

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!

WINE

CHARDONNAY

oyster bay - marlborough, new zealand - true character of marlborough, concentrated aromas and flavors of ripe citrus and stonefruit, balanced w/ subtle oak. 9 | 27

PINOT GRIGIO

voga - veneto, italy - crisp w/ rich flavors of ripe apples & pears, slightly bold. 8 | 23

SPARKLING

bollicini sparkling cuvee, italy - vibrant, spritzzy, fruity, herbal aromas and flavors of oregano, buttery herb muffin, and dried quince. 7 | glass

alberto nani, italy – extra dry prosecco made w/ organic grapes characterized by flowers and jam notes, full in the mouth with a mineral finish. 27 | bottle

ROSE

house rose - washington - fresh and fragrant aromas lead to wonderfully bright flavors of juicy citrus and ripe strawberry, rounded out by a refreshingly crisp finish. perfect for the summer time or anytime. 7 | 21

SAUVIGNON BLANC

makara - marlborough, new zealand - intense and focused, offering a lip-smacking tangy expression of lemon-lime, passion fruit and green apple, very juicy finish. 10 | 29

PINOT NOIR

backhouse – california - soft & elegant w/ crimson color & flavors of plump red berries, dark cherry on the palate. 7 | 23

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. 7 | 21

MERLOT

wente - california - cherry flavors w/ hints of vanilla & coffee bean filling out the aromas, ripe berry fruit through the palate, and mild tannins on the finish. certified sustainable. 10 | 29



online ordering @
www.toddseafood.com

316 Sunburst Highway
 Cambridge, MD, 21613

☎ 410-228-8633 ☎

DINE IN
 OUTDOOR SEATING
 BEER GARDEN WINDOW SERVICE
 CURBSIDE PICKUP
 CARRYOUT & ONLINE ORDERING

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

½ lb | 14.76 one lb | 29.52 5lb | 135

STEAMED JUMBO SHRIMP

½ lb | 9.90 one lb | 19.80 5lb | 89

MARYLAND CRAB CAKES

single | 17

SOUPS & SALADS

CREAM OF CRAB

8oz – 7.35
16oz – 11.55
32oz – 23.10

SOUP DU JOUR

8oz – 5.25
16oz – 9.45
32oz – 17.75

MIXED GREENS SALAD 13.20

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

SPINACH SALAD 9.45

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

← add grilled
chicken
breast +6

APPETIZERS

JUMBO CHICKEN WINGS

1.70/each -or- 18/dozen

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

CRAB DIP 13.60

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

CRAB NUGGETS™ 14.65

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

FRIED OYSTERS 13.65

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

FRIED SHRIMP 13.20

w/ cajun remoulade, eight to an order

SIDES A LA CARTE \$5.25

fries	slaw	side salad
mashed taters	sautéed spinach	steamed broccoli
black beans	rice pilaf	egg noodles

SANDWICHES & SUCH

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

MARYLAND CRAB CAKE 21.95

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

FISH TACOS 13.65 / MKT

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

THE BAY ON A BUN 17.85 / MKT

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

CARNITAS TACOS 15.36

slow roasted marinated pork
w/ árbol pepper sauce & slaw

CHESAPEAKE PO' BOY 12.60

crispy fried blue catfish, crusty bread, shredded lettuce
sliced tomato & cajun remoulade

GRILLED CHICKEN BREAST 13.87

choose your favorite toppings & sauce

GRIDDLE BURGER 12.87

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

BURGER ADDITIONS

50¢ (each)	1\$ (each)
swiss	bacon
cheddar	chimichurri
spicy mustard	fried onion
pickled jalapeños	caramelized onions

FISH & CHIPS

pacific cod, battered to order w/ fries,
lemon wedges, malt vinegar & irish style
marie rose sauce 14.70

*carry out orders may lose crispiness over time due to steam trapped in packaging
*best to enjoy immediately or leave package open to vent if traveling

KIDDOS \$7.70

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

cheese quesadilla	battered noodles
shrimp poppers	chicken nuggets
cheeseburger	

ENTRÉES

INCLUDES CHOICE OF TWO SIDES

MARYLAND CRAB CAKE 29.30

100% USA "true blue" crab meat
pan roasted or fried. (or have two for 41.60)

BLACKENED CHESAPEAKE BAY BLUE CATFISH 19.95

6oz blackened + pan roasted w/ chimichurri sauce

COCKTAILS

PAINKILLER

caribbean style w/ crushed ice, pusser's rum,
pineapple, cream of coconut orange juice &
grated nutmeg

ORANGE CRUSH

fresh florida orange juice, vodka, triple sec

MARGARITA

tequila, lime, triple sec, simple syrup

ICE PICK

fresh brewed tea, vodka, simple syrup, lemon

MOJITO

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

WHISKEY SODER

kentucky whiskey, pepsi

GIN RICKEY

gin, soda water, lime

DARK & STORMY

black rum, ginger beer, lime, splash of bitters

FIZZY NEGRONI

gin, vermouth, campari, soda water, orange

CATALINA

sparkling wine, vodka, campari, sugar cube
orange twist

BLOODY MARY

all natural non gmo tomato & spice mix, vodka

MIMOSA

sparkling wine, florida orange juice

BEVERAGES \$3

ICED TEA

RISE UP COFFEE

FLORIDA ORANGE JUICE

BOTTLED ROOT BEER \$4

FOUNTAIN SODA

pepsi, diet, sierra mist, dr pepper, ginger ale, lemonade

BEERS & OTHER FUN STUFF

10 rotating taps + bottles/cans

check out our current list &

ask about our **BIG MUG CLUB**

*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.