



Ocean Odyssey

Crab House and Beer Garden

Family Owned and Operated Since 1986

toddseafood.com

2016 SEASON OPENING MENU

½ SHELL OYSTERS

(priced by the piece, order however many you like)

*CHOPTANK SWEETS (Cambridge, MD) 2 ¼

Order by the dozen for \$23

Our go-to bivalve from just a few miles down the road. Mild salinity, clean finishing float grown local restorative oysters

SOUPS

	Cup	Mug	Bowl
CREAM OF CRAB	7	9	11
MARYLAND CRAB	5	7	9

SALADS

HOUSE SALAD

Mixed greens, spinach, carrots, radishes, tomatoes, onions, croutons

CAESAR

Whole leaf romaine, parmesan, croutons, cracked black peppercorns

ARUGULA

Baby leaf arugula, spinach, mushrooms, olives, almonds, bacon, tomatoes, egg, onions, and croutons.

Our Hot House dressing goes great with this salad

CRAB BALL CAESAR

Five crab nuggets, whole leaf romaine, parmesan, croutons, cracked black peppercorns

OMEGA 3

Sustainably caught wild pacific protein packed sardines, mixed greens, boiled egg, walnuts, chia seeds, hulled hemp seeds, tomatoes, onion, croutons

SALAD ADDITIONS :

jumbo crabcake +18	grilled fish +MKT
fried oysters +8	lump crab +11
chilled shrimp +8	brisket +9

DRESSINGS :

Champagne Vinaigrette, Ranch, 1000 Island, French, Oil & Vinegar, or Hot House (warm ranchy vinaigrette)

SMALL BITES

(priced by the piece, order however many you like)

BAKED OYSTERS BUBBAFELLERS 3

Order by the dozen for \$29

Our pal cooked these when we were on the Food Network with him so we had to put them on the menu... (creamy garlicky bacony semi spicy goodness)

CRABNUGGETS™ 2

Order by the dozen for \$21

Recipe unchanged for over three decades

Made w/ backfin, claw meat and traditions

JUMBO CHICKEN WINGS 1 ½

Or \$14 by the dozen

Choose island lime spiced, buffalo sauce or old bay

Served with Thai style slaw

SHRIMP COCKTAIL 2

Chilled jumbo wild Gulf shrimp w/ cocktail two ways

HERBY FRIES 5

Bowl of fresh cut Idaho's, rosemary, horseradish aioli

APPETIZERS

O.O. FISH TACOS MKT

Blackened fish of the day, charred corn salsa, lime, tomatillo sauce, shredded monterey jack & cheddar, chopped romaine & tortilla crunchies

BEER MUSSELS 12

Fresh PEI mussels, wheat beer, aromatics, herbs, butter, toasty bread

CAJUN FRIED CALAMARI 12

Green chile corn hash, chipotle cream, cilantro, lemon, Cajun spice

HOT CRAB DIP 14

100% domestic blue crab, cheeses, spices, toasty bread

SHRIMP & GRITS 11

Domestic Gulf shrimp, shrimp stock & pepperoncini polenta, bacon & garlic cream, tortilla crunchies, cilantro

DORCHESTER POUTINE 16

Chesapeake Bay softcrab, Choptank river oysters, Tangy "Beer-naise" sauce, fresh cut fries, herbs

GOAT CHEESE FLATBREAD 11

Caramelized onions, arugula, chevre, naan bread, olive oil, cracked pepper

½ LB. PEEL & EAT JUMBO SHRIMP 14

Domestic Gulf shrimp (average 8-10 per order)

QUESADILLA 8

Cheddar & monterey jack, sour cream, corn salsa

Add: Fried chicken +4, Brisket +9, Lump crabmeat +11

FRIED PICKLES 6

4 kosher dill spears, battered to order, marie rose

DRAFT BEER SAMPLER 8

Pick any four of our current beers on tap

FRESH BEEF & LOCAL BISON BURGERS

Choose your red meat and style from below (W/ ONE SIDE)

*Rare =	Very Red
*M. Rare	Still Red
*Med =	Pinkish Red
M. Well	Cooked through
Well =	Done-done

	Beef	Bison
CLASSIC	11	13

Lettuce, tomato, mayonnaise, raw onion, Wisconsin cheese

BACON BREW BURGER	13	15
-------------------	----	----

Braised in pale ale w/ crisp bacon, onion ring, monterey & cheddar cheese, arugula

GOAT CHEESE BURGER	13	15
--------------------	----	----

Arugula, caramelized onions, chevre

CRAB DIP BURGER	19	22
-----------------	----	----

This burger is a tad bit messy

Clean shirt alert!!

FISH & CHIPS

Fresh cod battered to order w/ fresh cut fries, malt vinegar and Irish style marie rose sauce

SINGLE	11
--------	----

DOUBLE	15
--------	----



SANDWICHES & SUCH (W/ ONE SIDE)

JUMBO LUMP CRAB CAKE	23
5oz. 100% Domestic "True Blue" Jumbo Blue Crab Fried or broiled Please allow extra time when ordering broiled	
THE BAY ON A BUN	17
Piled high with fried fish, local soft crab and oysters, mixed greens, tomatillo & marie rose sauces	
FRESH FISH OF THE DAY	MKT
Grilled or Blackened w/ lettuce, tomato and house made tartar on a toasted bakery bun	
OYSTER SHORE BOY	15
Local restorative farmed oysters, lettuce, tomato & tartar on a toasted bakery bun	
COD' WICH	11
Fresh to order battered cod on a toasted bun with lettuce, tomato and tartar	
FISH WRAP	MKT
Fish of the Day, romaine, corn salsa, crunchy tortilla strips, tomatillo and tartar sauces	
OLD SCHOOL BACKFIN CAKE	14
3oz. 100% Domestic Backfin & Claw meat Fried or broiled, recipe unchanged for 29 years Please allow extra time when ordering broiled	
DAY AFTER THANKSGIVING	11
Turkey, apple scrapple & sage stuffing, cranberry & orange chutney, mayo, mixed greens, toasted bun	
OPEN FACED TURKEY	11
Brined and roasted thick sliced turkey breast w/fresh scratch gravy, cranberry & orange chutney	
BRISKET & ONION	14
Ale braised beef brisket, fried onions, Wisconsin Cooper cheese, horseradish aioli	

FRESH FISH (W/ TWO SIDES)

We constantly rotate our selection and strive to source sustainably harvested fish Check our chalkboards for today's selection Choose your preparation	MKT
GRILLED w/ charred cumin sweet corn & tomato salsa	
BROILED w/ Thai style spicy slaw	
CAJUN blackened, served over green chile corn hash	
PAN SEARED w/ eastern shore potato salad & rosemary	
STUFFED add \$12 covered w/ lump blue crab & imperial	
BAKED panko crusted w/ olive oil, puréed tomato & garlic	
FRIED breaded to order, served w/ marie rose sauce & lemon	

SIDES

A la carte \$3	A la carte \$4
Coleslaw	Fresh Cut Fries
Applesauce	Mashed Potatoes
Pickled Beets	Stewed Tomatoes
Carrot Raisin Salad	Mac & Cheese
Potato Salad	Side O' Day
Mandarin Fruit	Hush Puppies
Deviled Eggs	Cabbage & Bacon
Fruit O' Day	Scrapple Stuffing

ENTREES (W/ TWO SIDES)

JUMBO LUMP CRAB CAKE	24
5oz. 100% Domestic "True Blue" crabmeat Or have two for \$35 Please allow extra time when ordering broiled	
OLD SCHOOL BACKFIN CAKE	16
3 oz. 100% Domestic backfin & claw meat w/ traditional MD spices Or have two for \$23 Recipe unchanged for nearly 30 years Please allow extra cook time when ordering broiled	
CRAB IMPERIAL	23
Jumbo lump crab meat baked in a rich citrus mayo & cayenne sauce	
CRAB AUGRATIN	23
Jumbo lump crab meat baked in a sharp cheddar mornay sauce	
CRAB & SHRIMP NORFOLK	24
Simple and classic, jumbo shrimp & lump blue crab meat sautéed in a sherry butter sauce	
FRIED SHRIMP	23
Wild jumbo domestic Gulf shrimp, breaded to order	
STUFFED SHRIMP	26
Jumbo Gulfs, lump blue crab and imperial sauce	
SINGLE FRIED OYSTERS	26
Fresh local oysters shucked in house, lightly dusted and simply flash fried to order	
FRIED SEAFOOD COMBO	28
Backfin crab cake, fish fillet, jumbo shrimp & clam strips	
ALE BRAISED BEEF BRISKET	18
Slow braised in brown ale and cider w/ mushrooms, garlic, onion & thyme. Served w/ jus and pickled veg	
PORTABELLA PASTA	16
Roasted portabellas w/ olive oil and thyme. Sautéed aromatics, pesto, arugula, white wine and parmesan	
THANKSGIVING	18
Thick sliced, house brined, oven roasted turkey w/ scratch gravy, apple scrapple & sage stuffing, cranberry & orange chutney	

ENTREE ADDITIONS :

jumbo crabcake +16	grilled fish +MKT
fried oysters +8	lump crab +11
4 fried shrimp +8	brisket +9

BEVERAGES

Fresh Brewed Iced Tea (bottomless)	3
Hot Green Tea (bottomless)	3
Rise Up Organic Coffee (bottomless)	3
Craft Root Beer	3
Saratoga Sparkling Spring H2O	3
100% USA Juice, Apple or Orange	3
Fountain Soda (bottomless)	3
Pepsi, Diet Pepsi, Sierra Mist, Lemonade	

DESSERT

Fresh Fruit Trifle	
w/ whipped cream pound cake	6
Nanny's Bread Pudding	4
Chocolate Mousse Cake	7
Root Beer Float	5
Vanilla Bean Ice Cream	2
Growler of Draft Beer To-Go	MKT

Join us for Sunday Brunch each week starting at 10am.

We cater off site crab feasts and picnics. Please e-mail inquiries to info@toddseafood.com

*We are required to inform you that consuming raw or undercooked foods of animal origin, including meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness, especially with certain medical conditions.

We Fry with Peanut Oil

Facebook: Ocean Odyssey Seafood Restaurant

Instagram: OceanOdysseyMD

Website: toddseafood.com