# **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 Grilled Oysters 19.5

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  $\clubsuit$ 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  $\clubsuit$ Wedge of iceberg, bacon, egg, tomato, & blue cheese dressing

#### Mama's Classic Salad 23 🔱

Mixed greens, jumbo shrimp, capicolla 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/ a mixture of chopped spinach & Parmesan

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 $21\psi$

(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, & 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.

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.



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 Ovster or Shrimb 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



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)

French Onion Bowl 13.5 Topped w/ roasted parmesan neese baguette & gruyere cheese

Oyster Stew ± Bowl 10.5 ð pound.

#### 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



**Beignets 7.5** *New Orleans classic fritter topped w/ pow*dered 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

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

## Potato Hash 4.5 Single Egg 2.5 Single GM French Toast 5.5





*Three eggs served any style w/ your choice* 

#### Bacon & Cheddar Omelette 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 botatoes

#### Seafood Omelet 23

Shrimp, crab & Gouda cheese folded into a 3 egg omelet, 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

## MAMA'S BENNY'S

Served w/ potato hash

#### **Traditional Benny 17.5**

English muffin, thick cut country ham, boached 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**

Turkey Sausage 6.5 Scrapple 6.5 Fruit 5 Sausage 6.5 Bacon 6.5 **Cheese Grits 7** Papa's Famous Seafood Gravy 6

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

## **WINE**

### **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** Italv 6oz 9 9oz 12 / Btl 39

Stoneleigh Sauvignon **B**lanc New Zealand 6oz 12 9oz 14 / Btl 48

## ROSÉ

Longevity Debra's Cuvee Rosé California 6oz 9 / 9oz 13 / Btl 39

Lunetta Prosecco Italy 10 / 41

Moet & Chandon **Imperial Reserve** France / 80 bottle

France / 300 bottle

# **BY THE BOTTLE**

**Oyster Bay** Sauvignon Blanc New Zealand 52

La Crema Pinot Noir California 48

Francis Coppola Claret California 48

Kendall-Jackson Grand **Reserve Chardonnav** California 52

> **Banfi Pinot Grigio** Italy 42

Whispering Angel Rosé France 58

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### 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**

**Chandon Brut** California / 12.5 split

**Veuve Clicquot** Yellow Label France / 100 bottle

Dom Pérignon

## **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

Half-n-Half 10.5 Half Orange, Half Grapefruit

Grapefruit 10.5 Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & soda water

Cucumber Lemonade 10.5 House infused Tito's, Country Time Lemonade, & fresh lemon juice

Mama's Southside Crush 12.5 Espolon Blanco, Lindsay's Southside Mix, & Sprite

Deep Eddy Crush 10.5 Deep Eddy Lemon, muddled blueberries & basil, Country Time Lemonade

John Daly 10.5

Deep Eddy Sweet Tea, fresh squeezed

lemon juice, & Country Time Lemonade

## MAMA'S MIMOSAS BY THE BOTTLE

Lunetta Prosecco 40 or Moet Chandon 80

Choice of Orange Juice, Grapefruit Juice, or Cranberry Juice, or Pineapple Juice. (Option to order additional juice for \$5)

## HAND CRAFTED COCKTAILS

Mama's Mimosa 9.5

Prosecco on tap w/a splash of your choice of of juice orange, cranberry or grapefruit

#### Mama's Classic Bloody Mary 13

Vodka mixed w/ our secret family recipe bloody mary mix topped with tangy green beans, olives, & Old Bay

Jalapeno Bloody Maria 14 Jalapeno infused Tequila mixed with our secret family recipe bloody mary mix topped w/ tangy green beans, olives, & Old Bay

> The Mick 14 Mama's Classic Bloody Mary w/ a Guinness Floater

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 Espresso Martini 17 Baileys Irish Cream Liqueur, Kahlua, Van Gogh Double Espresso Vodka & espresso

Hugo Spritz 13 Lunetta Proseco, St. Germain Elderflower Ligeur, 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

# **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 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%

\*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%

\*Big Truck Farm Brewery 7.5 Halfcab Hazy Blood Orange IPA 6%

White Claw 6 Watermelon, Black Cherry, Mango

\*Local Beers