


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
Sauteed 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/ poke 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

 *Gluten Free Options*


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 & baguette


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 is a Scratch Kitchen. Everything on our menu is made in-house daily.

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 bread
*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

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

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

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

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


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

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

Sat & Sun

BRUNCH

10am - 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

Papa'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. (+ Papa's Famous Seafood Gravy 6)

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

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

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

Seafood Omelette 23
Shrimp, crab & Gouda cheese folded into a 3 egg omelette, topped with hollandaise. 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

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 **Turkey Sausage 6.5** **Scrapple 6.5** **Fruit 5**
Single Egg 2.5 **Sausage 6.5** **Bacon 6.5** **Cheese Grits 7**
Single GM French Toast 6.5 **Papa's Famous Seafood Gravy 6**

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

WINE

WHITES

Relax Riesling
Germany 6oz 9
9oz 12 / Btl 39

Bar Dog Pinot Grigio
California 6oz 9
9oz 12 / Btl 39

Skyside Chardonnay
California 6oz 9
9oz 12 / Btl 39

Capalsado Moscato
Italy 6oz 9
9oz 12 / Btl 39

Stoneleigh Sauvignon Blanc
New Zealand 6oz 12
9oz 14 / Btl 48

ROSÉ

Longevity Debra's Cuvee Rosé
California
6oz 9 / 9oz 13 / Btl 39

REDS

Z. Alexander Brown Red Blend
California 6oz 9
9oz 12 / Btl 39

Terrazas Altos Malbec
Argentina 6oz 9
9oz 12 / Btl 39

Sea Sun Pinot Noir
Argentina 6oz 9
9oz 12 / Btl 39

Joel Gott Cabernet
California 6oz 13
9oz 17 / Btl 57

SANGRIA

Reunite Red Sangria
Italy
Glass 9 / Pitcher 35

Reunite White Sangria
Italy
Glass 9 / Pitcher 35

BUBBLES

Lunetta Prosecco
Italy 10 / 41

Moet & Chandon Imperial Reserve
France / 80 bottle

Dom Pérignon
France / 300 bottle

Chandon Brut
California / 12.5 split

Veuve Clicquot Yellow Label
France / 100 bottle

Silver Gate Prosecco
California / 10 glass

BY THE BOTTLE

Oyster Bay Sauvignon Blanc
New Zealand 52

La Crema Pinot Noir
California 48

Francis Coppola Claret
California 48

Kendall-Jackson Grand Reserve Chardonnay
California 52

Banfi Pinot Grigio
Italy 42

Whispering Angel Rosé
France 58

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.

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

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

Mama's Southside Crush 12.5
Espolon Blanco, Lindsay's Southside Mix, & Sprite

Grapefruit 10.5
Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & soda water

John Daly Crush 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

Half-n-Half 10.5
Half Orange, Half Grapefruit

MAMA'S MIMOSAS BY THE BOTTLE

Lunetta Prosecco 40 or Moet Chandon 80

Choice of Orange Juice, Grapefruit Juice, or Cranberry Juice, or Pineapple Juice.
(Option to order additional juice for \$5)

HAND CRAFTED COCKTAILS

Mama's Mimosa 9.5

Prosecco on tap w/ a splash of your choice of juice: orange, cranberry or grapefruit

Mama's Classic Bloody Mary 13

Vodka mixed w/ our secret family recipe bloody mary mix topped with tangy green beans, olives, & Old Bay

Jalapeno Bloody Maria 14

Jalapeno infused Tequila mixed with our secret family recipe bloody mary mix, topped w/ tangy green beans, olives, & Old Bay

Mama Espresso Martini 17

Tito's Vodka, Baileys Irish Cream Liqueur, Kahlua, simple syrup & espresso

The Mick 14

Mama's Classic Bloody Mary w/ a Guinness Floater

Mama's Smoked Old Fashion 13

Knob Creek Smoked Maple Bourbon, Angostura Bitters, muddled orange slice, rosemary maple simple syrup & bacon

Sagamule 13

Sagamore Rye, blackberry simple syrup, & ginger beer

Here For A Good Thyme 13

Illegal Mezcal, thyme simple syrup, & fresh lemon juice

Blueberry Lemon Drop 16

Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

Hugo Spritz 13

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

MAMA'S BOTTOMLESS BRUNCH



Mimosas & Bloody Marys 18

Choose a Mimosa or a Mary for each refill



*Purchase of entree required. 2 hr limit.

BEER ON TAP

Sierra Nevada 7.5
HOP Tropical IPA 6.5%

Guinness 7
4.2%

Pacifico 6.5
4.4%

Stella Artois 7
5%

***Big Truck Farm Brewery 7.5**
Halfcab Hazy Blood Orange IPA 6%

PBR 4.5
4.8%

***Key Brewing 7**
Speed Wobbles IPA 4.6%

***Heavy Seas 7**
Loose Cannon IPA 7.25%

Sam Seasonal 7
Cold Snap 5.6%

Blue Moon 6
Belgian Style Wheat Ale 5.4%

Kona Big Wave 6.5
4.4%

BOTTLES & CANS

Budweiser 5
5%

Bud Light 5
4.2%

Michelob Ultra 5
4.2%

Miller Lite 5
4.2%

Modelo Especial 6
4.4%

Coors Light 5
4.2%

Yuengling 6
4.5%

Natty Boh 5
4.6%

Mich Ultra Zero 5

***Union 6**
The GOAT IPA 7%

***Oliver Brewing 6**
BMore Sour 5.2%

Allagash White 6
Belgium Wheat 5.2%

Bold Rock Cider 8
4.5%

Groove City 6
Hefeweizen 5.4%

Corona 6.5
Extra 4.6% & Premier 4%

White Claw 6
Watermelon | Black Cherry | Mango 5%

Surfside 7.5
Iced Tea & Lemonade 4.5%

*Local Beers