

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 19.5 / Full lb 36

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 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/ 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, lump crab, cheddar, & sour cream

Shrimp Cocktail 19

Four jumbo shrimp 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

Smoked Salmon 30

Served on a potato pancake w/ lemon, dill & capers creme fraiche

Harvest Salad 18

Spinach, arugula, 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

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

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 fried golden on brioche w/ spicy 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



*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.

ENTREES

Crab Cakes 38 single/66 double

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, 2- 2oz Crab Cakes, 3- Jumbo shrimp, & a 5 oz Lobster tail. 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

Fish & Chips 25.5

Crispy beer battered cod w/ fries & slaw. Served w/ tartar

Pan Seared Scallops 35

Pan seared scallops w/ mushroom ragu & parmesan crisp herb oil

Mama's Seafood Pot Pie 28

Mama's seafood pot pie w/ seafood chowder, jumbo lump, & parmesan cheese puff pastry

Fresh Catch (Market Price)

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

Mama's NY Strip 43

12oz. New York strip served w/ whipped potatoes & steamed broccoli

8oz. Filet 55

Served w/ rosemary potato gratin & asparagus. Topped w/ herb butter

Stuffed Lobster Tail 40

6oz Lobster tail stuffed w/ crab imperial. Served w/ broccoli, & rice pilaf.

Maryland Rockfish 43

Rockfish, broiled & stuffed w/ crab imperial. Accompanied by sautéed green beans, rice pilaf, & an Old Bay beurre-blanc

Chicken Chesapeake 35

Pan seared airline chicken, topped w/ crab imperial & sherry cream. Served w/ whipped potatoes & asparagus

Shrimp & Chicken Alfredo 37

Four jumbo shrimp & blackened chicken over creamy linguine pasta. Topped w/ parmesan

Lobster Arrabbiata 35

Pasta tossed in a spicy red sauce w/ lobster, peppers, & onions. Topped w/ parmesan

Seafood Scampi Pasta 33

Linguine w/ jumbo sautéed shrimp, clams, & lemon butter scampi. Topped w/ parmesan

Soft Shell Crab Fried Rice 38

Crab fried rice w/ soft shell crab & sweet chili glaze

Steamed Snow Crab & Shrimp 36

1 lb snow crab legs & 1/2 lb shrimp w/ Old Bay, coleslaw, bloody mary cocktail sauce, & butter

Vegan Harvest Dinner 23

Roasted beet hummus, balsamic mushrooms, spinach, garbanzo beans, avocado, pickled vegetables.

CHOPHOUSE MENU

Tony's Roasted Lamb Chops 37

Rosemary & garlic herb marinated rack drizzled w/ a cabernet reduction. Served w/ whipped potatoes & sauteed spinach

A LA CARTE SIDES

Coleslaw 6.5

Sautéed Spinach 7.5

Caesar Salad 7.5

House Salad 7.5

Whipped Potatoes 7.5

Seasonal Vegetables 7.5

Broccoli 7.5

Honey Sriracha Brussels 8

w/ bleu cheese crumbles

Mac & Cheese 7.5

French Fries 7.5

Rice Pilaf 7.5

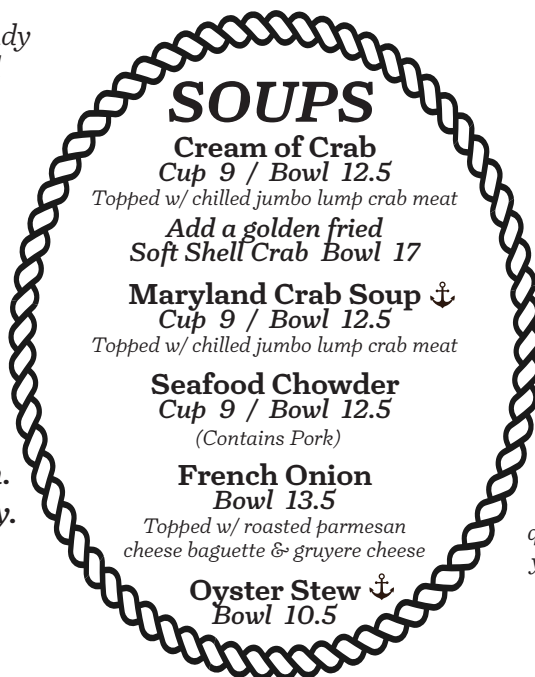
Green Beans 8

Asparagus 8.5

Lobster Tail 18

Crab Cake 33

Broiled or fried, served w/tartar



SOUPS

Cream of Crab Cup 9 / Bowl 12.5

Topped w/ chilled jumbo lump crab meat

Add a golden 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

WINES

REDS

Z. Alexander Brown Red Blend
California 10.5 / 41

Terrazas Altos Malbec
Argentina 10.5 / 41

Sea Sun Pinot Noir
California 12.5 / 49

Joel Gott Cabernet
California 14.5 / 53

Skyside Cabernet
California 10.5 / 41

** **Seaglass Pinot Noir**
Santa Barbara, CA 10.5

** **Charles & Charles Red Blend**
Washington 10.5

BUBBLES

Lunetta Prosecco
Italy 10.5 / 41

Chandon Brut
California / 12.5 split / 49

Chandon Brut Rose
California / 12.5 split / 49

Moet & Chandon Imperial Reserve
France / 82

Veuve Clicquot Yellow Label
France / 102

Dom Pérignon
France / 310

WHITES

Stoneleigh Sauvignon Blanc
New Zealand 12.5 / 49

Relax Reisling
Germany 10.5 / 41

Chiarlo Nivole Moscato
Italy 12.5 / 49

Oyster Bay Sauvignon Blanc
New Zealand 12.5 / 49

Kendall Jackson Chardonnay, Grand Reserve
Santa Barbara, CA 14.5 / 61

Skyside Chardonnay
California 10.5 / 41

** **Three Pears Pinot Grigio**
California 10.5

** **Joel Gott Sauvignon Blanc**
Santa Barbara, CA 10.5

ROSÉ

Whispering Angel
Chateau d'Esclans 13.5 / 57

Diora
California 10.5 / 41



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, & Sprite

Half-n-Half 10.5
Half Orange, Half Grapefruit

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

Daddy's Tequila Crush 14.5
Mama's Classic Crush with Daddy's twist. Espolon Reposado, fresh squeezed OJ, triple sec, & Sprite

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

HAND CRAFTED COCKTAILS

Sagamule 12.5
Sagamore Rye, blackberry simple syrup, & ginger beer

Georgia Peach Sangria 13.5
3 Pears Pinot Grigio, Peach Schnapps, Lemoncello, peach puree & basil

Blueberry Lemon Drop 16
Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

Mama's Espresso Martini 17
Ryan's Irish Cream Liqueur, Kahlua, Grey Goose Vodka, & Espresso

Hugo Spritz 12.5
Lunetta Prosecco, St. Germain Elderflower Liqueur, sparkling water w/ mint leaves & lime slice

Raspberry "Gin-y" 13.5
Hendricks Gin, muddled raspberries, lime juice & a dash of soda water

Mama's Old Fashioned 14.5
Bulleit Bourbon, maple & rosemary syrup, angostera bitters, smoked w/ cherrywood

The Butterfly Effect 17
Don Julio Blanco, Blackberry Champagne Reduction, lime & simple syrup

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

BEER ON TAP

Sierra Nevada 8.5
Hazy Little Thing 6.7%

Guinness 7.5
4.2%

Stella Artois 7.5
5%

Other Half 8.5
Blue Crab 6.5%

Laguinitas 8.5
IPA 6.2%

Coors 7.5
Banquet 5%

***Key Brewing 7.5**
Speed Wobbles IPA 4.6%

***Heavy Seas 7.5**
Loose Cannon IPA 7.25%

Samuel Adams Seasonal 7.5
Ask your server about our current draft selection

Devils Backbone 8.5
Vienna Lager 5.2%

BOTTLES & CANS:

Budweiser 6.5
5%

Bud Light 6.5
4.2%

Heineken Zero 6.5
0%

Michelob Ultra 6.5
4.2%

Miller Lite 6.5
4.2%

Modelo Especial 7.5
4.4%

Coors Light 6.5
4.2%

Yuengling 7.5
4.2%

Natty Boh 5.5
4.2%

Corona 7.5
Extra 4.6%

Southernhopalistic 10
Double Dry Hopped IPA 7.4%

Narragansett Lager 5.5
5%

Victory Brewing Company 7.5
Prima Pils 5.3%

Rolling Rock 6.5
4.4%

Forever Ever 10
Double Dry Hopped Hazy IPA 4.7%

***Bold Rock Cider 7.5**
4.7%

White Claw 6.5
Watermelon, Black Cherry, Mango 5%

Blue Moon 7.5
5.2%

PBR 5.5
4.8%

***Local Beers**
****Tapped Wine**

HAPPY HOUR

Monday - Friday, 3-6pm (bar & high tops 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