

# 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

**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

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**  
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 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

**Calamari 19.5**  
Golden fried rings served w/ lemon aioli

**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)

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

**Mama's Classic Burger 17.5**  
A blend of brisket, short rib, & chuck 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

# BRUNCH

Sat & Sun

10am - 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

# MAMA'S BENNY'S

Served w/ potato hash

**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 Omelette 19**  
Applewood bacon, cheddar & diced tomato folded into a 3 egg omelette. Served w/ potato hash

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

**Seafood Omelette 23**  
Shrimp, crab & Gouda cheese folded into a 3 egg omelette, topped w/ hollandaise. 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

**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 Cheese 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

**Terrazas Altos 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%

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

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

**Samuel Adams Seasonal 7.5**  
Ask your server about our current draft selection

**Devils Backbone 8.5**  
Vienna Lager 5.2%

## BOTTLES & CANS

**Budweiser 6.5**  
5%

**Bud Light 6.5**  
4.2%

**Heineken 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%

**PBR 5.5**  
4.8%

\*Local Beers