

OCEAN ODYSSEY BRUNCH



A LOCAL JOINT
SINCE 1986

LIQUID REMEDY

RISE UP COFFEE	3
PROSECCO	7
STRAWBERRY MIMOSA	8
APEROL SPRITZ	10
ST-GERMAINE SPRITZ	10
BLOODY MARY	7½
	13

8oz single
16oz double

STARTERS

YOGURT PARFAIT	9
Greek yogurt, clover honey, granola & fresh berries.	
FRIED GREEN TOMATOES	18.35
w/ jumbo lump crab meat and a lemon & scallion beurre blanc.	
FISH STICKS	14.25
Five lightly battered, fried strips of grouper. Served w/ lemon and Cajun remoulade.	
CRAB DIP	15.10
100% domestic blue crab, cheeses, spices, toasted baguette. Additional bread for +\$1.50.	
FRIED SHRIMP	15.10
Seven wild caught jumbo Texas brown shrimp tossed w/ a blend of cracker meal & panko w/ Cajun remoulade.	
SALT & PEPPER CALAMARI	13.10
Flash fried tubes & tentacles served w/ a pesto aioli.	
CHEESESTEAK SPRING ROLLS	15.65
Thin sliced steak, green peppers, onions & cheddar cheese wrapped in a thin pasty & fried. Five per order.	

SOUP & SALAD

	8 oz	16 oz	32 oz
CREAM OF CRAB	9.00	16.00	30.00
FRENCH ONION SOUP			14.20
12oz serving. Caramelized onions, veal jus, toasted baguette, melted swiss cheese.			
MIXED GREENS			8.50
European style greens including lolla rosa, oak, red & green leaf lettuces w/ chopped shallots, shaved carrots & tomatoes.			
SPINACH SALAD			10.15
Baby spinach w/ pickled red onions & boiled eggs.			

SALAD DRESSINGS

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

A LA CARTE

3 EGGS, ANY STYLE	5
3 SLICES ROSEMARY & PEPPER BACON	4
3 SAUSAGE PATTIES	5
2 SLICES SCRAPPLE	6
2 SLICES TEXAS TOAST	3
3 SLICES CINNAMON TOAST	4
HASH BROWNS	4
FRENCH FRIES	5
BOWL OF FRUIT	5
SIDE SALAD	3

BRUNCH MAINS

(Includes 1 side - Choice of Hash Browns, Side Salad or French Fries)

HUEVOS RANCHEROS	18.75
Three fried eggs, refried beans, flour tortillas, salsa verde & charred corn salsa.	
CREOLE SHRIMP & GRITS	24.35
Eight jumbo Gulf shrimp, creole butter pan sauce, creamy grits.	
NASHVILLE HOT CHICKEN & WAFFLES	19.65
Fried spicy chicken breast, Belgian style waffles, honey-butter drizzle.	
MARYLAND CRAB CAKE(S)	MKT
30 for one cake / 50 for two cakes. 100% USA "true blue" crab meat. Choose your preparation, pan roasted or fried.	
BUTTERMILK PANCAKES	13.85
2 pancakes stacked and served w/ butter & syrup.	
CINNAMON SWIRL FRENCH TOAST	14.57
Thick sliced cinnamon bread topped w/ pineapple rum glaze and whipped cream.	
BREAKFAST SANDWICH	18.35
Your choice of meat (bacon, sausage or scrapple) w/ scrambled eggs & American cheese on a Bay Country Bakery bun.	
BIRDS IN A NEST	16.45
Two slices of Texas toast w/ fried eggs in the center, topped with melted cheddar cheese.	
BRISKET OMELETTE	19.65
Slow braised shredded beef brisket, caramelized onion, swiss cheese.	
CREAMED CHIP BEEF	18.35
Served over Texas toast w/ scrambled eggs.	
AMERICAN MORNING	12.85
Scrambled eggs, bacon, toast & fruit.	

STEAMED SEAFOOD

JUMBO 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.		
LOCAL BLUE CRABS		<i>MKT</i>
<u>SIZED AS SUCH "POINT TO POINT"</u>		
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. ½ Bushels are available for carry out only.

SANDWICHES & SUCH

(Includes 1 side – Choice of Hash Browns, Side Salad or French Fries)

MARYLAND CRAB CAKE SANDWICH	27.00
100% USA "true blue" crab meat. Pan roasted or fried on a Bay Country Bakery bun w/ your choice of toppings & sauce.	

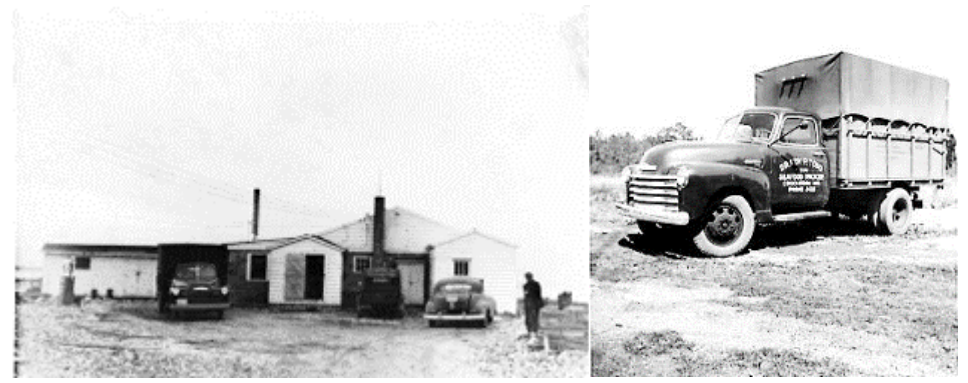
SAUCES
 cajun remoulade | tartar | pesto aioli
 cocktail | marie rose | tomatillo aioli

TOPPINGS
 lettuce | tomato | onion | pickles

KIDDOS

(Includes 1 side – Choice of Hash Browns, Side Salad or French Fries)

SCRAMBLED EGGS	10.00
BELGIAN WAFFLE W/ FRUIT	10.00



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 Lynn, decided they would 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