

Mama's on the Half Shell

2901 Odonnell St 21224-4821 · +14102763160 · Updated: Jan 14, 2026

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STARTERS 19

Mini Crab Cakes

\$33.00

4-oz Crab cakes served w/ tartar

Crab Dip

\$23.00

Lump crab & house blend of creamy cheeses. Served in a bread bowl w/ accoutrement's

Fried Oysters

\$19.00

Half dozen, fried golden brown & served over coleslaw w/ mustard aioli

Steamed Mussels

\$19.50

Cajun Butter, Old Bay Butter, or Marinara

Beer Mussels

\$23.50

Spicy chorizo sausage, & jumbo shrimp sautéed in a spicy tomato beer broth w/ red onions & tomatoes

White Wine Garlic Mussels

\$19.00

Garlic, white wine

Maryland Style Steamed Shrimp

AVAILABLE OPTIONS

Steamed jumbo shrimp steamed w/ Old Bay & onions. Served w/ chipotle cocktail & drawn butter

Half lb: \$19.50

Full lb: \$36.00

Tuna Tar-tar

\$23.00

Ahi Tuna, seaweed salad, avocado, topped w/ hoisin sauce & sriracha aioli. Served w/ wonton crisps & sushi ginger

Crab Cake Eggrolls

\$21.00

Served w/ Chipotle Aioli

Calamari

\$19.50

Golden fried rings served w/ lemon aioli

Mama's Seafood Tower

\$155.00

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

\$19.50

Six oysters topped w/ a mixture of chopped spinach & Parmesan

Grilled Oysters

\$19.50

Six oysters topped w/ choice of: Parmesan Herb, Smoked Paprika Butter, or Horseradish Crust

Clams Casino	\$23.00
Eight clams broiled w/ casino butter, cracker crumbs & bacon	
Coddies	\$14.50
Baltimore style w/ yellow mustard & saltines	
Pan Seared Scallops	\$24.00
Diver scallops & cream spinach served over a potato pancake	
Seafood Skins	\$23.50
Potato skins w/ shrimp, scallops, lump crab, cheddar, & sour cream	
Shrimp Cocktail	\$19.00
Four jumbo shrimp served in a bloody mary cocktail	
Wings	\$21.00
10 Wings jumbo fried crispy & tossed in: Buffalo, Old Bay, BBQ, Honey Old Bay, or Lemon Pepper. Served w/ Blue Cheese or Ranch	

SALADS 7

Titanic	\$14.50
Wedge of iceberg, bacon, egg, tomato, & blue cheese dressing	
Mama's Classic Salad	\$23.00
Mixed greens, jumbo shrimp, capicola ham, Provolone, Kalamata olives, egg, tomato, & pepperoncini tossed in our house dressing	
Caesar	\$14.50
Chopped romaine tossed in our house Caesar dressing topped w/ Parmesan & deep-fried croutons	
Spring Berry Salad	\$17.00
Mixed greens, almonds, goat cheese, fresh blueberries, strawberries, & raspberries, tossed in house-made raspberry vinaigrette	
Eastern Shore Cobb	\$21.00
Mixed Greens, topped w/ Old Bay dusted Jumbo Shrimp, bacon, egg, avocado, tomato, & crumbled Bleu Cheese. Served w/ house-made Vinaigrette	
Add Ons	
Salmon 14.5 / Chicken 10.5 / Steak 14.5 / Shrimp 17 / Lump Crab 14.5 / Crab Cake 33	
Seafood Club	\$27.00
Our famous crab cake (just a little smaller), shrimp salad, lettuce, tomato, bacon, mayonnaise & Swiss on toasted white	

SANDWICHES 7

Crab Cake	\$37.00
Broiled or Fried Kaiser roll w/ tartar, lettuce, & tomato	
Lobster Roll	\$33.00
Choice of: - Chilled lobster salad - Hot Poached w/ Old Bay Butter in a split top brioche w/ lettuce	

Soft Shell Crab BLT	\$28.00
Lightly breaded & fried soft shell crab, lettuce, tomato, bacon, & mayo	
Po' Boy	\$22.00
Oyster or Shrimp fried golden on brioche w/ spicy tartar & slaw	
Salmon BLT	\$23.50
Blackened or pan seared Kaiser roll, bacon, lettuce, tomato, & garlic aioli	
Veggie Wrap	\$19.00
Housemade Chipotle hummus, cucumber, arugula, avocado, bell pepper, roasted corn & pickled onions. Served w/ house salad	
Fried Chicken	\$21.00
10 Wings jumbo fried crispy & tossed in: Buffalo, Old Bay, BBQ, Honey Old Bay, or Lemon Pepper. Served w/ Blue Cheese or Ranch	
ENTREES 14	
Crab Cakes	\$38.00
Combo Steamer	
Clams, shrimp, mussels, snow crab cluster, oysters Rockefeller, chorizo sausage, potatoes, corn, & onions. W/ drawn butter & cocktail	
Seafood Platter	\$49.00
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	\$39.00
Shrimp, scallops, mussels, clams, & fish in a saffron bouillabaisse sauce, over rice pilaf w/ garlic bread	
Fried Jumbo Shrimp	\$26.00
Six w/ fries & coleslaw. w/ cocktail	
Fish & Chips	\$25.50
Crispy beer battered cod w/ fries & slaw. w/ tartar	
Atlantic Salmon	\$30.00
8oz Atlantic Salmon, blackened, & topped w/ a Mango salsa. Served w/ Rice Pilaf & steamed broccoli	
Chef's Scallops	\$39.00
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	
Stuffed Lobster Tail	\$40.00
6oz Lobster tail stuffed w/ crab imperial. Served w/ broccoli, & rice pilaf	
Maryland Rockfish	\$36.00
Rockfish, broiled & stuffed w/ crab imperial. Accompanied by grilled green beans, rice pilaf, & an Old Bay beurre blanc	
Chicken Chesapeake	\$35.00
Pan seared airline chicken, topped w/ crab imperial & sherry cream. w/ whipped potatoes & asparagus	
Shrimp & Chicken Alfredo	\$37.00
Four jumbo shrimp and chicken breast topped w/ Parmesan	

Lobster Arrabiata **\$35.00**
Pasta tossed in a spiced arugula sauce w/ lobster, peppers, & corn. Topped w/ Parmesan

Seafood Scampi Pasta **\$33.00**
Linguine served w/ jumbo sautéed shrimp, clams, & tossed in a lemon butter scampi. Topped w/ Parmesan

CHOPHOUSE MENU 3

Lollipop Lamb Chops **\$37.00**
Two center cut roasted lamb lollipops served w/ whipped potatoes, sautéed spinach & a demi-glace

Mama's NY Strip **\$43.00**
12oz. New York strip accompanied w/ mashed potatoes & steamed broccoli

16oz. Bone In Ribeye **\$53.00**
Marinated in Mama's secret sauce. Served w/ whipped potatoes, asparagus, and topped with melted cowboy butter

A LA CARTE SIDES 9

Coleslaw **\$6.50**

Mac & Cheese **\$7.50**

French Fries **\$7.50**

Rice Pilaf **\$7.50**

House Salad **\$7.50**

Green Beans **\$7.50**

Asparagus **\$8.50**

Lobster Tail **\$18.00**
6 oz

Crab Cake **\$33.00**
4 oz

WINES 17

Relax Riesling **AVAILABLE OPTIONS**
Germany 9oz: \$9.00
12 / Btl: \$39.00

Bar Dog Pinot Grigio **AVAILABLE OPTIONS**
California 6oz: \$9.00
9oz 12 / Btl: \$39.00

Skyside Chardonnay **AVAILABLE OPTIONS**
California 6oz: \$9.00
9oz 12 / Btl: \$39.00

Capasaldo Moscato

Italy

AVAILABLE OPTIONS

6oz: \$9.00

9oz 12 / Btl: \$39.00

Stoneleigh Sauvignon Blanc

New Zealand

AVAILABLE OPTIONS

6oz: \$12.00

9oz 14 / Btl: \$48.00

Longevity Debra's Cuvee Rosé

California

AVAILABLE OPTIONS

6oz: \$9.00

9oz 13 / Btl: \$39.00

Lunetta Prosecco

Italy

Chandon Brut

California

Moet & Chandon Imperial Reserve

France

Veuve Clicquot Yellow Label

France

Dom Pérignon

France

Banfi Pinot Grigio**\$42.00****Kendall-Jackson Grand Reserve Chardonnay****\$52.00****La Crema Pinot Noir****\$48.00****Oyster Bay Sauvignon Blanc****\$42.00****Francis Coppola Claret****\$48.00****Whispering Angel Rosé****\$58.00****HAND CRAFTED COCKTAILS** 7**Sagamule****\$13.00**

Sagamore Rye, blackberry simple syrup, & ginger beer

Here For A Good Thyme**\$13.00**

Illegal Mezcal, thyme simple syrup, & fresh lemon juice

Blueberry Lemon Drop**\$16.00**

Smirnoff Blueberry, simple syrup, lemon juice, muddled blueberries

Mama's Espresso Martini**\$17.00**

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

Hugo Spritz	\$13.00
Lunetta Prosecco, St. Germain Elderflower Liqueur, sparkling water; w/ mint leaves & lime slice	
Mama's Smoked Old Fashion	\$13.00
Knob Creek Smoked Maple Bourbon, Angostura Bitters, muddled orange slice, rosemary maple simple syrup & bacon	
Mama's Southside Crush	\$12.50
Espolon Blanco, Lindsay's Southside Mix, & Sprite	

CRUSHES 6

Orange	\$10.50
Smirnoff Orange, fresh squeezed OJ, triple sec, & Sprite	
Grapefruit	\$10.50
Smirnoff Grapefruit, fresh squeezed grapefruit juice, triple sec, & soda water	
Half-n-Half	\$10.50
Half Orange, Half Grapefruit	
John Daly	\$10.50
Deep Eddy Sweet Tea, fresh squeezed lemon juice, & Country Time Lemonade	
Deep Eddy Crush	\$10.50
Deep Eddy Lemon, muddled blueberries & basil, Country Time Lemonade	
Cucumber Lemonade	\$10.50
House infused Tito's, Country Time Lemonade, & fresh lemon juice	

BEER ON TAP 12

Sierra Nevada	\$7.50
Hazy Little Thing 6.7%	
Guinness	\$7.00
4.2%	
Pacifico	\$6.50
4.4%	
Stella Artois	
7.5%	
Miller Lite	\$5.00
4.2%	
Downeast Cider	
7 Peach Mango 5%	
PBR	
4.5 4.8%	

Key Brewing

7 Speed Wobbles IPA 7.6%

Heavy Seas

7 Loose Cannon IPA 7.25%

Samuel Adams

7 Cold Snap 5.6%

Golden Road Brewing

7 Mango Cart 4%

Kona Big Wave

6.5 4.4%

BOTTLES & CANS 19

Budweiser

5%

\$5.00

Bud Light

4.2%

\$5.00

Budweiser Zero

0%

\$5.00

Michelob Ultra

4.2%

\$5.00

Miller Lite

4.2%

\$5.00

Modelo Especial

6 4.4%

Coors Light

4.2%

\$5.00

Yuengling

4.5%

\$5.00

Natty Boh

5 4.6%

Corona

6.5 Extra 4.6% Premier 4%

White Claw

6 Watermelon, Black Cherry, Mango

Union

6 BMore Sour 5.2% Steady Eddie IPA 7%

Peabody Heights

6 Astrodon Hazy IPA 7%

Troegs

6 Sunshine Pilsner 4.5%

Allagash White

6 Belgium Wheat 5.2%

Bold Rock Cider

8 4.5%

Blue Point

6 Toasted Lager 5.5%

Wico Street Beer Co.

6.5 Yeah Dude Hazy IPA 6.5% Yeah Brah Westie DIPA 8.5%

Groove City

6 Hefeweizen 5.4%
