

OCEAN ODYSSEY

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 11.50 / 1 LB 20.00
Wild caught Texas brown shrimp, served w/ old bay, lemon & house cocktail sauce.

SNOW CRAB LEGS 1 LB 18.10
w/ drawn butter.

FRIED OYSTERS 14.55
Locally sourced Choptank Sweet oysters, dusted with old bay flour & flash fried. Served w/ house made cocktail sauce. 8 per serving.

BROILED OYSTERS 6 per serving 12.10
Local oysters topped & roasted with your choice of
1.) Herb & garlic butter w/ parmesan - or -
2.) Bacon, cheddar & Skeeter Beater hot sauce.

FRIED SHRIMP 15.10
Seven wild caught jumbo Texas brown shrimp tossed with a blend of cracker meal & panko w/ Cajun remoulade.

SALT & PEPPER CALAMARI 13.10
Flash fried tubes & tentacles served w/ pesto aioli.

CRAB DIP 15.10
100% domestic blue crab, cheeses, spices, toasted baguette. Additional bread for +\$1.50.

DOCO POUTINE 14.30
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	14.55
CRAB CAKE	<i>mkt</i>	PICKLED JALEPENOS	1.50

BRISKET POUTINE 14.15
French fries topped w/ braised beef brisket, caramelized onions, beef gravy and Wisconsin cheddar cheese curds. All broiled & topped w/ scallions.

CHEESESTEAK SPRING ROLLS 15.65
Thin sliced steak, green peppers, onions & cheddar cheese wrapped in a thin pasty & fried. 5 per order.

JUMBO CHICKEN WINGS
half dozen 11.00 / dozen 20.00
Served w/ celery & ranch, choose your style. Choptank' d (Old Bay & cider vinegar) Key Largo rub, Nashville hot, Buffalo, or sweet Thai chili sauce.

A LOCAL JOINT
SINCE 1986

SOUP & SALAD

	8 oz	16 oz	32 oz
CREAM OF CRAB	9.00	16.00	30.00
FRENCH ONION SOUP			14.20
Caramelized onions, veal jus, toasted baguette, melted swiss cheese. 12oz serving.			

MIXED GREENS 8.50
European style blend of greens including lolla rosa, oak, red and green leaf lettuces with chopped shallots, shaved carrots and tomatoes.

SPINACH SALAD 10.15
Baby spinach w/ pickled red onions & boiled eggs.

SALAD DRESSINGS Balsamic Vinaigrette, Buttermilk Ranch, House Vinaigrette (EVOO, Red Wine Vinegar, Black Pepper)	
SALAD ADDITIONS	
Pan Roasted Mahi Mahi	+ 13
MD Crab Cake	+ <i>MKT</i>
Grouper Fish Cake	+ 13
Fried Shrimp (7)	+ 15
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.

GROUPER FISH CAKE(S) *MKT*
23.10 for one cake / 29.10 for two cakes.
Steamed grouper blended w/ seasonings, mayo & breadcrumbs. Prepared either pan roasted or fried.

BRAISED BEEF BRISKET 26.00
Beef brisket slow braised in veal stock, sliced & topped with caramelized onions & au jus.

BASKETS

(served with french fries)
cajun remoulade | tartar | marie rose cocktail | pesto aioli | tomatillo aioli

FISH & CHIPS 21.20
Pacific Cod, battered to order.

FRIED OYSTER BASKET 19.45
Local Choptank Sweet oysters, old bay flour.

FRIED SHRIMP BASKET 20.10
Seven jumbo shrimp, cracker meal & panko.

CALAMARI BASKET 18.10
Tubes & tentacles, seasoned flour.

SANDWICHES & SUCH

(includes choice of fries, slaw or side salad)

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.

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 18.10

Pan roasted w/ butter, white wine, shallots, salt, & thyme. Choose your favorite toppings & sauce.

GROUPER FISH CAKE SANDWICH 18.10

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.

FRIED FLOUNDER SANDWICH 13.20

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

BRISKET & CARAMALIZED ONION 17.20

Beef brisket slow braised in veal stock, sliced & topped with caramelized onions and swiss cheese.

FRIED CHICKEN BREAST SANDWICH 12.20

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

GARDEN BURGER 12.30

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

SMASH BURGER 12.45

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	FRIES	SLAW
RED SKIN POTATOES	HUSH PUPPIES	CORN ON THE COB
STEAMED GREEN BEANS	MASHED TATERS	CORN FRITTERS

KIDDOS 10.00

(includes choice of fries, slaw or side salad)

SHRIMP POPPERS	CHICKEN NUGGETS
CHEESEBURGER	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 | organic 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!

* 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.