

# 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

## Smoked Salmon 30

Served on a potato pancake w/ lemon, dill & capers creme fraiche

# 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

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, 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

## Harvest Salad 18 ⚓

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

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)

## Mama's Classic Burger 17.5

A blend of brisket, short rib, & chuck made your way.  
add cheese +1 add bacon +2

# SOUPS

## Cream of Crab Cup 9 / Bowl 12.5

Topped w/ chilled jumbo lump crab meat

Add a golden 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

(Contains Pork)

## French Onion Bowl 13.5

Topped w/ roasted parmesan cheese baguette & gruyere cheese

## Oyster Stew ⚓ Bowl 10.5

\*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. Served w/ side spring salad tossed in champagne vinaigrette

## Crab Grilled Chesse 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 muffins

## 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. Finished w/ garlic mayo. Served on toasted white bread w/ 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 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 your convenience all parties of 6 or more & all checks after 8 pm will have an automatic 18% gratuity added on.

# 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

### Chandon Brut

California / 12.5 split

### Moet & Chandon Imperial Reserve

France / 80 bottle

### Veuve Clicquot Yellow Label

France / 100 bottle

### Dom Pérignon

France / 300 bottle

## BY THE BOTTLE

### Banfi Pinot Grigio

Italy 42

### Kendall-Jackson Grand Reserve Chardonnay

California 52

### La Crema Pinot Noir

California 48

### Oyster Bay Sauvignon Blanc

New Zealand 52

### Francis Coppola Claret

California 48

### Whispering Angel Rosé

France 58



## 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

### Blueberry Lemon Drop 16.

Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

### Mama's Espresso Martini 17.

Baileys Irish Cream Liqueur, Kahlua, Van Gogh Double Espresso Vodka & espresso

### Hugo Spritz 13.

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

### Mama's Smoked Old Fashion 13.

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

### Mama's Southside Crush 12.5

Espolon Blanco, Lindsay's Southside Mix, & Sprite

## 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

### 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, & soda water

### Deep Eddy Crush 10.5

Deep Eddy Lemon, muddled blueberries & basil, Country Time Lemonade

### Half-n-Half 10.5

Half Orange, Half Grapefruit

### Cucumber Lemonade 10.5

House infused Tito's, Country Time Lemonade, & fresh lemon juice

# BEER ON TAP

Sierra Nevada 7.5  
Hazy Little Thing 6.7%

Guinness 7  
4.2%

Pacifico 6.5  
4.4%

Stella Artois 7  
5%

Downeast Cider 7  
Peach Mango 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%

Budweiser Zero 5

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%

\*Union 6  
Steady Eddie IPA 7%

\*Oliver Brewing 6  
BMore Sour 5.2%

\*Peabody Heights 6  
Astrodon Hazy IPA 7%  
Sweet Pea's Promise Pale Ale 5%

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

\*Local Beers

## HAPPY HOUR

Monday - Friday, 3-6pm (bar only)

\$6.5 Crushes (Orange, Grapefruit, or 1/2 & 1/2)

\$3.5 Coronas

\$2 off Drafts, Glasses of Wine, & Rail Drinks

\$1 Local Oysters