

# 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 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

# 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

## 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/ 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

## Smoked Salmon 30

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

## 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.**

 Gluten Free Options

For your your convenience all parties of 6 or more & all checks after 8 pm will have an automatic 18% gratuity added on.

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

# 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 fried golden on brioche w/ spicy 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



\*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, potatoes, corn, & onions. w/ drawn butter & bloody mary cocktail sauce

## 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 for dipping

## Bouillabaisse 39

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

## Fried Jumbo Shrimp 26

Six w/ fries & coleslaw. Served w/ bloody mary cocktail sauce

## Fish & Chips 25.5

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

## Pan Seared Scallops 35

Pan seared scallops w/ mushroom ragu & parmesan crisp herb oil

## Mama's Seafood Pot Pie 28

Mama's seafood pot pie w/ seafood chowder, jumbo lump, & parmesan cheese puff pastry

## Fresh Catch (Market Price)

Ask your server for today's selection. Any fresh catch can be pan-seared, blackened, grilled or fried. Topped w/ a lemon beurre blanc sauce

## Mama's NY Strip 43

12oz. New York strip served w/ whipped potatoes & steamed broccoli

## 8oz. Filet 55

Served w/ rosemary potato gratin & asparagus. Topped w/ herb 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. Served w/ whipped potatoes & asparagus

## Shrimp & Chicken Alfredo 37

Four jumbo shrimp & blackened chicken over creamy linguine pasta. Topped w/ parmesan

## Lobster Arrabbiata 35

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

## Seafood Scampi Pasta 33

Linguine w/ jumbo sautéed shrimp, clams, & lemon butter scampi. Topped w/ parmesan

## Soft Shell Crab Fried Rice 38

Crab fried rice w/ soft shell crab & sweet chili glaze

## Steamed Snow Crab & Shrimp 36

1 lb snow crab legs & 1/2 lb shrimp w/ Old Bay, coleslaw, bloody mary cocktail sauce, & butter

## Vegan Harvest Dinner 23

Roasted beet hummus, balsamic mushrooms, spinach, garbanzo beans, avocado, pickled vegetables.

## Tony's Roasted Lamb Chops 37

Rosemary & garlic herb marinated rack drizzled w/ a cabernet reduction. Served w/ whipped potatoes & sauteed spinach

# 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

Honey Sriracha Brussels 8  
w/ bleu cheese crumbles

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

# 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)

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

**Coronas 3.5**

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

**Local Oysters 1**