

OCEAN ODYSSEY



A LOCAL JOINT
SINCE 1986

SHRIMP BY THE POUND

STEAMED JUMBO SHRIMP

½ lb | 9.90 one lb | 19.80 5lb | 89

SOUP

CREAM OF CRAB

8 oz 16 oz 32 oz
7.95 14.71 28.42

SALAD

MIXED GREENS

13.20

w/ chilled shrimp, tomato, bell peppers
corn, buttermilk dressing
add grilled chicken +6
add crab cake + 18.70

SPINACH SALAD

9.45

w/ bacon bits, hardboiled egg
red onion, balsamic vinaigrette
add grilled chicken +6
add crab cake + 18.70

APPS

CRAB DIP

13.60

100% domestic blue crab, cheeses, spices
toast, extra bread available for +1.50

CRAB NUGGETS™

16.12

recipe unchanged for over three decades
made w/ backfin, claw meat and traditions
w/ marie rose sauce. 6 to an order

FRIED OYSTERS



13.65

w/ old bay cocktail & lemon. 8 to an order

FRIED SHRIMP

13.20

w/ cajun remoulade. 8 to an order

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)

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

includes choice of fries, slaw or side salad

MARYLAND CRAB CAKE

26.23

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



THE BAY ON A BUN

17.85

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

O.O. FISH TACOS

MKT

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

PULLED PORK

15.36

slow roasted marinated pork
w/ carolina style bbq sauce & slaw

GRILLED CHICKEN BREAST

13.87

choose your favorite toppings & sauce

GRIDDLE BURGERS

12.87

includes choice of fries, slaw or side salad

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

ADDITIONS:

50¢ (EACH)	1\$ (EACH)
cheddar	bacon
swiss	fried onion
pickled jalapeños	

MAINS

includes choice of two sides

MARYLAND CRAB CAKE

31.23 | 49.93

single 31.23 | double 49.93
100% USA "true blue" crab meat
pan roasted or fried



CHICKEN CHESAPEAKE

32.67

6oz grilled chicken breast topped w/ 3oz baked
crab imperial

BLACKENED CHESAPEAKE BAY

BLUE CATFISH

19.95

6oz filet, pan roasted w/ cajun remoulade

A LA CARTE SIDES

5.25

fries slaw
side salad mashed taters
sautéed spinach steamed broccoli
egg noodles

KIDDOS

7.70

shrimp poppers buttered noodles
chicken nuggets cheeseburger
cheese quesadilla

BEVERAGES

3.00

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

online ordering www.toddseafood.com
instagram @ ocean_odyssey_md

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!