

OCEAN ODYSSEY

A LOCAL JOINT
SINCE 1986



STEAMED CRABS

(pricing & availability change daily)

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. Larger quantities are available for carry out.

STARTERS & SHAREABLES

STEAMED SHRIMP ½ LB 12.00 / 1 LB 24.00

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

SNOW CRAB LEGS 1 LB 17.50

w/ drawn butter.

FRIED OYSTERS 14.15

Locally grown & harvested Choptank Sweet oysters, dusted with old bay flour & flash fried. Served w/ house made cocktail sauce.8 per serving.

BROILED OYSTERS 6 per serving 11.10

Local oysters topped & roasted with your choice of
1.) Rosemary & garlic butter – or –
2.) Bacon, cheddar & Skeeter Beater hot sauce.

FRIED SHRIMP 14.60

Seven jumbo shrimp tossed with a blend of cracker meal & panko w/ Cajun remoulade.

FRIED CALAMARI 11.60

Tubes & tentacles, seasoned flour & basil aioli.

CRAB DIP 13.85

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

DOCO POUTINE 12.50

A local version of the Quebecois classic dish featuring french fries, cream of crab soup and Wisconsin cheddar cheese curds. All broiled, topped w/ scallions, pickled red onions and optional add-ons including...

SOFT CRAB	7.50	FRIED OYSTERS	14.15
CRAB CAKE	<i>mkt</i>	PICKLED JALEPENOS	1.50

CAROLINA BBQ POUTINE 12.50

French fries topped w/ pulled pork, Carolina BBQ sauce and Wisconsin cheddar cheese curds. All broiled, topped w/ scallions & pickled red onions.

CHICKEN SKEWERS APP 12.00

3 skewers of grilled boneless chicken thighs marinated in olive oil, rosemary & garlic.

CHEESESTEAK SPRING ROLLS 14.00

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

JUMBO CHICKEN WINGS

half dozen 9.00 / dozen 16.00

Served w/ celery & ranch, choose your style. Choptank’ d (Old Bay & cider vinegar) Key Largo rub, Nashville hot, Buffalo, Carolina BBQ, or Thai chili sauce.

SOUP & SALAD

	8 oz	16 oz	32 oz
CREAM OF CRAB	9.00	16.00	30.00

MIXED GREENS 8.00

European style blend of greens including lolla rosa, oak, red and green leaf lettuces with chopped shallots, shaved carrots and tomatoes.

SPINACH SALAD 9.45

w/ pickled red onions & hard boiled eggs.

SALAD DRESSINGS

Balsamic Vinaigrette, Buttermilk Ranch, House Vinaigrette (EV00, Red Wine Vinegar, Black Pepper)

SALAD ADDITIONS

Pan Roasted Fish of the Day	+ <i>MKT</i>
Crab Cake	+ <i>MKT</i>
Grouper Fish Cake	+ 12
Fried Shrimp (7)	+ 14
Chicken Skewers (3)	+ 12
Fried Chicken Breast	+ 6

MAINS

(includes choice of two sides)

MARYLAND CRAB CAKE(S) *MKT*

MKT for one cake / *MKT* for two cakes.

100% USA “true blue” crab meat.

Choose pan roasted or fried.

PAN ROASTED FISH OF THE DAY *MKT*

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

GROUPE R FISH CAKE(S) 22/28

22.00 for one cake / 28.00 for two cakes.

Steamed grouper blended w/ seasonings, mayo & breadcrumbs. Prepared either pan roasted or fried.

CHICKEN SKEWERS ENTRÉE 26.00

Six skewers w/ grilled boneless chicken thighs, marinated in olive oil, rosemary, garlic & spices, approx. 9oz.

BASKETS

(served with french fries)

cajun remoulade | tartar | marie rose cocktail | pesto aioli | tomatillo aioli

FISH & CHIPS 20.00

Pacific Cod, battered to order.

FRIED OYSTER BASKET 19.15

Local Choptank Sweet oysters, old bay flour.

FRIED SHRIMP BASKET 19.60

Seven jumbo shrimp, cracker meal & panko.

CALAMARI BASKET 15.70

Tubes & tentacles, seasoned flour.

- MARYLAND CRAB CAKE SANDWICH

MKT
- 100% USA “true blue” crab meat. Pan roasted or fried on a Bay Country Bakery bun w/ your choice of toppings & sauce.
- GROUPER FISH CAKE SANDWICH

17. 00
- Steamed grouper blended w/ seasonings, mayo and breadcrumbs prepared either pan roasted or fried on a local Bay Country Bakery bun with your choice of toppings and sauce.
- O.O. FISH TACOS

MKT
- Choose your blackened fish o’ day w/ charred corn salsa, lime, monterey jack cheese, chopped lettuce & tomatillo aioli.
- THE BAY ON A BUN

19. 20
- A “best sandwiches in America” runner up built w/ Chesapeake Bay soft crab, oysters & blue catfish, all in fried glorious form w/ mixed greens, tomatillo aioli & marie rose sauces.
- PAN-SEARED MAHI MAHI SANDWICH

17. 00
- roasted w/ salt, butter, white wine, shallots & thyme. Choose your favorite toppings & sauce.
- SOFT CRAB SANDWICH

18. 20
- Locally harvested soft crabs, lightly flour dusted and flash fried, served on a Bay Country Bakery bun w/ your favorite toppings & sauce.
- FRIED FLOUNDER SANDWICH

11. 40
- Alaskan flounder soaked in buttermilk and dipped in seasoned panko breadcrumbs.
- FRIED CHICKEN SANDWICH

11. 70
- Marinated & tossed in flour w/ garlic, onion & spices plus your favorite toppings & sauces.
- PULLED PORK BBQ SANDWICH

12. 90
- Slow smoked pork shoulder w/ Carolina BBQ sauce.
- GARDEN BURGER

10. 80
- Veggie patty made w/ carrots, onions, mushrooms, water chestnuts, garlic, red & green peppers. Choose your favorite sauce & toppings.
- SMASH BURGER

11. 35
- Two ground beef patties smashed and seared. Cooked medium well w/ American cheese, lettuce, tomato, onion & remoulade sauce.

SAUCES

cajun remoulade | tartar | pesto aioli
cocktail | marie rose | tomatillo aioli

TOPPINGS

lettuce | tomato | onion | pickles

BURGER ADDITIONS + \$1 (each)

swiss chesse bacon
cheddar cheese fried onion
pickled jalapeños

- SIDES
- SIDE SALAD

RED SKIN POTATOES

STEAMED GREEN BEANS
- FRIES

HUSH PUPPIES

MASHED TATERS
- SLAW

CORN ON THE COB

CORN FRITTERS

* 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.

- SHRIMP POPPERS
- CHEESEBURGER
- CHICKEN NUGGETS
- CHEESE QUESADILLA

- BEVERAGES

3. 00
- Iced Tea
- Hot Green Tea
- Rise Up Coffee
- Florida Orange Juice
- 16oz Bottled Sparkling Water
- Fountain Drinks – pepsi, diet pepsi, dr pepper, starry, ginger ale, lemonade
- Bottled Sodas

4. 00
- Root Beer | Black Cherry | Blueberry



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!