

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 bloody mary cocktail

Coddies 14.5
Baltimore style w/ yellow mustard & saltines

Stuffed Shrimp 20
Four shrimp stuffed w/ crab imperial & topped with herb oil

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, celery, onions & sour cream

Crab Cake Eggrolls 21
Served w/ chipotle aioli

Garlic Shrimp 24
Five cocktail shrimp sauteed in garlic sauce, served in a bread bowl w/ side sliced baguette

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 celery & 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

 Gluten Free Options

BRUNCH

Sat & Sun

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)

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

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	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 8pm will have an automatic 18% gratuity added on.

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 & crostinis

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, topped with 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.

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

MAMA’S BOTTOMLESS BRUNCH



Mimosas & Bloody Marys 18

Choose a Mimosa or a Mary for each refill

*Purchase of entree required. 2 hr limit.



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

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

Mama’s 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, Angos-
tura Bitters, muddled orange slice, rosemary
maple simple syrup & bacon

Sagamule 13

Sagamore Rye, blackberry simple syrup
& ginger beer

Hugo Spritz 13

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

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, & soda water

Half-n-Half 10.5

Half Orange,
Half Grapefruit

Cucumber Lemonade Crush 10.5

House infused Tito’s, Country Time
Lemonade, & fresh lemon juice

John Daly Crush 10.5

Deep Eddy Sweet Tea, fresh squeezed
lemon juice, & Country Time Lemonade

Mama’s Southside Crush 12.5

Espolon Blanco, Lindsay’s
Southside Mix, & Sprite

Deep Eddy Crush 10.5

Deep Eddy Lemon, muddled blueberries
& basil, Country Time Lemonade

BEER ON TAP

Guinness 7
4.2%

Pacifico 6.5
4.4%

Stella Artois 7
5%

Sierra Nevada 7.5
HOP Tropical IPA 6.5%

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

PBR 4.5
4.8%

Sam Seasonal 7
Cold Snap 5.6%

Heavy Seas 7
Loose Cannon IPA 7.25%

Kona Big Wave 6.5
4.4%

Key Brewing 7
Speed Wobbles IPA 4.6%

Blue Moon 6
Belgian Style Wheat Ale 5.4%

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%

Allagash White 6
Belgium Wheat 5.2%

Bold Rock Cider 8
4.5%

Groove City 6
Hefeweizen 5.4%

Oliver Brewing 6
BMore Sour 5.2%

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

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 food borne illness, especially if
you have certain medical conditions.