

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 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

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 

 Gluten Free Options



WINES

REDS

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

**Charles & Charles
Red Blend ★**
Washington 11

Terrazas Altos Malbec
Argentina 11 / 41

Sea Sun Pinot Noir
California 14 / 54

Seaglass Pinot Noir ★
Santa Barbara, CA 11

Carmel Road Pinot Noir
California 9 / 40

Joel Gott Cabernet
California 14 / 54

Carmel Road Cabernet
California 9 / 36

Skyside Cabernet
California 13 / 50

Intrinsic Red Blend
Columbia Valley 50

North Star Merlot
Columbia Valley 80

Nina Lee Syrah
Walla Walla Valley 123

**Stag's Leap
Artemis Cabernet**
California 180

ROSÉ

Silver Gate
California 9 / 36

WHITES

**Oyster Bay
Sauvignon Blanc**
New Zealand 13 / 49

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

**Joel Gott
Sauvignon Blanc ★**
Santa Barbara, CA 11

Relax Reisling
Germany 12 / 47

Chiarlo Nivole Moscato
Italy 13 / 49

Three Pears Pinot Grigio ★
California 11

Silver Gate Pinot Grigio
California 9 / 36

**St Michelle
Gewurztraminer**
Columbia Valley 10 / 38

Skyside Chardonnay
California 12 / 49

**Kendall Jackson
Chardonnay, Grand Reserve**
Santa Barbara, CA 15 / 56

Carmel Road Chardonnay
California 9 / 36

A to Z Chardonnay
Oregon 50

**Intrinsic
Sauvignon Blanc**
Columbia Valley 50

BUBBLES

Silver Gate Prosecco
Italy 10

Lunetta Prosecco
Italy 14 / 55

Dom Pérignon
France 310

**Moet & Chandon
Imperial Reserve**
France 82

**Veuve Clicquot
Yellow Label**
France 102



★ Tapped Wine

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 orange juice, triple sec & Sprite

Grapefruit 10

Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec & Sprite

Half-n-Half 10

Smirnoff Orange & Grapefruit, fresh squeezed orange juice & grapefruit juice, triple sec & Sprite

John Daly 11

Deep Eddy Sweet Tea, fresh lemonade & freshly squeezed lemon juice

Deep Eddy Crush 12

Deep Eddy Lemon, fresh lemonade, muddled blueberries & basil

Cucumber Lemonade 12

House infused Tito's, fresh lemonade & freshly squeezed lemon juice

Daddy's Tequila Crush 15

Mama's Classic Crush with Daddy's twist: Espolon Reposado, fresh squeezed OJ, triple sec & Sprite

HAND CRAFTED COCKTAILS

Sagamule 13

Sagamore Rye, blackberry simple syrup & ginger beer

Georgia Peach Sangria 14

3 Pears Pinot Grigio, Peach Schnapps, Limoncello, peach puree & basil

Blueberry Lemon Drop 16

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

Mama's Espresso Martini 17

Ryan's Irish Cream Liqueur, Kahlua, Grey Goose Vodka & Espresso

Mama's Spritz 11

Lunetta Prosecco, seasonal liqueur and sparkling water with mint leaves & lime slice

Mango Tango 12

Malibu Rum, Limoncello, mango puree & lemon juice

Mama's Old Fashioned 15

Bulleit Bourbon, maple & rosemary syrup with angostera bitters, smoked with cherrywood

BOTTLED WATER

Saratoga Sparkling Water
12oz 5 / 28oz 10

Saratoga Still Water
12oz 5 / 28oz 10



Classic Oyster Shooter 10
Chilled vodka, oyster & cocktail sauce

Blue on Blue 6
PBR, oyster & cocktail sauce

BEER ON TAP

Coors 7

Guinness 7

Laguinitas 8

Stella Artois 7

Heineken Draft 6

Sierra Nevada 8
Hazy Little Thing

Devils Backbone 8
Vienna Lager

Key Brewing 7 🦀
Speed Wobbles IPA

Dewey Beer 7
Swishy Pants Hazy IPA

Heavy Seas 7 🦀
Loose Cannon IPA

Samuel Adams Seasonal 7
Ask your server about our current draft selection

BOTTLES & CANS

PBR 5

Blue Moon 7

Budweiser 6

Bud Light 6

Miller Lite 6

Coors Light 6

Yuengling 7

Natty Boh 5

Corona Extra 7

Modelo Especial 7

Michelob Ultra 6

White Claw 6
Variety, just ask!

Angry Orchard 7

Florida Seltzer 7
Variety, just ask!

Untitled Art 7
Juicy IPA

Heineken Zero 6



🦀 Local Beers

HAPPY HOUR

All Day on Mondays! Tuesday- Friday 3-6pm
Available at bar & hightops only