Cake Eggrolls 21**  
Served w/ Chipotle Aioli


**Oysters Rockefeller 19.5**  
Six oysters topped w/ a mixture of blended spinach & Parmesan

**Grilled Oysters 19.5**  
Six oysters topped w/ your choice of: Parmesan Herb, Smoked Paprika Butter, or Horseradish Crust

**Clams Casino 23**  
Eight clams broiled w/ casino butter, cracker crumbs & bacon

**Coddies 15**  
Baltimore style w/ yellow mustard & saltines


**Pan Seared Scallops 24**  
Diver scallops & cream spinach served over a potato pancake


**Shrimp Cocktail 19**   
Four jumbo shrimp served in a bloody mary cocktail w/ red onion, & fresh avocado


**Wings 21**   
Ten Jumbo wings fried crispy & tossed in: Buffalo, Old Bay, BBQ, Honey Old Bay, Nashville Hot, or Lemon Pepper

**Calamari 19.5**  
Golden fried rings served w/ lemon aioli


# SALADS

**Titanic 14.5**   
Wedge of iceberg, bacon, egg, tomato, & blue cheese dressing

**Mama's Classic Salad 23**   
Mixed greens, jumbo shrimp, capicola ham, provolone, Kalamata olives, egg, tomato, & pepperoncinis tossed in our creamy house dressing

**Caesar 14.5**   
Chopped romaine tossed in House Caesar dressing topped w/ Parmesan & olive tapenade crostini

**Spring Berry Salad 17**   
Mixed greens, sliced almonds, goat cheese, fresh blueberries, strawberries, & raspberries, tossed in our housemade raspberry vinaigrette

**Eastern Shore Cobb 21**   
Mixed greens, topped w/ Old Bay dusted Jumbo Lump Crab meat, avocado, tomato, bacon, hardboiled egg, & Bleu Cheese. Tossed in our Champagne Vinaigrette

Mama's on the Half Shell is a Scratch Kitchen. Everything on our menu is made in-house daily.

 Gluten Free Options

**Add Ons:**  
Salmon 14.5 / Chicken 10.5  
Steak 14.5 / Shrimp 16.5  
Lump Crab 14.5 / Crab Cake 31

## SOUPS

**Cream of Crab**  
Cup 9 / Bowl 12.5/  
Soft Shell Crab on top 16

**Maryland Crab Soup**   
Cup 9 / Bowl 12.5

**Seafood Chowder**  
Cup 9 / Bowl 12.5  
(Contains Pork)

**Oyster Stew**   
Bowl 10.5

For 30 years, our commitment to freshness and quality has been unwavering. Our recipes embody years of dedication and expertise, and as a result we do not discount or remove items due to dislike or change of mind. We thank you for your ongoing support.

\*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions

# MAMA'S *On The* HALF SHELL SANDWICHES

Served w/ fries & a pickle

**Seafood Club 27**  
Our famous crab cake (just a little smaller), shrimp salad, lettuce, tomato, bacon, & Swiss on toasted white

**Crab Cake 37**  
Broiled or Fried  
Served on a Kaiser roll  
w/ tartar, lettuce, & tomato

**Po' Boy 22**  
Oyster or Shrimp fried golden on brioche w/ spicy tartar & slaw

**Salmon BLT 23.5**  
Blackened or pan seared Kaiser roll, bacon, lettuce, tomato, & garlic aioli

**Breakfast Burger 19.5**  
Bacon, topped w/ an over easy egg, & hollandaise sauce

**Burger 17.5**  
Made your way  
add cheese +1 add bacon +2

**Lobster Roll 33**  
**Choice of:**  
- Chilled lobster salad  
- Hot poached w/ Old Bay Drawn Butter in a split top brioche w/mixed greens

**Shrimp Salad 23**  
Kaiser roll, Old Bay, celery, onion, lettuce, & tomato

**Tenderloin 21**  
Tips w/ au jus, fried onions, & melted Provolone. Open face over toasted baguette w/ garlic aioli



Sat & Sun

BRUNCH

9am - 3pm

**Beignets 7.5**  
New Orleans classic fritter topped w/ powdered sugar

**GM French Toast Sticks 7.5**  
A Mama's favorite as a shareable! Our Texas toast dipped in a Grand Marnier egg batter & crusted w/ Golden Graham cereal. Served w/ syrup for dipping

**Grand Marnier French Toast 14.5**  
Sliced bread dipped in a Grand Marnier egg batter & crusted w/ Golden Graham cereal. Served w/ syrup, strawberries, blueberries & powdered sugar

**Banana Foster Waffles 16**  
Waffles w/ banana foster sauce, fresh bananas, strawberries, & blueberries

**Needful Breakfast 17**  
Three eggs served any style w/ your choice of Applewood bacon, scrapple, country ham, turkey bacon, or turkey sausage. Served w/ potato hash

**Nana's Biscuits & Seafood Gravy 20**  
2 Eggs, chives, & potato hash

**Chicken & Biscuits 23**  
Hand-breaded chicken breast, Drizzled w/ hot honey, over a buttermilk biscuit. Served w/ home fries. Add Papa's Famous Seafood Gravy 6

**Bacon & Cheddar Omelet 19**  
Applewood bacon, cheddar & diced tomato folded into a 3 egg omelet. Served w/ potato hash

**Spring Omelette 19**  
Asparagus, onion, ham, goat cheese, & dill hollandaise. Served w/ breakfast potatoes

**Seafood Omelet 23**  
Shrimp, crab & Gouda cheese folded into a 3 egg omelet, topped w/ bearnaise. Served w/ potato hash

**Lobster Hash 25**  
Maine lobster & potato hash topped w/ 3 eggs your way

**Mama's Shrimp & Grits 27**  
Lightly blackened shrimp & chorizo, over white cheddar grits w/ spicy tomato sauce & a poached egg

**Croque Madame 17**  
Applewood smoked ham, Gruyere & Cheddar grilled cheese topped w/ Gruyere cheese sauce & fried egg

**Steak & Eggs 25**  
6 oz & Marinated Flank Steak w/ chimichurri, served w/ 3-eggs your way, & potato hash

## MAMA'S BENNY'S

Served w/ potato hash

**BALT Benny 19**  
Bacon, avocado, lettuce, & tomato served on an English muffin, topped w/ poached eggs & hollandaise

**Crab Cake Benny 23**  
2 Poached eggs served on top of Mama's Crab Cake & English muffin w/ hollandaise

**Lobster Benny 25**  
English muffin piled high w/ Maine lobster topped w/ poached eggs & hollandaise

**Traditional Benny 17.5**  
English muffin, thick cut country ham, poached eggs, & hollandaise

**Smoked Salmon Benny 21**  
Smoked salmon, English muffin, poached eggs, & hollandaise

**Veggie Benny 16**  
Portobello "bun" w/ roasted tomato & spinach topped w/ poached eggs & hollandaise

## SIDES

**Potato Hash 4.5**

**Single Egg 2.5**

**Single GM French Toast 5.5**

**Turkey Sausage 6.5**

**Sausage 6.5**

**Scrapple 6.5**

**Bacon 6.5**

**Papa's Famous Seafood Gravy 6**

**Fruit 5**

**Grits 7**

For your convenience, an 18% gratuity is added to all checks.

# WINES

## REDS

**Z. Alexander Brown Red Blend**  
California 10.5 / 41

**Altos Terrazas Malbec**  
Argentina 10.5 / 41

**Sea Sun Pinot Noir**  
California 12.5 / 49

**Joel Gott Cabernet**  
California 14.5 / 53

**Skyside Cabernet**  
California 10.5 / 41

**\*\* Seaglass Pinot Noir**  
Santa Barbara, CA 10.5

**\*\* Charles & Charles Red Blend**  
Washington 10.5

## BUBBLES

**Lunetta Prosecco**  
Italy 10.5 / 41

**Chandon Brut**  
California / 12.5 split / 49

**Chandon Brut Rose**  
California / 12.5 split / 49

**Moet & Chandon Imperial Reserve**  
France / 82

**Veuve Clicquot Yellow Label**  
France / 102

**Dom Pérignon**  
France / 310

## WHITES

**Stoneleigh Sauvignon Blanc**  
New Zealand 12.5 / 49

**Relax Reisling**  
Germany 10.5 / 41

**Chiarlo Nivole Moscato**  
Italy 12.5 / 49

**Oyster Bay Sauvignon Blanc**  
New Zealand 12.5 / 49

**Kendall Jackson Chardonnay, Grand Reserve**  
Santa Barbara, CA 14.5 / 61

**Skyside Chardonnay**  
California 10.5 / 41

**\*\* Three Pears Pinot Grigio**  
California 10.5

**\*\* Joel Gott Sauvignon Blanc**  
Santa Barbara, CA 10.5

## ROSÉ

**Whispering Angel**  
Chateau d'Esclans 13.5 / 57

**Diora**  
California 10.5 / 41

# CRUSHES

Mama's proudly serves authentic Maryland crushes following the recipe created at Harborside Bar & Grill in Ocean City back in 1995.

We only use the freshest ingredients, squeeze our juices daily, & wouldn't dare serve them over anything but crushed ice!

**Orange 10.5**  
Smirnoff Orange, fresh squeezed OJ, triple sec, & Sprite

**Grapefruit 10.5**  
Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & Sprite

**Half-n-Half 10.5**  
Half Orange, Half Grapefruit

**John Daly 10.5**  
Deep Eddy Sweet Tea, fresh squeezed lemon juice, & Country Time Lemonade

**Deep Eddy Crush 10.5**  
Deep Eddy Lemon, muddled blueberries & basil, Country Time Lemonade

**Cucumber Lemonade 10.5**  
House infused Tito's, Country Time Lemonade, & fresh lemon juice

**Daddy's Tequila Crush 14.5**  
Mama's Classic Crush with Daddy's twist. Espolon Reposado, fresh squeezed OJ, triple sec, & Sprite

# HAND CRAFTED COCKTAILS

**Mama's Mimosa 9**  
Prosecco on tap w/ a splash of your choice of juice orange, cranberry or grapefruit

**Man-Mosa 11.5**  
Prosecco on tap w/ a splash of orange juice, & a shot of Smirnoff Orange

**Muchacho-Mosa 13.5**  
Prosecco on tap w/ a splash of orange juice, & a shot of Espolon Reposado

**Mama's Classic Bloody Mary 12.5**  
Vodka mixed with our secret family recipe bloody mary mix topped with tangy green beans, olives, celery & Old Bay

**Jalapeno Bloody Maria 13.5**  
Jalapeno infused Tequila mixed with our secret family recipe bloody mary mix topped with tangy green beans, olives, celery & Old Bay

**The Mick 13.5**  
Mama's Classic Bloody Mary w/ a Guinness Floater

**The Italian Job 13.5**  
Basil centric Bloody Mary w/ lemon & a blend of Italian spices

**Blueberry Lemon Drop 16**  
Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

**Mama Vaccaro's Espresso Martini 17**  
Ryan's Irish Cream Liqueur, Kahlua, Grey Goose Vodka, & Vaccaros Espresso

**Hugo Spritz 13**  
Lunetta Prosecco, St. Germain Elderflower Liqueur, sparkling water w/ mint leaves & lime slice

# BEER

## ON TAP:

**Sierra Nevada 8.5**  
Hazy Little Thing 6.7%

**Guinness 7.5**  
4.2%

**Stella Artois 7.5**  
5%

**Other Half 8.5**  
Blue Crab 6.5%

**Laguinitas 8.5**  
IPA 6.2%

**Coors 7.5**  
Banquet 5%

**PBR 5.5**  
4.8%

**\*Key Brewing 7.5**  
Speed Wobbles IPA 4.6%

**\*Heavy Seas 7.5**  
Loose Cannon IPA 7.25%

**Samuel Adams 7.5**  
Cold Snap 5.3%

**Devils Backbone 8.5**  
Vienna Lager 5.2%

**Peabody Heights 8.5**  
Astrodon, Hazy IPA 7%

## BOTTLES & CANS:

**Budweiser 6.5**  
5%

**Bud Light 6.5**  
4.2%

**Budweiser Zero 6.5**  
0%

**Michelob Ultra 6.5**  
4.2%

**Miller Lite 6.5**  
4.2%

**Modelo Especial 7.5**  
4.4%

**Coors Light 6.5**  
4.2%

**Yuengling 7.5**  
4.2%

**Natty Boh 5.5**  
4.2%

**Corona 7.5**  
Extra 4.6%



**\*Local Beers**  
**\*\*Tapped Wine**