

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 19.5 / Full lb 36 †

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
Kaiser roll 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
fried golden on brioche w/ spicy tartar & slaw

Salmon BLT 23.5

Blackened or pan seared
Kaiser roll, 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

Kaiser roll, 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)

Burger 17.5

Made your way
add cheese +1
add bacon +2



*For 30 years, our commitment to freshness & 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.

ENTREES

Crab Cakes 38 single/66 double

Choice of single or double platter. Broiled or Fried w/ two sides

Combo Steamer 46 †

Clams, shrimp, mussels, snow crab cluster, oysters Rockefeller, chorizo sausage, potatoes, corn, & onions. w/ drawn butter & cocktail

Seafood Platter 49

4oz. pan seared salmon, 2- 2oz Crab Cakes, 3- Jumbo Shrimp, & a 5 oz Lobster tail. Served w/ corn succotash, & slaw. Drawn butter on the side for dipping

Bouillabaisse 39

Shrimp, scallops, mussels, clams, & fish in a saffron bouillabaisse sauce, over rice pilaf. w/ garlic bread

Fried Jumbo Shrimp 26

Six w/ fries & coleslaw. w/ cocktail

Fish & Chips 25.5

Crispy beer battered cod w/ fries & slaw. w/ tartar

Atlantic Salmon 39

8oz Atlantic Salmon, blackened, & topped w/ a Mango salsa. Served w/ Rice pilaf & steamed broccoli

Chef's Scallops 39

Pan seared scallops over roasted corn w/ red onions, bell peppers, bacon jam, & a side arugula salad, w/ fresh orange wedges. Drizzled with champagne vinaigrette

Lollipop Lamb Chops 37 †

Four oven roasted lamb lollipops served w/ whipped potatoes, sautéed spinach & a demi-glace

16oz. Bone In Ribeye 53 †

Marinated in Mama's herb marinade. Served w/ whipped potatoes, asparagus, and topped with melted cowboy butter

Stuffed Lobster Tail 40

6oz Lobster tail stuffed w/ crab imperial. Served w/ broccoli, & rice pilaf.

Maryland Rockfish 43

Rockfish, broiled & stuffed w/ crab imperial. Accompanied by sautéed green beans, rice pilaf, & an Old Bay beurre-blanc

Chicken Chesapeake 35 †

Pan seared airline chicken, topped w/ crab imperial & sherry cream. w/ whipped potatoes & asparagus

Shrimp & Chicken Alfredo 37

Four jumbo shrimp and blackened chicken served over creamy linguine pasta. Topped w/ Parmesan

Lobster Arrabiata 35

Pasta tossed in a spicy red sauce w/ lobster, peppers, & onions. Topped w/ Parmesan

Seafood Scampi Pasta 33

Linguine served w/ jumbo sautéed shrimp, clams, & tossed in a lemon butter scampi. Topped w/ Parmesan

CHOPHOUSE MENU

A LA CARTE SIDES

Coleslaw 6.5 †

Sautéed Spinach 7.5

Caesar Salad 7.5

House Salad 7.5

Whipped Potatoes 7.5 †

Seasonal Vegetables 7.5 †

Broccoli 7.5 †

Mac & Cheese 7.5

French Fries 7.5

Rice Pilaf 7.5

Green Beans 8 †

Asparagus 8.5 †

Lobster Tail 18 †

Crab Cake 33

Broiled or fried, served w/tartar

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions

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

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%

PBR 4.5
4.8%

Guinness 7
4.2%

***Key Brewing 7**
Speed Wobbles IPA 4.6%

Pacifico 6.5
4.4%

***Heavy Seas 7**
Loose Cannon IPA 7.25%

Stella Artois 7
5%

Samuel Adams 7
Cold Snap 5.6%

Miller Lite 5
4.2%

Golden Road Brewing 7
Mango Cart 4%

Downeast Cider 7
Peach Mango 5%

Kona Big Wave 6.5
4.4%

BOTTLES & CANS:

Budweiser 5
5%

***Union 6**
BMore Sour 5.2%
Steady Eddie IPA 7%

Bud Light 5
4.2%

***Peabody Heights 6**
Astrodon Hazy IPA 7%

Budweiser Zero 5

Michelob Ultra 5
4.2%

***Troegs 6**
Sunshine Pilsner 4.5%

Miller Lite 5
4.2%

***Allagash White 6**
Belgium Wheat 5.2%

Modelo Especial 6
4.4%

Bold Rock Cider 8
4.5%

Coors Light 5
4.2%

Blue Point 6
Toasted Lager 5.5%

Yuengling 6
4.5%

***Wico Street Beer Co.**
Yeah Dude Kinda Hazy IPA 6.5% 6
Yeah Brah Westie DIPA 8.5% 8

Natty Boh 5
4.6%

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