

# Chef Crafted **SEAFOOD TOWERS**

## **The Skiff 65**

*Chilled snow crab cluster,  
chilled mussels & oysters*

## **The Sporty 105**

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

## **The Yacht 160**

*Jumbo shrimp, chilled lobster tail, chilled snow crab clusters, chilled mussels,  
AMF crab salad, lobster salad, shrimp salad & oysters. Served with butter,  
mignonette, cocktail sauce, horseradish, crostini & crackers*

## **STARTERS**

### **Mini Crab Cakes** *Mkt*

*Four 2oz crab cakes served with tartar sauce*

### **Crab Dip 24**

*Lump crab & house blend of creamy cheeses.  
Served in a bread bowl with accoutrements*

### **Seafood Skins 24**

*Two potato skins with shrimp, scallops,  
crab, cheddar, celery, onions & sour cream*

### **Crab Cake Eggrolls 26**

*Four halves served with chipotle aioli,  
bulgogi sauce & garnished with scallions*

### **Calamari 19**

*Golden fried rings served with lemon aioli*

### **Beer Mussels 26**

*Spicy andouille sausage & shrimp  
sautéed in a spicy tomato beer broth  
with red onions & tomatoes*

### **Steamed Mussels 19**

*Cajun | Old Bay | White Wine Garlic*

### **Maryland Style Steamed Shrimp**

*Half lb 25 / Full lb 40 | Steamed jumbo  
shrimp with Old Bay & onions. Served with  
bloody mary cocktail sauce & drawn butter*

### **Mama's Signature Wings 22**

*Ten fried crispy & tossed in your choice of: Buffalo,  
BBQ, Scunny's Sticky Sauce, Old Bay, honey Old Bay,  
or lemon pepper. Served with ranch or bleu cheese*

### **Fried Oysters 19**

*Half dozen, fried golden brown & served  
over coleslaw with mustard aioli*

### **Oysters Rockefeller 22**

*Six topped with chopped spinach & parmesan*

### **Baked Oyster Medley 20**

*Six oysters topped with choice of:  
Parmesan herb, smoked paprika  
butter, or horseradish crust*

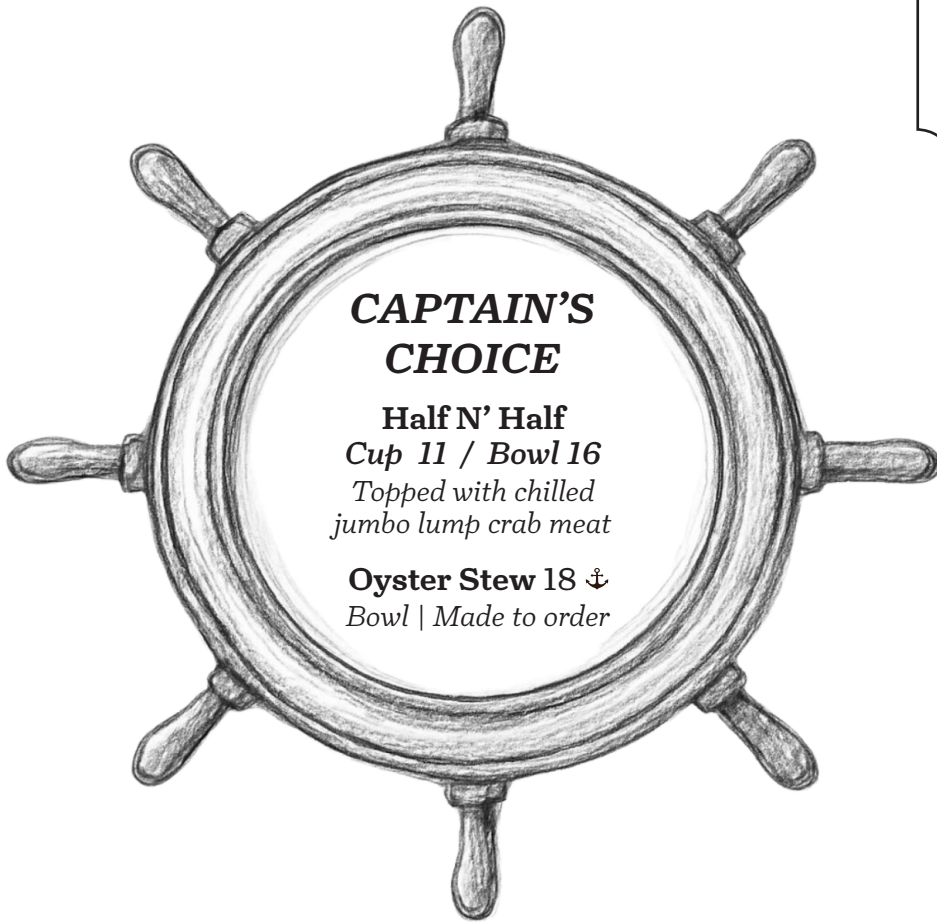
### **Stuffed Shrimp 29**

*Four stuffed with crab imperial & topped with herb oil*

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

 **Gluten Free Options**

# SIGNATURE SOUPS



## CAPTAIN'S CHOICE

**Half N' Half**  
Cup 11 / Bowl 16  
*Topped with chilled jumbo lump crab meat*

**Oyster Stew 18** ⚓  
Bowl | *Made to order*

## Seafood Chowder

Cup 9 / Bowl 13

*Mama's Chowdaah! Creamy broth with clams, scallops, shrimp, potatoes, corn, bacon & tarragon \*contains pork*

## Maryland Crab ⚓

Cup 11 / Bowl 16

*Ol' Baltimore Style: Tomato base, chilled jumbo lump crab meat, veggies & Old Bay*

## Cream of Crab

Cup 11 / Bowl 16

**Add Fried Soft Shell +24**

*Liquid Gold! Creamy base, chilled jumbo lump crab meat & Old Bay*

## French Onion 15

*A Seasonal Classic: Beef broth, caramelized onions, toasted bread & melted swiss & provolone*

# SALADS

Add Ons: **Lump Crab 15** | **Chicken 11** | **Shrimp 14**  
**Steak 15** | **Salmon 14** | **Soft Shell Crab 24** | **Crab Cake Mkt**

## Eastern Shore Cobb 33 ⚓

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

## Caesar Salad 15

*Chopped romaine tossed in house caesar dressing, topped with housemade croutons & parmesan*

## Mama's Classic Salad 25 ⚓

*Jumbo shrimp, capicola ham, provolone, egg, kalamata olives, pepperoncinis, mixed greens & tomato, tossed in our creamy house dressing*

## House Salad 15 🌿

*Mixed greens, cherry tomatoes, cucumbers & onions, served with balsamic vinaigrette*

## Spring Berry Salad 20 🌿

*Fresh strawberries, blueberries & watermelon tossed in baby arugula and spinach, topped with goat cheese & sliced roasted almonds, finished with raspberry basil vinaigrette & balsamic glaze*

# ENTREES

## **Mama's Famous Crab Cakes** *Mkt*

Choice of single or double platter

*Made with fresh jumbo lump crab meat  
Broiled or fried with two sides of your choice*

### **Stuffed Lobster Tail 48**

*6oz tail stuffed with crab imperial,  
served with broccoli, rice pilaf  
& melted butter*

### **Grilled Vegetable Medley 24**

*Fresh asparagus, portabella mushrooms,  
zucchini, red onions, peppers & corn all  
sautéed & served with rice pilaf & fondant  
potatoes, finished with beurre-blanc*

### **Fresh Catch Mkt**

*Ask your server for today's selection.  
Choice of pan-seared, blackened, grilled or  
fried, topped with lemon beurre blanc sauce  
& served with two sides of your choice.*

### **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 squash, broccoli  
& zucchini, topped with Asian slaw  
teriyaki sauce & sesame seeds*

### **Chicken Chesapeake 36**

*Pan seared airline chicken topped with  
crab imperial & beurre-blanc. Served  
with whipped potatoes & asparagus*

### **Fish & Chips 26**

*Crispy beer battered cod filets served  
with fries, coleslaw & side of tartar*

### **Fried Seafood Platter 42**

*Four jumbo shrimp, two 3oz crab balls,  
5oz fresh cod & four oysters all fried golden  
& served with fries, coleslaw & tartar sauce*

### **Shrimp & Chicken Alfredo 37**

*Four jumbo shrimp & blackened chicken  
over linguine pasta. Topped with parmesan*


### **Fried Jumbo Shrimp 26**

*Seven with fries & coleslaw. Served  
with bloody mary cocktail sauce*

### **Maryland Rockfish 49**

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

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 *Gluten Free Options*

# CHOPHOUSE MENU

## Mama's Roasted Lamb Chops 38

*Rosemary & garlic herb marinated rack drizzled with a cabernet reduction. Served with whipped potatoes & sautéed spinach*

## Filet Mignon Mkt

*8oz filet cooked your way, served with whipped potatoes & asparagus, topped with herb butter*

*add lobster tail +24    add crab imperial +mkt*

## A LA CARTE SIDES

Mac & Cheese 8  
Broccoli 8  
Sautéed Spinach 8  
French Fries 7  
Rice Pilaf 7  
Whipped Potatoes 7  
Caesar Salad 8  
House Salad 8  
Green Beans 8  
Asparagus 9  
Seasonal Vegetables 8  
Coleslaw 7


## PREMIUM SIDES & ADD ONS

Lobster Mac Mkt    Crab Mac 18

Honey Sriracha Brussels 12  
*with crumbled bleu cheese*

Crab Cake Mkt  
*broiled or fried with tartar*

1 lb Snow Crab Cluster 42 

Lobster Tail 24 

# 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**

*Our signature jumbo lump crab cake broiled or fried with lettuce, tomato & tartar on brioche*

## **Lobster Roll Mkt**

### **Choice of:**

- *Chilled lobster salad*
- *Hot poached with Old Bay*

*Drawn butter in split top brioche with lettuce*

## **Po' Boy 22**

### **Oysters or Shrimp**

*Fried golden, with spicy tartar & slaw on split top 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*

## **Salmon BLT 27**

### **Blackened or Pan Seared**

*On brioche with bacon, lettuce, tomato & garlic aioli*

## **Soft Shell Crab BLT 35**

*Lightly breaded & fried soft shell crab, lettuce, tomato, bacon & mayo on brioche*

## **Blackened Shrimp Tacos 23**

*Three topped with mango salsa & chipotle sauce. Served with coleslaw in corn tortilla*

## **Mama's Fried Chicken 24**

### **Blackened or Pan Seared**

*Garlic aioli, lettuce, tomato, bacon & american cheese on brioche*

## **Tenderloin 22**

*Tips with au jus, fried onions & melted provolone, open face over toasted baguette with garlic aioli*

## **🌿 Veggie Wrap 22**

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

## **Shrimp Salad 23**

*On brioche with Old Bay, celery, onion, lettuce & tomato*

## **Crab Grilled Cheese 19**

*Toasted bread stuffed with crab dip, american cheese, bacon & tomato*

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**🌿 Vegetarian Options**

## DESSERT

Bread Pudding 12

Creme Brulee 12

Chef's Daily Dessert

Cheesecake 13

Molten Lava Cake 14

*Ask your server!*

# 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.*

## A Baltimore Classic

### Family Owned & Operated

*In 2003, we opened Mama's on the Half Shell. Our opening day was the realization of five years of dreaming, discussing and collecting. It is our hope that when you are with us you feel you are welcomed into our home with open arms. There really is no average age at Mama's on the Half Shell, making it a true destination for great food and celebration.*

*As native "Baltimoreans," we felt Baltimore was in need of a thoughtful, classic seafood restaurant. Because of our love for the restaurant business, one of our favorite pastimes is to dine out. What we found was we missed the classics; the ones that we could count on as kids. Iconic restaurants like Connolly's & Hausner's, the ones we would visit with friends from out of town who say "take us to a real Baltimore seafood house." We missed that emotional attachment and wanted to bring it back. That's why we created Mama's on the Half Shell.*

*Our menu is the most important part of our restaurant, but we also want our guests to come in and feel comfortable for any occasion. Be it a business meeting, Sunday football, a birthday, anniversary or just some time out. It's a great place to visit after a day on the water and it's also remembered by some as the place where they got engaged. Our restaurant is a place that you could "bring it or bring it down."*

*For a good start to a classic Baltimore meal at Mama's, order a fried crab cake with mustard and our famous Orange Crush. Have a seat at the raw bar and just drift back into your best Baltimore memory, hon! Or...create a new one.*

