

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

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

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

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, 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

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 is a Scratch Kitchen. Everything on our menu is made in-house daily.

 Gluten Free Options

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 on brioche

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


Scallops & Mushroom Ragu 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

CHOPHOUSE MENU

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

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 11
w/ bleu cheese crumbles

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

Tony's Roasted Lamb Chops 37 
Rosemary & garlic herb marinated rack drizzled w/ a cabernet reduction. Served w/ whipped potatoes & sauteed spinach

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

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

Mama's Smoked Old Fashion 13.

Knob Creek Smoked Maple Bourbon, Angostura Bitters, muddled orange slice, rosemary maple simple syrup & bacon

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