

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

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

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.

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 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 †
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
Soft Shell Crab 20

† 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
Blackened or Pan Seared Garlic aioli, lettuce, tomato, bacon, & American cheese

Mama's Classic Burger 17.5
A blend of brisket, short rib, & chuck made your way.
add cheese +1 add bacon +2



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

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 crab, parmesan cheese puff pastry, & side arugula salad (contains pork)

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 †
Mac & Cheese 7.5
French Fries 7.5
Caesar Salad 7.5
House Salad 7.5

Broccoli 7.5 †
Asparagus 8.5 †
Rice Pilaf 7.5
Green Beans 8 †
Lobster Tail 18 †

Whipped Potatoes 7.5 †
Seasonal Vegetables 7.5 †
Sautéed Spinach 7.5
Honey Sriracha Brussels 11
W/ bleu cheese crumbles

Crab Cake 33
Broiled or fried, served w/tartar

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

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**
- 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
- St Michelle Gewurztraminer**
Columbia Valley 10 / 30
- ROSÉ**
- Whispering Angel**
Chateau d'Esclans 13.5 / 57
- Diora**
California 10.5 / 41



**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!

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|---|--|
| Orange 10.5
Smirnoff Orange, fresh squeezed OJ, triple sec, & Sprite | John Daly 10.5
Deep Eddy Sweet Tea, fresh squeezed lemon juice, & Country Time Lemonade |
| Grapefruit 10.5
Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & Sprite | Deep Eddy Crush 10.5
Deep Eddy Lemon, muddled blueberries & basil, Country Time Lemonade |
| Half-n-Half 10.5
Smirnoff Orange & Grapefruit, fresh squeezed OJ & grapefruit juice, triple sec & Sprite | 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

- 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
- Mama's Spritz 11**
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

HAPPY HOUR

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

BEER ON TAP

- | | |
|--|---|
| Sierra Nevada 8.5
Hazy Little Thing 6.7% | *Key Brewing 7.5
Speed Wobbles IPA 4.6% |
| Guinness 7.5
4.2% | *Heavy Seas 7.5
Loose Cannon IPA 7.25% |
| Stella Artois 7.5
5% | Samuel Adams Seasonal 7.5
Ask your server about our current draft selection |
| Heineken Draft 6
5% | Devils Backbone 8.5
Vienna Lager 5.2% |
| Laguinitas 8.5
IPA 6.2% | Dewey Beer 7
Swishy Pants - Hazy IPA 7.5% |
| Coors 7.5
Banquet 5% | |

BOTTLES & CANS:

- | | |
|------------------------------------|---|
| Budweiser 6.5
5% | Narragansett Lager 5.5
5% |
| Bud Light 6.5
4.2% | Victory Brewing Company 7.5
Prima Pils 5.3% |
| Heineken Zero 6.5
0% | Rolling Rock 6.5
4.4% |
| Michelob Ultra 6.5
4.2% | *Bold Rock Cider 7.5
4.7% |
| Miller Lite 6.5
4.2% | White Claw 6.5
Watermelon, Black Cherry, Mango 5% |
| Modelo Especial 7.5
4.4% | Blue Moon 7.5
5.2% |
| Coors Light 6.5
4.2% | PBR 5.5
4.8% |
| Yuengling 7.5
4.2% | |
| Natty Boh 5.5
4.2% | |
| Corona 7.5
Extra 4.6% | |



*Local Beers

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