

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

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
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, 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)

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

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)

Oyster Stew †
Bowl 10.5

Sat & Sun

BRUNCH

9am - 3pm

Beignets 7.5
New Orleans classic fritter topped w/ powdered sugar

GM French Toast Sticks 7.5
A Mama's favorite as a shareable!
Our Texas toast dipped in a Grand Marnier egg batter & crusted w/ Golden Graham cereal. Served w/ syrup for dipping

Grand Marnier French Toast 14.5
Sliced bread dipped in a Grand Marnier egg batter & crusted w/ Golden Graham cereal. Served w/ syrup, strawberries, blueberries & powdered sugar

Banana Foster Waffles 16
Waffles w/ banana foster sauce, fresh bananas, strawberries, & blueberries

Needful Breakfast 17
Three eggs served any style w/ your choice of Applewood bacon, scrapple, country ham, turkey bacon, or turkey sausage. Served w/ potato hash

Papa's Biscuits & Seafood Gravy 20
2 Eggs, chives, & potato hash

Chicken & Biscuits 23
Hand-breaded chicken breast, Drizzled w/ hot honey, over a buttermilk biscuit. Served w/ home fries. Add Papa's Famous Seafood Gravy 6

BALT Benny 19
Bacon, avocado, lettuce, & tomato served on an English muffin, topped w/ poached eggs & hollandaise

Crab Cake Benny 23
2 Poached eggs served on top of Mama's Crab Cake & English muffin w/ hollandaise

Lobster Benny 25
English muffin piled high w/ Maine lobster topped w/ poached eggs & hollandaise

Bacon & Cheddar Omelet 19
Applewood bacon, cheddar & diced tomato folded into a 3 egg omelet. Served w/ potato hash

Spring Omelette 19
Asparagus, onion, ham, goat cheese, & dill hollandaise. Served w/ breakfast potatoes

Seafood Omelet 23
Shrimp, crab & Gouda cheese folded into a 3 egg omelet, topped w/ bearnaise. Served w/ potato hash

Lobster Hash 25
Maine lobster & potato hash topped w/ 3 eggs your way

Mama's Shrimp & Grits 27
Lightly blackened shrimp & chorizo, over white cheddar grits w/ spicy tomato sauce & a poached egg

Croque Madame 17
Applewood smoked ham, Gruyere & Cheddar grilled cheese topped w/ Gruyere cheese sauce & fried egg

Steak & Eggs 25
6 oz & Marinated Flank Steak w/ chimichurri, served w/ 3-eggs your way, & potato hash

MAMA'S BENNY'S

Served w/ potato hash

Traditional Benny 17.5
English muffin, thick cut country ham, poached eggs, & hollandaise

Smoked Salmon Benny 21
Smoked salmon, English muffin, poached eggs, & hollandaise

Veggie Benny 16
Portobello "bun" w/ roasted tomato & spinach topped w/ poached eggs & hollandaise

SIDES

Potato Hash 4.5	Turkey Sausage 6.5	Scrapple 6.5	Fruit 5
Single Egg 2.5	Sausage 6.5	Bacon 6.5	Grits 7
Single GM French Toast 5.5	Papa's Famous Seafood Gravy 6		

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

****Tapped Wine**

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



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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

NEW! MAMA'S BOTTOMLESS BRUNCH



Mimosas & Bloody Mary's 18
Choose a Mimosa or a Mary for each refill

*Purchase of entree required. 2 hr limit.



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%

Lagunitas 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%

Southernhopalistic 10
Double Dry Hopped IPA 7.4%

Narragansett Lager 5.5
5%

Victory Brewing Company 7.5
Prima Pils 5.3%

Rolling Rock 6.5
4.4%

Forever Ever 10
Double Dry Hopped Hazy IPA 4.7%

***Bold Rock Cider 7.5**
4.7%

White Claw 6.5
Watermelon, Black Cherry, Mango 5%

Blue Moon 7.5
5.2%

***Local Beers**