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 🕹

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, 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

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

Six oysters topped w/ choice of: Parmesan Herb. Smoked Pabrika 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 Pebber. 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.

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.



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, & тауо.

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

Cub 9 / Bowl 12.5

Topped w/ chilled jumbo lump crab meat

Seafood Chowder

Cup 9 / Bowl 12.5
(Contains Pork)

Maryland Crab Soup &

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

Made your way add cheese +1° add bacon +2



Oyster Stew \$\psi\$

Bowl 10.5 *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

9am - 3pm

Beignets 7.5

New Orleans classic fritter topped w/ powdered sugar

Sat & Sun

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

Bacon & Cheddar Omelette 19

Abblewood 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

Seafood Omelet 23

Shrimp, crab & Gouda cheese folded into a 3 egg omelet, topped w/ bearnaise. 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

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

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 Sausage 6.5 Single Egg 2.5

Scrapple 6.5 Fruit 5 Bacon 6.5

Grits 7

Papa's Famous Seafood Gravy 6 Single GM French Toast 5.5

For your convenience, an 18% gratuity is added to all checks.

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

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

Moet & Chandon **Imperial Reserve**

France / 80 bottle

Chandon Brut California / 12.5 split

Veuve Clicquot Yellow Label

France / 100 bottle

Dom Pérignon

France / 300 bottle

BY THE BOTTLE

Oyster Bay Sauvignon Blanc New Zealand 52

Kendall-Jackson Grand Reserve Chardonnay California 52

Banfi Pinot Grigio

Italy 42

La Crema Pinot Noir

California 48

Francis Coppola Claret Whispering Angel Rosé

California 48

France 58

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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

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

Half-n-Half 10.5

Half Orange, Half Grapefruit

Grapefruit 10.5

Smirnoff Grapefruit, fresh squeezed grapefruit juice, trible sec. & soda water

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

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 Liquer, 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%

*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

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% **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