


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

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

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

Chandon Brut
California / 12.5 split

Moet & Chandon Imperial Reserve
France / 80 bottle

Veuve Clicquot Yellow Label
France / 100 bottle

Dom Pérignon
France / 300 bottle

Silver Gate Prosecco
California / 10 glass

BY THE BOTTLE

Banfi Pinot Grigio
Italy 42

Kendall-Jackson Grand Reserve Chardonnay
California 52

La Crema Pinot Noir
California 48

Oyster Bay Sauvignon Blanc
New Zealand 52

Francis Coppola Claret
California 48

Whispering Angel Rosé
France 58



HAND CRAFTED COCKTAILS

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

Mama's Espresso Martini 17.

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

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

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

Mama's Southside Crush 12.5

Espolon Blanco, Lindsay's Southside Mix, & Sprite

BEER ON TAP

Sierra Nevada 7.5
HOP Tropical IPA 6.5%

PBR 4.5
4.8%

Guinness 7
4.2%

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

Pacifico 6.5
4.4%

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

Stella Artois 7
5%

Sam Seasonal 7
Cold Snap 5.6%

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

Blue Moon 6
Belgian Style Wheat Ale 5.4%

Kona Big Wave 6.5
4.4%

BOTTLES & CANS

Budweiser 5
5%

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

Bud Light 5
4.2%

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

Michelob Ultra 5
4.2%

Allagash White 6
Belgium Wheat 5.2%

Miller Lite 5
4.2%

Bold Rock Cider 8
4.5%

Modelo Especial 6
4.4%

Groove City 6
Hefeweizen 5.4%

Coors Light 5
4.2%

Corona 6.5
Extra 4.6% & Premier 4%

Yuengling 6
4.5%

White Claw 6
Watermelon | Black Cherry | Mango 5%

Natty Boh 5
4.6%

Surfside 7.5
Iced Tea & Lemonade 4.5%

Mich Ultra Zero 5

*Local Beers

HAPPY HOUR

Monday - Friday, 3-6pm (bar only)

Crushes 6.5
(Orange, Grapefruit, or 1/2 & 1/2)

Coronas 3.5

\$2 off Drafts, Glasses of Wine, & Rail Drinks

Local Oysters 1