

STARTERS

Mini Crab Cakes *Mkt*
Four 2oz Crab cakes served with tartar

Crab Dip 23
Lump crab & house blend of creamy cheeses. Served in a bread bowl with accoutrement’s

Oysters Rockefeller 22
Six oysters topped with chopped spinach & parmesan

Maryland Style Steamed Shrimp
Half lb 23 / Full lb 36 
Steamed jumbo shrimp with Old Bay & onions. Served w/ bloody mary cocktail sauce & drawn butter

Wings 21
Ten wings fried crispy & tossed in: Buffalo, BBQ, Scunny’s Sticky Sauce, Old Bay, honey Old Bay, or lemon pepper. Served with ranch or bleu cheese

Steamed Mussels 19
Cajun | Old Bay | White Wine Garlic

Beer Mussels 26
Spicy chorizo sausage & jumbo shrimp sauteed in a spicy tomato beer broth with red onions & tomatoes

Grilled Oysters 20 
Six oysters topped with choice of Parmesan herb, smoked paprika butter, or horseradish crust

Crab Cake Eggrolls 26
Served with chipotle aioli

Stuffed Shrimp 26
Four shrimp stuffed with crab imperial & topped with herb oil

Clams Casino 23
Six little neck clams broiled with casino butter, cracker crumbs & bacon

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

Fried Oysters 19
Half dozen, fried golden brown & served over coleslaw with mustard aioli

Calamari 19
Golden fried rings served with lemon aioli

Seafood Skins 24
Two potato skins with shrimp, scallops, crab, cheddar, celery, onions & sour cream

Coddies 16
Baltimore style w/ yellow mustard & saltines

MAMA'S On The HALF SHELL

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

SANDWICHES

Served with fries & a pickle

Seafood Club 30

3oz crab cake, shrimp salad, lettuce, tomato, bacon, mayo & swiss on toasted white **contains celery & onions*

Crab Cake Mkt
Broiled or Fried
On brioche with lettuce, tomato & tartar

Soft Shell Crab BLT 35
Lightly breaded & fried soft shell crab, lettuce, tomato, bacon, & mayo on brioche

Classic Burger 24
A blend of brisket, short rib, & chuck made your way on brioche. add cheese +1 add bacon +2 **Make it a Crabby Patty! Add 3oz cake +Mkt**

Shrimp Salad 23
On brioche w/ Old Bay, celery, onion, lettuce, & tomato

Po’ Boy 22
Oysters or Shrimp
Fried golden, with spicy tartar & slaw on split top brioche

Salmon BLT 26
Blackened or Pan Seared
Brioche bun, bacon, lettuce, tomato, & garlic aioli

Crab Grilled Cheese 19
Toasted bread stuffed with crab dip, American cheese, bacon & tomato

Lobster Roll Mkt
Choice of:
- Chilled Lobster Salad
- Hot Poached with Old Bay
Drawn Butter in a split top brioche with lettuce

Mama’s Fried Chicken 24
Blackened or Pan Seared
Garlic aioli, lettuce, tomato, bacon, & American cheese on brioche

Veggie Wrap 22
Housemade lettuce mix, chipotle hummus, cucumber, avocado, pickled onions, bell pepper & roasted corn in a flour tortilla
Served with house salad

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

Blackened Shrimp Tacos 22
Three topped with mango salsa & chipotle sauce. Served with coleslaw in corn tortilla

Tuna Steak 27
Seared with sriracha mayo, tomato, avocado, lettuce & pickled red onion on brioche

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

ENTREES

Combo Steamer 66 
Clams, shrimp, mussels, snow crab cluster, Oysters Rockefeller, chorizo, potatoes, corn & onions with drawn butter & bloody mary cocktail sauce

Seafood Platter 54
4oz pan seared salmon, two 2oz crab cakes, a 5oz lobster tail & three jumbo shrimp. Served with corn succotash, slaw, & drawn butter for dipping

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

Fried Jumbo Shrimp 26
Six with fries & coleslaw. Served with bloody mary cocktail sauce

Soft Shell Crab Fried Rice 42
Crab fried rice topped with soft shell crab & sweet chili glaze

Crab Cakes Mkt

Choice of single or double platter
Broiled or fried with two sides

Stuffed Lobster Tail 40 
6oz Lobster tail stuffed with crab imperial. Served w/ broccoli, & rice pilaf

Maryland Rockfish 45 
Rockfish broiled & stuffed with crab imperial. Served with sautéed green beans, rice pilaf & an Old Bay beurre-blanc

Chicken Chesapeake 35 
Pan seared airline chicken topped with crab imperial & sherry cream. Served with whipped potatoes & asparagus

Shrimp & Chicken Alfredo 37
Four jumbo shrimp & blackened chicken over linguine pasta. Topped with parmesan

Seafood Scampi Pasta 33
Jumbo sautéed shrimp, clams & lemon butter scampi over linguine pasta. Topped with parmesan

Asian Glazed Salmon 28 
8oz pan-seared salmon over coconut jasmine rice mixed with broccoli, zucchini & squash, topped with Asian slaw, teriyaki sauce & sesame seeds

Fish & Chips 26
Crispy beer battered cod served with fries, slaw & side of tartar

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

Mama’s Roasted Lamb Chops 37 
Rosemary & garlic herb marinated rack drizzled with a cabernet reduction. Served with whipped potatoes & sautéed spinach

Mama’s NY Strip 43 
12oz New York strip served with whipped potatoes & sautéed broccoli

A LA CARTE SIDES

Mac & Cheese 8
French Fries 7
Coleslaw 7 
Rice Pilaf 7 

Caesar Salad 8
House Salad 8 
Sweet Potato Mash 8 
Whipped Potatoes 7 

Broccoli 8 
Green Beans 8 
Sautéed Spinach 8 
Asparagus 9 
Seasonal Vegetables 8 
Honey Sriracha Brussels 12
with crumbled bleu cheese

ADD ONS

Crab Cake Mkt
Broiled or fried w/ tartar

Lobster Tail 24 
1 lb Snow Crab Cluster 42 

MAMA’S SEAFOOD TOWERS

The Skiff 65

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

The Sporty 105

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

The Yacht 160

Jumbo shrimp, chilled lobster tail, chilled snow crab clusters, chilled mussels, AMF crab salad, tuna tartare, lobster salad, smoked salmon, & oysters. Served with mignonette, cocktail, butter, horseradish & crostini

SALADS

Add Ons: Lump Crab 15 | Chicken 11 | Shrimp 14
Steak 15 | Salmon 14 | Soft Shell Crab 20 | Crab Cake Mkt

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

Harvest Salad 20
Kale & spinach mix blended with butternut squash, sliced red apple, crumbled goat cheese, honey roasted pecans & dried cranberries, served with apple cider vinaigrette

Titanic 16 
Wedge of iceberg, bacon, sliced egg, tomato, garnished with bleu cheese dressing

Caesar 15 
Chopped romaine tossed in our house Caesar dressing, topped with housemade croutons & parmesan

Eastern Shore Cobb 30 
Mixed greens, jumbo lump crab meat tossed in Old Bay, bacon, avocado, corn, hardboiled egg, tomato, & bleu cheese. Tossed in our champagne vinaigrette

 Gluten Free Options

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

WINES

WHITES

Relax Riesling
Germany
Glass 12 / Bottle 47

**Francis Cappola
Pinot Grigio**
California
Glass 11 / Bottle 43

Skyside Chardonnay
California
Glass 12 / Bottle 49

Caposaldo Moscato
Italy
Glass 11 / Bottle 41

**Stoneleigh
Sauvignon Blanc**
New Zealand
Glass 13 / Bottle 49

**Intrinsic
Sauvignon Blanc**
Columbia Valley
Glass 11 / Bottle 41

A to Z Chardonnay
Oregon
Glass 14 / Bottle 54

Estival Sauvignon Blanc
Washington
Glass 11 / Bottle 41

SANGRIA

**Sweetland Cellars
Red Sangria**
Maryland
Glass 10 / Pitcher 38

**Sweetland Cellars
White Sangria**
Maryland
Glass 10 / Pitcher 38

REDS

**Z. Alexander Brown
Red Blend**
California
Glass 11 / Bottle 43

Sea Sun Pinot Noir
California
Glass 14 / Bottle 54

Terrazas Altos Malbec
Argentina
Glass 11 / Bottle 41

Joel Gott Cabernet
California
Glass 14 / Bottle 54

Intrinsic Red Blend
Columbia Valley
Glass 12 / Bottle 49

Northstar Merlot
Columbia Valley | Bottle 80

BUBBLES

Lunetta Prosecco
Italy
Glass 14 / Bottle 55

Silver Gate Brut
California
Glass 10 / Bottle 39

**Veuve Clicquot
Yellow Label**
France | Bottle 102

Silver Gate Prosecco
California | Glass 10

Dom Pérignon
France | Bottle 310

Chandon By The Bay
California | Bottle 75

ROSÉ

Gerard Bertrand Cote Des Roses
France | Glass 15 / Bottle 59

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

Grapefruit 10
*Smirnoff Grapefruit, fresh squeezed
grapefruit juice, triple sec & soda water*

Half-n-Half 10
*Smirnoff Orange & Grapefruit, fresh squeezed
OJ & grapefruit juice, triple sec & Sprite*

Daddy’s Tequila Crush 15
*Mama’s Classic Crush with Daddy’s twist: Espolon
Reposado, fresh squeezed OJ, triple sec & Sprite*

John Daly 11
*Deep Eddy Sweet Tea, fresh
squeezed lemon juice & lemonade*

Deep Eddy Crush 12
*Deep Eddy Lemon, lemonade,
muddled blueberries & basil*

Cucumber Lemonade 12
*House infused Tito’s, lemonade,
& fresh lemon juice*

Mama’s Southside Crush 13
*Espolon Blanco, Lindsay’s
Southside Mix & Sprite*

HAND CRAFTED COCKTAILS

Sagamule 13
Sagamore Rye, blackberry simple syrup & ginger beer

Mama’s Old Fashion 15
*Knob Creek Smoked Maple Bourbon, Angostura Bitters,
muddled orange slice, rosemary maple simple syrup & bacon*

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

Hugo Spritz 13
Lunetta Prosecco, St. Germain Elderflower liqueur, sparkling water, with mint leaves & lime slice

Mama’s Espresso Martini 17
Tito’s Vodka, Baileys Irish Cream Liqueur, Kahlua, simple syrup & espresso

Raspberry Gin Smash 14
Hendricks Gin, homemade raspberry puree & lime juice topped with soda water

Mama’s Rum-Rita 11
*Blanco Tequila, coconut rum, lime juice, pineapple juice, coconut puree
& agave, garnished with an orange slice & lime wheel*



HAPPY HOUR

Available on first floor (indoors only)

ALL DAY HAPPY HOUR MONDAYS!
TUESDAY-FRIDAY 3-6PM



Classic Oyster Shooter 10
*Chilled vodka, oyster
& cocktail sauce*

Blue on Blue 6
*PBR, oyster &
cocktail sauce*

BEER ON TAP

PBR 5
Guinness 7
Pacifico 7
Stella Artois 7
Kona Big Wave 7
Sierra Nevada 8
Hazy Little Thing
Big Truck 8 🍷
Blood Orange IPA

Sam Seasonal 7
Variety, just ask!

Heavy Seas 7 🍷
Loose Cannon IPA

Key Brewing 7 🍷
Speed Wobbles IPA

Blue Moon 7
Belgian Style Wheat Ale

BOTTLES & CANS

Budweiser 6
Bud Light 6
Michelob Ultra 6
Miller Lite 6
Modelo Especial 6
Coors Light 6
Yuengling 7
Heineken 6
Natty Boh 5
Corona 6
Extra | Premier | Light
Big Truck 6
Topless Blonde Ale

Union 7 🍷
Steady Eddie IPA

Allagash White 7
Belgium Wheat

Bold Rock Cider 8
Angry Orchard 8
RAR Groove City
*Nanticoke Nectar 8
Hefeweizen 7*

Oliver Brewing 7 🍷
BMore Sour

Surfside 7
Variety, just ask!

Mich Ultra Zero 5
Heineken Zero 5