

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 steamed w/ Old Bay & onions. Served w/ chipotle cocktail & 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

† Gluten Free Options

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
Eight 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, lump crab, cheddar, & sour cream

Shrimp Cocktail 19 †
Four jumbo shrimp served 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

Spring Berry Salad 17 †
Mixed greens, sliced almonds, goat cheese, fresh blueberries, strawberries, & raspberries, tossed in our house-made raspberry vinaigrette

Eastern Shore Cobb 21 †
Mixed greens, topped w/ Old Bay dusted Jumbo Lump Crab meat, avocado, tomato, bacon, hardboiled egg, & 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

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

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.

Po' Boy 22
Oyster or Shrimp
Golden Fried, served on brioche w/ 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)

Breakfast Burger 19.5
Bacon, topped w/ an over easy egg, & hollandaise sauce

Mama's Classic Burger 17.5
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

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

Pretzel Bites & 3-Cheese Sauce 12
Creamy hot blend of cheddar, monterey jack, & parmesan cheese. Complimented w/ fresh thyme. Served w/ bite-sized pretzel balls

Bacon Omelette 18
Applewood bacon, cheddar & diced tomato folded into a 3 egg omelet.

Chef Franklin's Smoked Brisket Sandwich 20
12hr House-Smoked Brisket. Topped w/ bourbon BBQ sauce, housemade pickled onion relish, & crispy fried onion rings. Served on a brioche bun w/ pickle spear, coleslaw, & french fries

Barbecue Ribs 22
Slow-Cooked Habanero BBQ Baby Back Ribs. Served w/ chipotle coleslaw & french fries

Blackened Shrimp Tacos 22
3 Blackened Shrimp Tacos topped w/ mango salsa, & chipotle sauce. Served w/ coleslaw in corn tortillas

1/2 French Dip 24
1/2 Sandwich: Savory Roast Beef w/ melted swiss cheese, caramelized onions, & housemade horseradish sauce. Served on a crispy baguette w/ au jus & pickle spear.

† **Cup of Maryland Crab Soup:** Topped w/ chilled jumbo lump crab meat
1/2 Salad: Mixed Greens, cherry tomatoes, & red onions.
Finished w/ housemade champagne vinaigrette

Reuben Sandwich + Arugula Salad 24
1/2 Sandwich: Toasted Seeded Marble Rye, corned beef, sauerkraut, housemade thousand island dressing, & swiss cheese.
1/2 Salad: Arugula, cherry tomatoes, & red onions.
Finished w/ housemade champagne vinaigrette

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 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.

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

Altos Terrazas Malbec
Argentina 10.5 / 41

Sea Sun Pinot Noir
California 12.5 / 49

Joel Gott Cabernet
California 14.5 / 53

Skyside Cabernet
California 10.5 / 41

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

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

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

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
Half Orange, Half Grapefruit

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

The Mick 13.5

Mama's Classic Bloody Mary w/ a Guinness Floater

The Italian Job 13.5

Basil centric Bloody Mary w/ lemon & a blend of Italian spices

Blueberry Lemon Drop 16

Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

Mama Vaccaro's Espresso Martini 17

Ryan's Irish Cream Liqueur, Kahlua, Grey Goose Vodka, & Vaccaros Espresso

Hugo Spritz 13

Lunetta Prosecco, St. Germain Elderflower Liqueur, sparkling water w/ mint leaves & lime slice

BEER

ON TAP:

Sierra Nevada 8.5
Hazy Little Thing 6.7%

Guinness 7.5
4.2%

Stella Artois 7.5
5%

Other Half 8.5
Blue Crab 6.5%

Laguinitas 8.5
IPA 6.2%

Coors 7.5
Banquet 5%

PBR 5.5
4.8%

***Key Brewing 7.5**
Speed Wobbles IPA 4.6%

***Heavy Seas 7.5**
Loose Cannon IPA 7.25%

Samuel Adams 7.5
Summer Ale 5.3%

Devils Backbone 8.5
Vienna Lager 5.2%

Peabody Heights 8.5
Astrodon, Hazy IPA 7%

BOTTLES & CANS:

Budweiser 6.5
5%

Bud Light 6.5
4.2%

Budweiser 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%

***Union 7.5**
Steady Eddie IPA 7%

Narragansett Lager 5.5
5%

Victory Brewing Company 7.5
Prima Pils 5.3%

Rolling Rock 6.5
4.4%

***Allagash White 7.5**
Belgium Wheat 5.2%

***Bold Rock Cider 7.5**
4.7%

White Claw 6.5
Watermelon, Black Cherry, Mango 5%

Blue Moon 7.5
5.2%



***Local Beers**
****Tapped Wine**

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