

Chart course for fresh seafood at Ocean Odyssey

By Josh Davis

Delmarva Media Group Correspondent

CAMBRIDGE — Once considered something of a hidden gem, Ocean Odyssey has made use of several recent expansions to transform from a processing plant to a farm-to-table haven for fans of seafood and craft beer.

History

“I’m part of a third-generation seafood business,” said chef/general manager Travis Todd. “My grandfather and grandmother started what was then called Bradye P Todd Packing; they owned and operated a processing facility in Crocheron, Md., that opened up in 1947 and operated clear up until the 1990s. That’s how my father was brought up — in the seafood business — from the start.”

Todd’s father opened a second processing plant in Cambridge in 1986, which also had a small retail area that sold packaged seafood and sandwiches.

“Over the years, they started selling not just crab cake sandwiches, but also soft crab, fish sandwiches and a few other things,” Todd said.

After graduating from Virginia Tech with a degree in wood science and forest products, Todd moved back to Cambridge in 2003 and took over the restaurant.

“Upon graduating, I went ahead and applied and interviewed for several jobs in the field and was made some offers, but something was always pulling me back to the Shore,” he said. “Growing up in the restaurant, I knew what I was getting into, but I also knew that the family could use a hand,” he said. “It took me a while — when I first came back, I was still a knucklehead, straight out of school, and thought I knew everything. But we’ve really hit our stride now. The business itself has kind of evolved, and we’ve made quite a few changes.”



Oysters Bubbafeller, Choptank sweets and crab balls are favorites at Ocean Odyssey in Cambridge. DAVID MARK HALL PHOTOS

The Ocean Odyssey brand of crabmeat, which has been offered since 1947, is still available for sale at the restaurant.

“We still pick and produce all of the crabmeat for our restaurant,” Todd said. “We pick enough that, from time to time, we sell to other restaurants and distributors, as well. But the majority of the meat we use ourselves. We pride ourselves in selling USA domestic and, more often than not, Maryland crabmeat. That’s still an integral part of what we do, but we’ve become more of a restaurant over the past few years, and especially this year.”

Menu

“We have an excellent fresh fish program, and over the past five years or so, we also have a really good program with oysters,” Todd said. “Every oyster we sell is hand-shucked, and the majority of them are from the Choptank Oyster Co., which is an oyster farm right here in Cambridge. We really value sustainable products.”

Fresh fish is sold at market



Travis Todd returned to Cambridge to run Ocean Odyssey, the family business, after graduating from Virginia Tech.

price and can be grilled, blackened, seasoned with curry and served over Thai slaw, with crab imperial, fried or served as fish and chips, fish tacos or fish sandwiches.

“We really leave a lot of options for the diner to pick out what they want,” Todd said. “A lot of chefs have one certain way they like to cook a fish, but we like to leave it up to the customer. It allows us to have some flexibility and to purchase whatever fish is at a good, reasonable market price that week.”

The restaurant also serves

local bison burgers and uses breads from Bay Country Bakery in Cambridge.

Bar

Beer and wine are offered, with an emphasis on craft beer on tap.

The future

Recent expansions include a bigger parking lot, a refurbished dining room and a crab and beer garden that will have its grand opening this month. The restaurant also began

OCEAN ODYSSEY

Route 50
Cambridge
410-228-8633
toddseafood.com

HOURS

11 a.m.-9 p.m. daily

CUISINE

Seafood

WHAT TO WEAR

Casual

PRICE RANGE

\$7-\$13 appetizers, \$9-\$19 sandwiches, \$13-\$26 entrees

WHAT YOU NEED TO KNOW

Breakfast	Wine list
Lunch	Cocktails
Dinner	Outdoor seating
Late-night	
Romantic	Veggie-friendly
Family-friendly	Live music
Good for groups	Make reservations
	Takeout

INSIDER’S TIP

Fill up your growler.

The restaurant now sells growlers of craft beer to go.

serving Sunday brunch this year.

“Every year, we try to assess and improve while still maintaining the core of what we do,” Todd said. “We’ve got customers that are as old as the restaurant itself, so we don’t want to turn the restaurant upside down and upset our customers that have been enjoying our products over the past 27 years. But it’s been pretty neat.”

“It’s family-run, but we also have a high retention rate with our staff, which makes us very happy.”