


# 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 bread \*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

### 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

## 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 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

**Mama's Southside Crush 12.5**

Espolon Blanco, Lindsay's Southside Mix, & Sprite

## 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

**Mama's Smoked Old Fashion 13**

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

**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

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.

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

## 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**