

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 sparking cuvee, italy - vibrant, spritzy, 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

9 lives - argentina - ruby red with violet hues. great aromatic intensity, fruity in character with subtle floral notes that combine harmoniously with aromas from the wine's contact with oak. elegant, with approachable tannins that provide a delicate and persistent finish. 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 A LA CARTE

STEAMED JUMBO SHRIMP

½ lb | 15.20 one lb | 29.90 5lb | 139.50

MARYLAND CRAB CAKE

single | 19.70 / MKT

FRIED LOCAL PRIME SOFT CRAB

single | 8.30 / MKT

SOUP & SALAD

CREAM OF CRAB

8oz – 8.45

16oz – 15.26

32oz – 29.60

MIXED GREENS SALAD 14.60

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

APPETIZERS

SHRIMP COCKTAIL 10.10

chilled, six to an order w/ cocktail sauce

JUMBO CHICKEN WINGS

half dozen \$13.10 / dozen \$26.20

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

CRAB DIP 14.10 / MKT

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

FRIED OYSTERS 14.15

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

FRIED SHRIMP 14.60

w/ cajun remoulade, eight to an order

SIDES A LA CARTE \$5.50

fries slaw side salad
egg noodles steamed broccoli

SANDWICHES & SUCH

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

MARYLAND CRAB CAKE 26.34 / MKT

100% USA "true blue" crab meat, pan roasted or fried on a
bakery bun. choose plain, or w/ your favorite toppings & sauce
- lettuce, tomato, onion
- remoulade, tartar, mustard, cocktail, mayo

THE BAY ON A BUN 19.20 / 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

FISH TACOS 14.55 / MKT

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

SOFT CRAB SANDWICH 13.80

locally harvested prime soft crab, lightly flour dusted & flash
fried on a bay country bakery bun.

choose plain, or with your favorite toppings & sauce

- lettuce, tomato, onion

- remoulade, tartar, mustard, cocktail, mayo

BLACKENED FISH PO' BOY 14.55

spice rubbed, pan seared fish strips
on a bay country bakery baguette w/ lettuce
tomato and cajun remoulade

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

fried onion

pickled jalapeños

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

ENTRÉES

INCLUDES CHOICE OF TWO SIDES

MARYLAND CRAB CAKE 31.84 / MKT

100% USA "true blue" crab meat
pan roasted or fried. (or have two – 49.93 / MKT)

SOFT CRABS 26.90

two locally harvested prime soft crabs lightly flour dusted
& flash fried. choose your favorite sauce
remoulade, tartar, mustard, cocktail, mayo

KIDDOS \$9.50

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

shrimp poppers | chicken nuggets
cheese quesadilla | cheeseburger

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
tequila, lime, triple sec, simple syrup

MARGARITA

fresh brewed tea, vodka, simple syrup, lemon
rum, fresh mint, simple syrup, lime, club soda

ICE PICK

MOJITO

WHISKEY SODER

GIN RICKEY

DARK & STORMY

FIZZY NEGRONI

CATALINA

WINE MIXER

BLOODY MARY

MIMOSA

gin, soda water, lime
black rum, ginger beer, lime, splash of bitters
gin, vermouth, campari, soda water, orange
sparkling wine, vodka, campari, sugar cube
orange twist
all natural non gmo tomato & spice mix, vodka
sparkling wine, florida orange juice

BEERS & OTHER FUN STUFF

10 rotating taps + bottles & cans

MERCHANDISE

T SHIRTS 20.00

PINT GLASS 6.00



@ocean_odyssey_md