


# STARTERS

**Mini Crab Cakes Mkt**  
Four 2oz Crab cakes served w/ tartar

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

**Oysters Rockefeller 19.5**  
Six oysters topped w/ chopped spinach & parmesan

**Maryland Style Steamed Shrimp Half lb 19.5 / Full lb 36**   
Steamed Jumbo shrimp w/ Old Bay & onions. Served w/ bloody mary cocktail sauce & drawn butter


**Wings 21**  
Ten Jumbo wings fried crispy & tossed in: Buffalo, BBQ, Scunny's sticky sauce, Old Bay, honey Old Bay, or lemon pepper. Served w/ ranch or bleu cheese

**Steamed Mussels 19**  
Cajun butter or Old Bay butter

**Beer Mussels 23.5**  
Spicy chorizo sausage & jumbo shrimp sauteed in a spicy tomato beer broth with red onions & tomatoes

**White Wine Garlic Mussels 19**  
Sautéed in white wine & garlic


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

**Grilled Oysters 19.5**   
Six oysters topped w/ choice of: Parmesan herb, smoked paprika butter, or horseradish crust

**Shrimp Cocktail 19**   
Four jumbo shrimp served in a bloody mary cocktail

**Coddies 14.5**  
Baltimore style w/ yellow mustard & saltines

**Shrimp Fritters 16**  
Four golden fried shrimp fritters w/ lime aioli

**Clams Casino 23**   
Six little neck clams broiled w/ casino butter, cracker crumbs & bacon

**Bacon Wrapped Scallops 18**  
Two diver scallops wrapped in bacon and topped with pineapple pepper jelly

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

**Fried Oysters 19**  
Half dozen, fried golden brown & served over coleslaw w/ mustard aioli

**Seafood Skins 23.5**  
Two potato skins w/ shrimp, scallops, crab, cheddar, & sour cream

**Crab Cake Eggrolls 21**  
Served w/ chipotle aioli

## MAMA'S SEAFOOD TOWERS

### The Skiff 65

Chilled snow crab cluster, mussels, oysters, & tuna tartare


### The Sporty 105

Chilled snow crab cluster, shrimp, mussels, oysters, AMF crab salad, lobster salad, tuna salad & crostini


### The Yacht 160


Jumbo shrimp, chilled lobster tail, chilled snow crab clusters, AMF crab salad, tuna tartare, lobster salad, smoked salmon, & oysters. Served w/ mignonette, cocktail, butter, horseradish & foccacia


# SALADS

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

**Caesar 14.5**  
Chopped romaine tossed in our house Caesar dressing, topped w/ parmesan & olive tapenade crostini

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

**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, jumbo lump crab meat tossed in Old Bay, avocado, tomato, bacon, hardboiled egg, corn, & bleu cheese. Tossed in our champagne vinaigrette

# 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, mayonnaise & swiss on toasted white  
\*contains onions

**Crab Cake Mkt**  
Broiled or Fried  
Brioche bun w/ lettuce, tomato & tartar

**Soft Shell Crab BLT 28**  
Lightly breaded & fried soft shell crab, lettuce, tomato, bacon, & mayo on brioche

**Po' Boy 22**  
Oysters or Shrimp  
Fried golden on split top brioche w/ spicy tartar & slaw

**Shrimp Salad 23**  
Brioche bun, Old Bay, celery, onion, lettuce, & tomato

**Salmon BLT 23.5**  
Blackened or Pan Seared  
Brioche bun, bacon, lettuce, tomato, & garlic aioli

**Classic Burger 17.5**  
A blend of brisket, short rib, & chuck made your way, on brioche.  
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/ lettuce

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

**Tuna Steak 23.5**  
Seared w/ sriracha mayo, avocado, lettuce, & pickled red onion on brioche

**Mama's Fried Chicken 21**  
Blackened or Pan Seared  
Garlic aioli, lettuce, tomato, bacon, & American cheese on brioche

**Veggie Wrap 19**  
Housemade chipotle hummus, cucumber, arugula, avocado, bell pepper, roasted corn & pickled onions in a flour tortilla.  
Served w/ house salad

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


For 30 years, our commitment to freshness & 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.

 Gluten Free Options


# ENTREES

## Crab Cakes Mkt

Choice of single or double platter. Broiled or Fried w/ two sides


**Combo Steamer 46**   
Clams, shrimp, mussels, snow crab cluster, Oysters Rockefeller, chorizo, potatoes, corn, & onions. w/ drawn butter & bloody mary cocktail sauce

**Seafood Platter 49**  
4oz. pan seared salmon, two 2oz crab cakes, a 5oz lobster tail & three jumbo shrimp. Served w/ corn succotash, slaw, & drawn butter for dipping

**Bouillabaisse 39**   
Shrimp, scallops, mussels, clams, & fish in a bouillabaisse sauce over rice pilaf. Served w/ garlic bread

**Fried Jumbo Shrimp 26**  
Six w/ fries & coleslaw. Served w/ bloody mary cocktail sauce

**Grilled Cauliflower Steak 27**   
Herb-marinated over garlic whipped potatoes with herb beurre blanc. Served with Bok choy & topped with gremolata

**Steamed Snow Crab & Shrimp 36**   
1 lb snow crab legs & 1/2 lb shrimp w/ Old Bay, coleslaw, bloody mary cocktail sauce, & butter

**Fresh Catch Mkt**   
Ask your server for today's selection. Any fresh catch can be pan-seared, blackened, grilled or fried. Topped w/ a lemon beurre blanc sauce

**Fish & Chips 25.5**  
Crispy beer battered cod served with fries, slaw & side of tartar

## SOUPS

**Cream of Crab**  
Cup 9 / Bowl 12.5  
**New recipe!** Topped w/ chilled jumbo lump crab meat + Fried Soft Shell Crab Bowl 17






**Maryland Crab Soup**   
Cup 9 / Bowl 12.5  
Topped w/ chilled jumbo lump crab meat

**Seafood Chowder**  
Cup 9 / Bowl 12.5

**Oyster Stew**   
Bowl 10.5



## A LA CARTE SIDES

Mac & Cheese 7.5  
French Fries 7.5  
Broccoli 7.5   
Coleslaw 6.5   
Asparagus 8.5   
Green Beans 8   
Caesar Salad 7.5  
House Salad 7.5 

Rice Pilaf 7.5   
Lobster Tail 18   
Whipped Potatoes 7.5   
Seasonal Vegetables 7.5   
Sautéed Spinach 7.5   
Honey Sriracha Brussels 11  
W/ bleu cheese crumbles  
Crab Cake Mkt  
Broiled or fried, served w/tartar

For your convenience all parties of 6 or more & all checks after 8pm will have an automatic 18% gratuity added on.

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

Add Ons: Salmon 14.5 | Chicken 10.5 | Steak 14.5  
Shrimp 17 | Lump Crab 14.5 | Crab Cake Mkt | Soft Shell Crab 20



## WINES

### REDS

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

**Terrazas Altos Malbec**  
Argentina 10.5 / 41

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

**Joel Gott Cabernet**  
California 14.5 / 53

**Terrazas Alamos Malbec**  
Argentina 10.5 / 41

**Skyside Cabernet**  
California 10.5 / 41

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

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

**Stag's Leap Artemis Cabernet**  
California 180

### 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 Reising**  
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

**St Michelle Gewurztraminer**  
Columbia Valley 10 / 30

### ROSÉ

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

**Diora**  
California 10.5 / 41



\*\*Tapped Wine

## 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**  
Smirnoff Orange & Grapefruit, fresh squeezed OJ & grapefruit juice, triple sec & Sprite

**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

**Sagamule 12.5**  
Sagamore Rye, blackberry simple syrup & ginger beer

**Georgia Peach Sangria 13.5**  
3 Pears Pinot Grigio, Peach Schnapps, Lemoncello, peach puree & basil

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

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

**Mama's Spritz 11**  
Lunetta Prosecco, watermelon liqueur, sparkling water w/ mint leaves & lime slice

**Raspberry "Gin-y" 13.5**  
Hendricks Gin, muddled raspberries, lime juice & a dash of soda water

**Mama's Old Fashioned 14.5**  
Bulleit Bourbon, maple & rosemary syrup, angostera bitters, smoked w/ cherrywood

## HAPPY HOUR

Monday - Friday, 3-6pm

(bar & high tops only)

## BEER ON TAP

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

**Guinness 7.5**  
4.2%

**Stella Artois 7.5**  
5%

**Heineken Draft 6**  
5%

**Lagunitas 8.5**  
IPA 6.2%

**Coors 7.5**  
Banquet 5%

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

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

**Samuel Adams Seasonal 7.5**  
Ask your server about our current draft selection

**Devils Backbone 8.5**  
Vienna Lager 5.2%

**Dewey Beer 7**  
Swishy Pants - Hazy IPA 7.5%

## BOTTLES & CANS:

**Budweiser 6.5**  
5%

**Bud Light 6.5**  
4.2%

**Heineken 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%

**Narragansett Lager 5.5**  
5%

**Victory Brewing Company 7.5**  
Prima Pils 5.3%

**Rolling Rock 6.5**  
4.4%

**\*Bold Rock Cider 7.5**  
4.7%

**White Claw 6.5**  
Watermelon, Black Cherry, Mango 5%

**Blue Moon 7.5**  
5.2%

**PBR 5.5**  
4.8%



\*Local Beers

For your convenience all parties of 6 or more & all checks after 8 pm will have an automatic 18% gratuity added on.