

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 Crocherson, 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!

WINE BY THE BOTTLE

CHARDONNAY

oyster bay - marlborough, new zealand - this chardonnay captures the true character of marlborough with pure, ripe fruit flavors. this delicious chardonnay has concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak, with a creamy texture to finish. -19

PINOT GRIGIO

voga - veneto, italy - crisp with rich flavors of ripe apples and pears. slightly more bold than most italian pinot grigios. -16

PROSECCO

da luca - veneto, italy - a sparkling wine with a wonderful peach and apricot aroma. fresh and zingy palate with a touch of sweetness and a clean, lingering finish. -19

ROSE

house rose - washington - fresh and fragrant aromas lead to a wonderfully bright palate. flavors of juicy citrus and ripe strawberry are rounded out by a refreshingly crisp finish. perfect for the summer time or anytime. -17

SAUVIGNON BLANC

mud house - marlborough, new zealand - intense and focused, offering a lip-smacking, tangy expression of lemon-lime, passion fruit and green apple flavors. very juicy on the finish. -19

PINOT NOIR

backhouse - california - soft & elegant w/ crimson color & flavors of plump red berries, dark cherry on the palate. -15

MALBEC

astica - argentina - offers a pure, fruit driven example of argentina's signature grape. medium in body with juicy berry flavors and a finish of soft tannins. -14

MERLOT

wente - california - straightforward cherry flavors with hints of vanilla and coffee bean filling out the aromas. direct, ripe berry fruit through the palate, and mild tannins on the finish. certified sustainable. -24



order online
www.toddseafood.com

316 Sunburst Highway
 Cambridge, MD, 21613

☎ 410-228-8633 ☎

DINE IN
 OUTDOOR SEATING
 BEER GARDEN WINDOW SERVICE
 CURBSIDE PICKUP
 CARRYOUT

STEAMED CRABS

SIZED AS SUCH "POINT TO POINT"

MEDIUM	5 ¼ - 5 ½"	SUPER JUMBO	6 ½ - 7"
LARGE	5 ½ - 6"	RESERVES	7" AND UP
JUMBO	6 - 6 ½"		

steamed crabs are available in house by the dozen & ½ dozen up until 1 hour prior to closing time
larger quantities are available for carry out

SEAFOOD BY THE POUND

STEAMED SNOW CRAB LEGS w/ drawn butter

½ lb - 12 one lb - 24 5lb - 115

STEAMED JUMBO SHRIMP

½ lb - 9 one lb - 18 5lb - 85

SOUPS & SALADS

CREAM OF CRAB

8oz - \$7

16oz - \$11

32oz - \$22

SOUP DU JOUR

8oz - \$5

16oz - \$9

32oz - \$16

MIXED GREENS SALAD 12

w/ chilled shrimp, tomato, bell peppers,
corn, buttermilk dressing

SPINACH SALAD 9

w/ bacon bits, hardboiled egg, red onion
balsamic vinaigrette

APPETIZERS

JUMBO CHICKEN WINGS

1.50/each -or- 14/dozen

served w/ celery & ranch, choose your style, key largo, buffalo
nashville hot or choptank (old bay & cider vinegar)

CRAB DIP 12

100% domestic blue crab, cheeses, spices, toasted baguette
add extra bread for \$1.50

CRAB NUGGETS™ 13

made w/ 100% "true blue" crab meat and traditional spice
six to an order

FRIED OYSTERS 13

w/ old bay cocktail & lemon, eight to an order

FRIED SHRIMP 12

w/ cajun remoulade, eight to an order

SIDES A LA CARTE \$5

fries

black beans

mashed taters

side salad

southern seasoned rice pilaf

slaw

sautéed spinach

steamed broccoli

egg noodles

SANDWICHES & SUCH

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

JUMBO LUMP CRAB CAKE 19

100% USA "true blue" crab meat
pan roasted or fried

FISH TACOS MKT

choose your favorite blackened fish o' day
w/ charred corn salsa, lime
monterey jack, lettuce & tomatillo sauce

THE BAY ON A BUN 17

a "best sandwiches in america" runner up, chesapeake bay
blue cat, local soft crab & oysters in fried glorious form w/ mixed
greens tomatillo & marie rose sauces

SOFT SHELL CRAB 15

local hotel primes, flash fried w/ your choice of toppings

CARNITAS TACOS 12

slow roasted marinated pork
w/ árbol pepper sauce, cabbage & sour cream

FISHCAKE PO' BOY 12

panko fried cod cake fritters, crusty bread, shredded lettuce
tomato, cajun remoulade

GRIDDLE BURGER 11

two ground beef patties smashed and seared, cooked
medium well w/ american cheese
lettuce, tomato, onion, secret sauce

BURGER ADDITIONS

50¢ (each)

swiss

cheddar

spicy mustard

1\$ (each)

bacon

chimichurri

caramelized onion

pickled jalapeños

COCKTAILS FOR HERE 8oz = \$6 16oz = \$12

COCKTAILS TO GO 32oz = \$22 | 64oz = \$39

ORANGE CRUSH - fresh florida orange juice, vodka, triple sec

ICE PICK - fresh brewed tea, vodka, simple syrup, lemon

MARGARITA - tequila, lime, triple sec, simple syrup

MOJITO - rum, fresh mint, simple syrup, lime, club soda

GIN + TONIC - w/ lime

PAINKILLER - island style w/ pusser's rum, pineapple, cream of
coconut orange juice, grated nutmeg

ENTRÉES

INCLUDES CHOICE OF TWO SIDES

MARYLAND JUMBO LUMP CRAB CAKE 26

100% USA "true blue" crab meat
pan roasted or fried. (or have two for **35**)

BLACKENED CHESAPEAKE BAY BLUECATFISH 19

6oz blackened + pan roasted w/ chimichurri sauce

SOFT CRAB DINNER 26

three local hotel prime soft crabs, lightly floured and flash fried
choose your favorite sauce

CRAB IMPERIAL 27

five ounces of jumbo lump crab meat baked into
a silky, rich, old bay spiced imperial sauce

KIDDOS \$7

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

cheese quesadilla

shrimp poppers

buttered noodles

chicken nuggets

cheeseburger

BEVERAGES \$3

ICED TEA

FOUNTAIN SODA

pepsi, diet, sierra mist, ginger ale, lemonade

BEER \$5

PALE ALE - rar - country rde

LAGER - 2sp - pony boi

CIDER - bold rock - virginia apple

+ assorted domestics & drafts

GIFT CARDS

\$10 - \$25 - \$50 - \$100

*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.