

OCEAN ODYSSEY



SINCE 1986

SOUP

	Cup	Mug	Bowl
CREAM OF CRAB	7	9	11
SOUP DU JOUR	5	7	9

SALAD

MIXED GREENS			7
herby goat cheese toast balsamic vinaigrette			
ICEBERG WEDGE			9
bacon, tomatoes, charred corn scallions, buttermilk dressing			
BABY KALE			12
tomatoes, mozzarella crabmeat, pesto dressing			

APPS

HOT CRAB DIP			14
100% domestic blue crab, cheeses, spices, toast extra bread available for +1.50			
CAJUN FRIED CALAMARI			11
lemon, cajun spice, jalapeño tartar			
FRIED OYSTER BUBBAFELLERS			12
½ dozen flash fried oysters served over a bed of spinach, topped w/ "Bubba sauce" (creamy, garlicky, bacony, semi-spicy goodness)			
FRIED OYSTERS			13
w/ old bay cocktail & lemon. 8 to an order			
FRIED SHRIMP			13
w/ cajun remoulade. 8 to an order			
CRAB NUGGETS™			13
recipe unchanged for over three decades made w/ backfin, claw meat and traditions w/ marie rose sauce. 8 to an order			
JUMBO CHICKEN WINGS	(each)		1½
or \$14 by the dozen, served w/ celery & ranch choose key largo, buffalo, nashville hot or choptank (old bay & cider vinegar) style			
NASHVILLE HOT CHICKEN FINGERS			13
pickles, buttermilk dressing			

RAW BAR



CHOPTANK SWEET OYSTERS*

(CAMBRIDGE, MD)

half dozen \$11 | dozen \$20

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

OYSTER O DAY*

half dozen \$MKT | dozen \$MKT

rotating selection

info on chalkboards or w/ server

½ LB. STEAMED SHRIMP 13

domestic jumbo gulf shrimp (8-10 per order)

STEAMED CRABS

CHECK W/ YOUR SERVER FOR TODAY'S PRICES & AVAILABILITY

SIZED AS SUCH	"POINT TO POINT"		
MEDIUM	5-5 ½"	LARGE	5 ½-6"
JUMBO	6-6 ½"	SUPER JUMBO	6 ½-7"
RESERVES	7" AND UP		

STEAMED CRABS ARE AVAILABLE IN HOUSE BY THE DOZEN, ½ DOZEN OR INDIVIDUALLY UP UNTIL 1 HOUR PRIOR TO CLOSING TIME LARGER QUANTITIES ARE AVAILABLE FOR CARRY OUT

SANDWICHES & SUCH

(W/ CHOICE OF FRIES OR SIDE SALAD)

JUMBO LUMP CRAB CAKE		17
5oz. 100% USA "true blue" crab meat, pan roasted or fried		
THE BAY ON A BUN		17
a "best sandwiches in America" runner up chesapeake bay bluecat, soft crab & oysters in fried glorious form w/ mixed greens tomatillo & marie rose sauces		
O.O. FISH TACOS		MKT
your choice of our daily fresh catch o' day w/ charred corn salsa, lime, shredded monterey jack, chopped lettuce & tomatillo sauce		
SOUTHERN FRIED CATFISH		13
choose your toppings		
SOFT SHELL CRAB		15
choose your toppings		
CRAB FLATBREAD		16
tomatoes, spinach, parmesan cream sauce		
GRILLED CHICKEN		10
pickle juice brined chicken breast choose your toppings		

FISH & CHIPS

14
pacific cod, battered to order w/ fries,
lemon wedges, malt vinegar & irish style
marie rose sauce

GRIDDLE BURGERS

9

(w/ CHOICE OF FRIES OR SIDE SALAD)

2 patties smashed and seared, American cheese
lettuce, tomato, onion, secret sauce

ADDITIONS:

50¢ (EACH)	1\$ (EACH)
Cheddar	Bacon
Swiss	Herby Goat Cheese
Pickled Jalapeños	Chimichurri
Spicy Mustard	Caramelized Onion

FRESH CATCH O' DAY

MKT

select your ...

1. fish from chalkboards or server
2. preparation from the list below
3. mashed taters or rice
4. sautéed spinach or veg o' day

STUFFED (add \$10)

w/ jumbo lump crabmeat & imperial sauce

GRILLED

w/ pesto aioli

BLACKENED

w/ chipotle crema

PAN ROASTED

w/ chimichurri

FRIED

w/ cajun remoulade

MAINS

w/ choice of

1. mashed taters or rice
2. sautéed spinach or veg o' day

TWO JUMBO LUMP CRAB CAKES 31

100% USA "true blue" crab meat, pan roasted
or fried w/ dijon cream sauce
or have one for \$24

CRAB IMPERIAL 26

jumbo lump crab meat baked in a rich citrus
mayo & cayenne sauce w/ crusty bread

SOFT CRAB 24

three local hotel primes
w/ marie rose sauce

CHICKEN CHESAPEAKE 29

grilled chicken breast topped w/
baked jumbo lump crab imperial

GRILLED CHICKEN 18

brined in pickle juice, fire grilled
& served w/ chimichurri

A LA CARTE SIDES

5

Fries	Slaw
Veg O' Day	Rice Pilaf
Sautéed Spinach	Side Salad
Mashed Potatoes	

Ocean Odyssey has roots in Dorchester County dating back to 1947. Bradye P. Todd and Mary Blanche (lovingly known as "Nanny") opened their Crab Picking House in Crocheron, MD and operated as a processor & wholesaler of all things seafood including Crabs, Oysters, Fish and Clams that could be caught & harvested from the Chesapeake Bay.



After years of growing up in the business, their son & our Founder, Roy Todd along with his wife Barbara, decided they'd have a crack at the restaurant business and decided to purchase this building back in 1986.



Since then we have slowly evolved from a small roadside seafood deli into a community landmark restaurant, crab house and beer garden. We love this area and its people and are happy to share some of the great local products, hospitality and folklore that Dorchester County has come to be known for. Cheers!

*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

BRUNCH 10AM - 3PM
SATURDAY & SUNDAY