

STARTERS

Mini Crab Cakes 33

4- 2oz Crab cakes served w/ tartar

Crab Dip 23

Lump crab & house blend of creamy cheeses. Served in a bread bowl w/ accoutrement's

Fried Oysters 19

Half dozen, fried golden brown & served over coleslaw w/ mustard aioli

Steamed Mussels 19

Cajun Butter, Old Bay Butter, or Marinara

Beer Mussels 23.5

Spicy chorizo sausage, & jumbo shrimp sauteed in a spicy tomato beer broth w/ red onions & tomatoes

White Wine Garlic Mussels 19

Garlic, white wine

Maryland Style Steamed Shrimp

Half lb 18.5 / Full lb 35 

Steamed Jumbo shrimp w/ Old Bay & onions. Served w/ bloody mary cocktail sauce & drawn butter

Tuna Tar-tare 23

Ahi Tuna, seaweed salad, avocado, topped w/ poké sauce & sriracha aioli. Served w/ wonton crisps & sushi ginger

Crab Cake Eggrolls 21

Served w/ Chipotle Aioli

Calamari 19.5

Golden fried rings served w/ lemon aioli

SALADS

Titanic 14.5

Wedge of iceberg, bacon, egg, tomato, & blue cheese dressing

Mama's Classic Salad 23

Mixed greens, jumbo shrimp, capicola ham, Provolone, Kalamata olives, egg, tomato, & pepperoncinis tossed in our creamy house dressing

Caesar 14.5

Chopped romaine tossed in our house Caesar dressing topped w/ Parmesan & olive tapenade crostini



Gluten Free Options

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

Mama's Seafood Tower 155

3 Tiered Tower w/ Jumbo Shrimp, AMF Crab Salad, Tuna Tartare, Lobster Salad, Smoked Salmon, Chilled Lobster Tail, Chilled Snow Crab Clusters, & Oysters. Served w/ Mignonette, Cocktail, Butter, Horseradish & Rye.

Oysters Rockefeller 19.5

Six oysters topped w/ a mixture of chopped spinach & Parmesan

Grilled Oysters 19.5

Six oysters topped w/ choice of: Parmesan Herb, Smoked Paprika Butter, or Horseradish Crust

Clams Casino 23

Six top neck clams broiled w/ casino butter, cracker crumbs & bacon

Coddies 14.5

Baltimore style w/ yellow mustard & saltines

Pan Seared Scallops 24

Diver scallops & cream spinach served over a potato pancake

Seafood Skins 23.5

Potato skins w/ shrimp, scallops, crab, cheddar, & sour cream

Shrimp Cocktail 19

Four jumbo shrimp served in a bloody mary cocktail

Wings 21

(10) Jumbo wings fried crispy & tossed in: Buffalo, Old Bay, BBQ, Honey Old Bay, or Lemon Pepper. Served w/ Bleu Cheese or Ranch

Harvest Salad 18

Fennel, mixed greens, candy apple vinaigrette, bacon gala apple, roasted sweet potato, & goat cheese

Eastern Shore Cobb 21

Mixed greens, topped w/ Old Bay dusted Jumbo Lump Crab meat, avocado, tomato, bacon, hardboiled egg, corn, & Bleu Cheese. Tossed in our Champagne Vinaigrette

Add Ons:

Salmon 14.5/ Chicken 10.5/ Steak 14.5
Shrimp 17/ Lump Crab 14.5 / Crab Cake 33
Soft Shell Crab 20

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 37

Broiled or Fried
Brioche bun w/ tartar, lettuce, & tomato

Soft Shell Crab BLT 28

Lightly breaded & fried soft shell crab, lettuce, tomato, bacon, & mayo.

Po' Boy 22

Oyster or Shrimp
Golden Fried, served on brioche w/ tartar & slaw

Salmon BLT 23.5

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

Veggie Wrap 19

Housemade Chipotle hummus, cucumber, arugula, avocado, bell pepper, roasted corn & pickled onions. 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

Mama's Fried Chicken 21

Garlic aioli, lettuce, tomato, bacon, & American cheese
(Available pan seared or Blackened)

Mama's Classic Burger 17.5

A blend of brisket, short rib, & chuck made your way.
add cheese +1 add bacon +2

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

(Contains Pork)

French Onion

Bowl 13.5

Topped w/ roasted parmesan cheese baguette & gruyere cheese

Oyster Stew

Bowl 10.5

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



LUNCH

Option to substitute soup, salad, or french fries where included.

Option to substitute Maryland Crab Soup for Cream of Crab or Seafood Chowder +2

Pretzel Bites & 3-Cheese Sauce 12

Creamy hot blend of cheddar, monterey jack, & parmesan cheese. Complimented w/ fresh thyme. Served w/ bite-sized pretzel balls

Bacon Omelette 18

Applewood bacon, cheddar & diced tomato folded into a 3 egg omelet. Served w/ side spring salad tossed in champagne vinaigrette

Crab Grilled Cheese 19

Toasted bread stuffed w/ crab dip, American cheese, bacon & tomato

Blackened Shrimp Tacos 22

3 Blackened Shrimp Tacos topped w/ mango salsa, & chipotle sauce. Served w/ coleslaw in corn tortillas

Seafood Melt 24

Shrimp, scallop, lump crab, cheddar cheese, arugula, & garlic mayo. Choice of white bread or english muffins

Fresh Tuna Melt 24

Seared tuna layered w/ creamy, melted cheese on toasted white bread, sriracha aioli, spinach, lettuce, tomato & pickled red onions

Blackened Chicken Club 24

Blackened Chicken w/ lettuce, tomato, bacon, avocado, cheese. Finished w/ garlic mayo. Served on toasted white bread w/ pickle spear & french fries

Famous Crab Fried Rice 26

Fried Rice w/ Jumbo Lump Crab Meat, sweet bell peppers, onions & a pineapple ginger soy sauce. Finished w/ a fresh herb oil

A LA CARTE SIDES

Coleslaw 6.5 

Caesar Salad 7.5

House Salad 7.5

Mac & Cheese 7.5

French Fries 7.5

Lobster Tail 18 

Crab Cake 33 

Broiled or fried, served w/tartar sauce

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.

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

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

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

Banfi Pinot Grigio
Italy 42

La Crema Pinot Noir
California 48

Francis Coppola Claret
California 48

Kendall-Jackson Grand Reserve Chardonnay
California 52

Oyster Bay Sauvignon Blanc
New Zealand 52

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

Mama's Southside Crush 12.5
Espolon Blanco, Lindsay's Southside Mix, & Sprite

John Daly Crush 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 Crush 10.5
House infused Tito's, Country Time Lemonade, & fresh lemon juice

BEER ON TAP

Sierra Nevada 7.5
HOP Tropical IPA 6.5%

Guinness 7
4.2%

Pacifico 6.5
4.4%

Stella Artois 7
5%

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

PBR 4.5
4.8%

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

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

Sam Seasonal 7
Cold Snap 5.6%

Blue Moon 6
Belgian Style Wheat Ale 5.4%

Kona Big Wave 6.5
4.4%

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%

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

Allagash White 6
Belgium Wheat 5.2%

Bold Rock Cider 8
4.5%

Groove City 6
Hefeweizen 5.4%

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

HAPPY HOUR

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

\$1 Local Oysters

\$6.5 Crushes

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

\$3.5 Coronas

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