

# OCEAN ODYSSEY

A LOCAL JOINT  
SINCE 1986

## STEAMED CRABS

(pricing & availability change daily)  
SIZED AS SUCH "POINT TO POINT"



MEDIUM	5-5 1/2"	LARGE	5 1/2-6"
JUMBO	6-6 1/2"	SUPER JUMBO	6 1/2-7"
RESERVES	7" AND UP		

Steamed Crabs are available in house by the dozen, 1/2 dozen or individually up until 1 hour prior to closing. 1/2 Bushels are available for carry out only.

## STARTERS & SHAREABLES

**STEAMED SHRIMP** 1/2 LB 11.50 / 1 LB 20.00

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

**SNOW CRAB LEGS** 1 LB 19.10

w/ drawn butter.

**OYSTERS ROCKEFELLER** 15.10

Five local Choptank Sweet oysters topped & roasted with spinach, butter, herbs, parmesan cheese and breadcrumbs.

**CRAB DIP** 15.10

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

**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.

**FRIED SHRIMP** 16.10

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.

**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 -or- blue cheese. Choose your style. Choptank' d (Old Bay & cider vinegar) Key Largo rub, Buffalo, or sweet Thai chili sauce

**DOC O POUTINE** 15.30

French fries topped w/ 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 mkt      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 and pickled red onions.

**CRABBY POUTINE** 21.00

French fries topped w/ crab dip, cheese & Old Bay.

All broiled & topped w/ scallions.

## SOUP & SALAD

8 oz    16 oz    32 oz

**CREAM OF CRAB** 9.00    16.00    30.00

**FRENCH ONION SOUP** 14.80

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.

**ICEBERG WEDGE** 11.25

Applewood smoked bacon, roasted corn, chopped tomatoes, blue cheese/sour cream dressing.

**SPINACH SALAD** 10.15

Baby spinach w/ pickled red onions & boiled eggs.

### SALAD DRESSINGS

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

### SALAD ADDITIONS

PAN ROASTED MAHI MAHI	+ 13
MD CRAB CAKE	+ MKT
FOUR FRIED SHRIMP	+ 9
PAN ROASTED CHICKEN BREAST	+ 9

## 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 MAHI MAHI** 28.89

Seasoned w/ salt, pepper & old bay, roasted w/ white wine, butter lemon & herb pan sauce.

**BRAISED BEEF BRISKET** 27.46

Beef brisket slowly braised in veal stock, caramelized onions & red wine jus.

**BROILED STUFFED SHRIMP** 30.23

Five butterflied domestic Gulf shrimp stuffed with four ounces of house made crab imperial accompanied by crunchy toasted bakery bread.

**LEMON CAPER CHICKEN** 27.34

A pair of four ounce herb marinated chicken breasts sauteed with a zesty lemon, caper, parsley, white wine & butter pan sauce.

**FRIED MARYLAND CATFISH** 24.34

Chesapeake Bay blue catfish, old bay seasoned flour, lemon & parsley, Choose your favorite dipping sauce

## SIDES

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

## 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.

### SOFT CRAB 19.20

Chesapeake Bay soft crabs lightly dusted and fried to order on a Bay Country Bakery bun, Choose your favorite toppings & sauce.

### PAN-SEARED MAHI MAHI SANDWICH 18.10

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

### FRIED FLOUNDER 13.20

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

### BRISKET & CARAMALIZED ONION 16.20

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

### FRIED CHICKEN BREAST 13.20

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

### GARDEN BURGER 13.30

Veggie patty w/ brown rice, mushrooms, onions, rolled oats, mozzarella cheese, bulgur wheat & cheddar cheese on a Bay Country Bakery bun. Choose your favorite toppings & sauce.

### 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 onions  
pickled jalapeños

## BEVERAGES

Iced Tea

Hot Green Tea

Rise Up Coffee

Florida Orange Juice

Bottled Sparkling Water   Orange Cream Poppi

Fountain Drinks - pepsi, diet pepsi,

dr pepper, starry, ginger ale, lemonade

Specialty Bottled Sodas 4.00

root beer | black cherry | organic blueberry

## KIDDOS

10.00

(includes choice of fries, slaw or side salad)

SHRIMP POPPERS

CHICKEN NUGGETS

CHEESEBURGER

CHEESE QUESADILLA

## FRIED SEAFOOD BASKETS

(served with french fries & choice of sauce)

#### SAUCES

cajun remoulade | tartar | pesto aioli  
cocktail | marie rose | 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 20.60

Seven jumbo shrimp, cracker meal & panko.

### CALAMARI BASKET 18.10

Tubes & tentacles, seasoned flour.

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 thing's 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 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 condition.

