


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 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

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

Veggie Wrap 19
Housemade chipotle hummus, cucumber, arugula, avocado, bell pepper, roasted corn & pickled onions in a flour tortilla. 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 on brioche

Mama's Fried Chicken 21
Blackened or Pan Seared
Garlic aioli, lettuce, tomato, bacon, & American cheese on brioche

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

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

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 muffin

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


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

Add Ons: Salmon 14.5 | Chicken 10.5 | Steak 14.5 | Shrimp 17
Lump Crab 14.5 | Crab Cake Mkt | 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

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

Terrazas Alamos Malbec
Argentina 10.5 / 41

Skyside Cabernet
California 10.5 / 41

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

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

Stag's Leap Artemis Cabernet
California 180

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

Veve 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

St Michelle Gewurztraminer
Columbia Valley 10 / 30

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

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

Daddy's Tequila Crush 14.5

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

HAND CRAFTED COCKTAILS

Mama's Mimosa 9

Prosecco on tap w/ a splash of your choice of juice orange, cranberry or grapefruit

Man-Mosa 11.5

Prosecco on tap w/ a splash of orange juice, & a shot of Smirnoff Orange

Muchacho-Mosa 13.5

Prosecco on tap w/ a splash of orange juice, & a shot of Espolon Reposado

Mama's Classic Bloody Mary 12.5

Vodka mixed with our secret family recipe bloody mary mix topped with tangy green beans, olives, celery & Old Bay

Jalapeno Bloody Maria 13.5

Jalapeno infused Tequila mixed with our secret family recipe bloody mary mix topped with tangy green beans, olives, celery & Old Bay

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

Mama's Spritz 11

Lunetta Prosecco, watermelon liqueur, sparkling water w/ mint leaves & lime slice

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.

BEER ON TAP

Sierra Nevada 8.5
Hazy Little Thing 6.7%

Guinness 7.5
4.2%

Stella Artois 7.5
5%

Heineken Draft 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%

Dewey Beer 7
Swishy Pants - Hazy IPA 7.5%

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%

Narragansett Lager 5.5
5%

Victory Brewing Company 7.5
Prima Pils 5.3%

Rolling Rock 6.5
4.4%

***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**

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