

Ocean Odyssey has roots in Dorchester County dating back to 1947. Brady 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!

COCKTAILS

PAINKILLER	caribbean style w/ crushed ice, pusser's rum, pineapple, cream of coconut orange juice & grated nutmeg
ORANGE CRUSH MARGARITA	fresh florida orange juice, vodka, triple sec, 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 WINE MIXER	sparkling wine, vodka, campari, sugar cube, orange twist
BLOODY MARY	all natural tomato & spice mix, vodka
MIMOSA	sparkling wine, florida orange juice

BEERS, WINE & OTHER FUN STUFF

9 rotating taps - please see our weekly paper drink menu

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

KIDDOS \$9.50

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

shrimp poppers | chicken nuggets
cheese quesadilla | cheeseburger

MERCHANDISE

T SHIRTS 20.00
PINT GLASS 6.00
STICKERS 3.00



@ocean_odyssey_md



online ordering @
www.toddseafood.com

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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

SOUP & SALAD

CREAM OF CRAB

8oz – 9.00 16oz – 16.00 32oz – 30.00

MIXED GREENS SALAD 8.00

European style blend of 14 greens including lolla rosa, oak, red and green leaf lettuces w/ chopped shallots.

SPINACH SALAD 9.45

Baby spinach w/ pickled red onions & hard boiled eggs.

SALAD ADD ONS

Pan Roasted Fish of the Day 4oz – MKT

Maryland Crab Cake – MKT

Grouper Fish Cake – 12

Fried Shrimp (7) – 14

Chicken Skewers (3) – 12

Fried Chicken Breast – 9

Dressings: Balsamic Vinaigrette, Buttermilk Ranch

MAINS

INCLUDES CHOICE OF TWO SIDES

MARYLAND CRAB CAKE(S) MKT

100% USA “true blue” crab meat.

Choose pan roasted or fried.

GROUPE FISH CAKE ENTRÉE 22.00 for 1 / 28.00 for 2

A crab cake style preparation of our fish of the day. Steamed grouper blended w/ seasonings, mayo & breadcrumbs prepared either pan roasted or fried.

PAN ROASTED FISH OF THE DAY MKT

Our fresh rotating fish lightly seasoned w/ salt, pepper & old bay, roasted w/ butter, white wine, lemon & parsley.

STEAM POT 26.00

½ lb Steamed mussels, six shrimp, 4oz fresh fish of the day, 4oz kielbasa, corn & potatoes w/ melted butter.

FISH & CHIPS 20.00

Pacific Cod, battered to order & deep fried.

Served w/ fries, house tartar sauce & lemon.

Choose one additional side.

CHICKEN SKEWERS ENTRÉE 26.00

Six skewers w/ grilled boneless, skinless chicken thighs marinated in olive oil, rosemary, garlic & spices.

COUNTRY FRIED CHICKEN 25.00

Two marinated chicken breasts tossed in flour w/ garlic, onion & spices, deep fried & served w/ sawmill gravy.

KIELBASA & KRAUT 25.00

8 oz Polish style kielbasa served w/ sauerkraut cooked in white wine and whole grain mustard.

STARTERS

STEAMED SHRIMP ½ LB – 12.00 / 1 LB – 24.00

Wild caught Texas brown shrimp, seasoned w/ old bay & served w/ lemon & house made cocktail sauce.

STEAMED MUSSELS 12.00

Steamed w/ white wine, butter & pesto.

Served w/ a toasted baguette. One pound.

FRIED OYSTERS 14.15

Locally grown & harvested Choptank Sweet oysters, shucked in house, dusted w/ old bay flour & flash fried.

Served w/ house made cocktail sauce.

FRIED SHRIMP 14.60

Seven wild caught Texas brown shrimp tossed w/ a blend of cracker meal & panko breadcrumbs w/ a Cajun remoulade.

CRAB DIP 15.00

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

DoCo POUTINE 11.00

A local version of the Quebecois classic dish featuring french fries, cream of crab soup & Wisconsin cheddar cheese curds all broiled & topped with scallions.

CHICKEN SKEWERS APPETIZER 12.00

Three skewers w/ grilled boneless, skinless chicken thighs marinated in olive oil, rosemary, garlic & spices.

CHEESESTEAK SPRING ROLLS 14.00

Five fried pastry wraps w/ Philly style thin sliced steak, green peppers, onions & cheddar cheese.

CAULIFLOWER FRITTERS 11.00

Batter dipped florets, flash fried, served w/ pesto aioli.

JUMBO CHICKEN WINGS

half dozen 9 / dozen 18

w/ celery & ranch, choose your style, Key Largo, Nashville hot, Buffalo, Carolina bbq, Thai chili sauce or Choptank'd (old bay & cider vinegar)

SIDES A LA CARTE \$5.50

side salad

slaw

fries

mashed taters

corn on the cob

red skin potatoes

steamed cauliflower

steamed green beans

SANDWICHES & SUCH

INCLUDES CHOICE OF FRIES, SLAW OR SIDE SALAD

MARYLAND CRAB CAKE MKT

100% USA “true blue” crab meat.

Pan roasted or fried on a Bay Country Bakery bun w/ your choice of toppings & sauce.

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 aioli & marie rose sauces.

GROUPE FISH CAKE SANDWICH 17.00

A crab cake style preparation of our fish of the day. Steamed grouper blended w/ seasonings, mayo & breadcrumbs prepared either pan roasted or fried. Served on a local Bay Country Bakery bun with your choice of toppings and sauce.

FISH TACOS 14.55 / MKT

Choose your blackened fish o’ day w/ charred corn salsa, lime, monterey jack, lettuce & tomatillo aioli.

PULLED PORK BBQ SANDWICH 15.36

Slow smoked pork shoulder mopped w/ Carolina BBQ sauce.

FRIED FLOUNDER SANDWICH 13.00

Alaskan flounder soaked in buttermilk and dipped in seasoned panko breadcrumbs.

Choose your favorite toppings & sauce.

FRIED CHICKEN SANDWICH 12.00

Marinated breast tossed in flour w/ garlic, onion & spices. Choose your favorite toppings & sauces.

GARDEN BURGER 14.00

A Morningstar Farms veggie patty made w/ carrots, onions, mushrooms, water chestnuts, red & green peppers and garlic.

Choose your favorite sauce & toppings.

SMASH BURGER 14.00

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

SAUCES & TOPPING

- cajun remoulade, tartar, pesto aioli, cocktail, marie rose
- lettuce, tomato, onion, pickles