

STARTERS

Mini Crab Cakes Mkt
Four 2oz Crab cakes served with tartar

Crab Dip 23
Lump crab & house blend of creamy cheeses. Served in a bread bowl with accoutrement’s

Oysters Rockefeller 22
Six oysters topped with chopped spinach & parmesan

Maryland Style Steamed Shrimp Half lb 23 / Full lb 36 
Steamed jumbo shrimp with Old Bay & onions. Served with bloody mary cocktail sauce & drawn butter

Wings 21
Ten wings fried crispy & tossed in: Buffalo, BBQ, Scunny’s Sticky Sauce, Old Bay, honey Old Bay or lemon pepper. Served with ranch or bleu cheese

Steamed Mussels 19
Cajun | Old Bay | White Wine Garlic

Beer Mussels 26
Spicy chorizo sausage & jumbo shrimp sauteed in a spicy tomato beer broth with red onions & tomatoes

MAMA’S SEAFOOD TOWERS

The Skiff 65

Chilled snow crab cluster, chilled mussels, oysters & tuna tartare

The Sporty 105

Chilled snow crab cluster, shrimp, chilled mussels, oysters, AMF crab salad, lobster salad, tuna salad & crostini

Grilled Oysters 20 
Six oysters topped with choice of Parmesan herb, smoked paprika butter, or horseradish crust

Fried Oysters 19
Half dozen, fried golden brown & served over coleslaw with mustard aioli

Coddies 16
Baltimore style w/ yellow mustard & saltines

Calamari 19
Golden fried rings served with lemon aioli

Crab Cake Eggrolls 26
Served with chipotle aioli

Stuffed Shrimp 26
Four shrimp stuffed with crab imperial & topped with herb oil

Clams Casino 23
Six little neck clams broiled with casino butter, cracker crumbs & bacon

Tuna Tartare 23
Ahi Tuna, seaweed salad, avocado, topped with poké sauce & sriracha aioli. Served with wonton crisps & sushi ginger

Seafood Skins 24
Two potato skins with shrimp, scallops, crab, cheddar, celery, onions & sour cream

MAMA’S On The HALF SHELL

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

SANDWICHES

Served with fries & a pickle

Seafood Club 30

Our famous crab cake (just a little smaller), shrimp salad, lettuce, tomato, bacon, mayonnaise & Swiss on toasted white. *contains celery & onions

Crab Cake Mkt
Broiled or Fried
On brioche with lettuce, tomato & tartar

Po’ Boy 22
Oysters or Shrimp
Fried golden on split top brioche with spicy tartar & slaw

Classic Burger 24
A blend of brisket, short rib, & chuck made your way, on brioche add cheese +1 add bacon +2
Make it a Crabby Patty! Add 3oz cake +Mkt

Tuna Steak 27
Seared with sriracha mayo, tomato, avocado, lettuce & pickled red onion on brioche

Soft Shell Crab BLT 35
Lightly breaded & fried soft shell crab, lettuce, tomato, bacon & mayo on brioche

Blackened Shrimp Tacos 22
Three topped with mango salsa & chipotle sauce, with coleslaw in corn tortilla

Veggie Wrap 19
Housemade lettuce mix, chipotle hummus, cucumber, avocado, pickled onions, bell pepper & roasted corn in a flour tortilla. Served with house salad

Tenderloin 21
Tips with au jus, melted provolone & fried onions open face over a toasted baguette with garlic aioli

Lobster Roll Mkt
Chilled lobster salad or hot poached with Old Bay. Drawn butter in a split top brioche with lettuce

Shrimp Salad 23
Old Bay, celery, onion, lettuce & tomato on brioche

Mama’s Fried Chicken 24
Blackened or Pan Seared
Garlic aioli, lettuce, tomato, bacon & American cheese

MIMOSAS BY THE BOTTLE

Lunetta Prosecco 40 or Moet Chandon 80
Choice of Orange, Grapefruit, Cranberry, or Pineapple Juice
(Option to order additional juice for \$5)

WINES

WHITES

- Relax Riesling
Germany
Glass 12 / Bottle 47
- Francis Cappola
Pinot Grigio
California
Glass 11 / Bottle 43
- Skyside Chardonnay
California
Glass 12.5 / Bottle 49
- Caposaldo Moscato
Italy
Glass 11 / Bottle 41
- Stoneleigh Sauvignon Blanc
New Zealand
Glass 13 / Bottle 49
- Intrinsic Sauvignon Blanc
Columbia Valley
Glass 11 / Bottle 41
- A to Z Chardonnay
Oregon
Glass 14 / Bottle 54

ROSÉ

Gerard Bertrand
Cote Des Roses
France | Glass 15 / Bottle 59

SANGRIA

- Sweetland Cellars
Red Sangria
Maryland
Glass 10 / Pitcher 38
- Sweetland Cellars
White Sangria
Maryland
Glass 10 / Pitcher 38

REDS

- Z. Alexander Brown
Red Blend
California
Glass 11 / Bottle 43
- Sea Sun Pinot Noir
California
Glass 14 / Bottle 54
- Terrazas Altos Malbec
Argentina
Glass 10.5 / Bottle 41
- Joel Gott Cabernet
California
Glass 14 / Bottle 54
- Intrinsic Red Blend
Columbia Valley
Glass 12 / Bottle 49
- Northstar Merlot
Columbia Valley
Bottle 80

BUBBLES

- Lunetta Prosecco
Italy | Glass 14 / Bottle 55
- Silver Gate Brut
California | Glass 10 / Bottle 39
- Veuve Clicquot
Yellow Label
France | Bottle 102
- Silver Gate Prosecco
California | Glass 10
- Dom Pérignon
France | Bottle 310
- Chandon By The Bay
California | Bottle 75



MAMA'S BOTTOMLESS BRUNCH

Mimosas & Bloody Marys 18

Choose a Mimosa or a Mary for each refill

**Purchase of entree required | 2 hour limit*



HAND CRAFTED COCKTAILS

- Mama's Mimosa 9
Prosecco on tap with a splash of your choice of orange, cranberry or grapefruit juice
- Mama's Classic Bloody Mary 13
Vodka mixed with our secret family recipe bloody mary mix topped with tangy green beans, olives & Old Bay
- Ultimate Bloody Mary 19
Vodka mixed with our secret family recipe bloody mary mix topped with a chilled shrimp skewer, bacon, tangy green beans, olives & Old Bay
- Jalapeno Bloody Maria 14
Jalapeno infused tequila mixed w/ our secret family recipe bloody mary mix, topped w/ tangy green beans, olives & Old Bay
- The Mick 14
Mama's Classic Bloody Mary with a Guinness Floater
- Mama's Espresso Martini 17
Tito's Vodka, Baileys Irish Cream Liqueur, Kahlua, simple syrup & espresso
- Sagamule 13
Sagamore Rye, blackberry simple syrup & ginger beer
- Mama's Old Fashion 14.5
Knob Creek Smoked Maple Bourbon, Angostura Bitters, muddled orange slice, rosemary maple simple syrup & bacon
- Hugo Spritz 13
Lunetta Prosecco, St. Germain Elderflower liqueur, sparkling water with mint leaves & lime slice
- Blueberry Lemon Drop 16
Smirnoff Blueberry, Deep Eddy Lemon, simple syrup, lemon juice & muddled blueberries
- Raspberry Gin Smash 14
Hendricks Gin, homemade raspberry puree & lime juice topped with soda water

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
Smirnoff Orange, fresh squeezed OJ, triple sec & Sprite
 - Grapefruit 10
Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec & soda water
 - Half-n-Half 10
Smirnoff Orange & Grapefruit, fresh squeezed OJ & grapefruit juice, triple sec & Sprite
 - Daddy's Tequila Crush 15
Mama's Classic Crush with Daddy's twist: Espolon Reposado, fresh squeezed OJ, triple sec & Sprite
 - John Daly 11
Deep Eddy Sweet Tea, fresh squeezed lemon juice & lemonade
 - Deep Eddy Crush 12
Deep Eddy Lemon, lemonade, muddled blueberries & basil
 - Cucumber Lemonade 12
House infused Tito's, lemonade, & fresh lemon juice
 - Mama's Southside Crush 13
Espolon Blanco, Lindsay's Southside Mix & Sprite



- Classic Oyster Shooter 10
Chilled vodka, oyster & cocktail sauce
- Blue on Blue 6
PBR, oyster & cocktail sauce

BEER ON TAP

- PBR 5
- Guinness 7
- Pacifico 7
- Stella Artois 7
- Kona Big Wave 7
- Sierra Nevada 8
Hazy Little Thing
- Big Truck 8 🍷
Blood Orange IPA
- Sam Seasonal 7
Variety, just ask!
- Heavy Seas 7 🍷
Loose Cannon IPA
- Key Brewing 7 🍷
Speed Wobbles IPA
- Blue Moon 7
Belgian Style Wheat Ale

BOTTLES & CANS

- Budweiser 6
- Bud Light 6
- Michelob Ultra 6
- Miller Lite 6
- Modelo Especial 6
- Coors Light 6
- Yuengling 7
- Heineken 6
- Natty Boh 5
- Corona 6
Extra | Premier | Light
- Big Truck 6
Topless Blonde Ale
- Union 7 🍷
Steady Eddie IPA