

# 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/ poke 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 Vinnaigrette

### 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

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. Served w/ side spring salad tossed in champagne vinaigrette

## 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.



### Choice of soup or salad

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 your convenience all parties of 6 or more & all checks after 9 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

### Grapefruit 10.5

Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & soda water

### 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

# 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%

### Corona 6.5

Extra 4.6% & Premier 4%

### White Claw 6

Watermelon, Black Cherry, Mango

### \*Local Beers

### \*Union 6

Steady Eddie IPA 7%

### \*Oliver Brewing 6

BMore Sour 5.2%

### \*Peabody Heights 6

Astrodon Hazy IPA 7%

### \*Allagash White 6

Belgium Wheat 5.2%

### Bold Rock Cider 8

4.5%

### Blue Point 6

Toasted Lager 5.5%

### \*Wico Street Beer Co.

Yeah Dude Kinda Hazy IPA 6.5% 6

Yeah Brah Westie DIPA 8.5% 8

### Groove City 6

Hefeweizen 5.4%

## 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**