

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
	16oz double 13

STARTERS

AVOCADO TOAST	9.54
Baguette toasted in olive oil, smashed avocado, pickled red onions.	
FRIED GREEN TOMATOES	10.26
Sliced green tomatoes, soaked in buttermilk, coated with corn meal, fried & served w/ Cajun remoulade.	
SAUSAGE ROLLS	12.56
House made beef sausage wrapped in puff pastry and baked. Served w/ horseradish mustard.	
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			14.80
12oz serving. Caramelized onions, veal jus, toasted baguette, melted Swiss cheese.			
ICEBERG WEDGE			11.25
Applewood smoked bacon, roasted corn, chopped tomatoes, blue cheese/sour cream dressing.			
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, Blue Cheese, House Vinaigrette (EVOO, 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 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)

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.	
FRIED OYSTER PO' BOY	18.91
Six fried Choptank sweets, shredded iceberg, chopped tomatoes and Cajun rémoulade on a toasted baguette.	
BRISKET & RED POTATO HASH	20.23
Slow braised shredded beef brisket, rosemary red potatoes, fried egg, red wine jus.	
CREOLE SHRIMP & GRITS	24.35
Eight jumbo Gulf shrimp, creole butter pan sauce, creamy grits.	
FRIED CHICKEN & WAFFLES	18.45
Fried chicken breast, Belgian style waffles, cinnamon honey butter.	
BUTTERMILK PANCAKES	15.85
2 pancakes stacked and served w/ cinnamon & honey butter.	
CINNAMON SWIRL FRENCH TOAST	14.57
Thick sliced cinnamon bread topped w/ fresh whipped cream and berries.	
HUEVOS RANCHEROS	16.20
Three fried eggs, flour tortillas, Pico de Gallo.	
BREAKFAST SANDWICH	13.35
Your choice of meat (bacon, sausage or scrapple) w/ scrambled eggs & American cheese on a Bay Country Bakery bun.	
BaLT SANDWICH	17.20
Rosemary & pepper bacon, avocado, romaine lettuce, sliced tomato on a bay country bakery bun.	
HAM & CHEDDAR OMELETTE	16.32
SPINACH & SWISS OMELETTE	15.27

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 *MKT*

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.
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

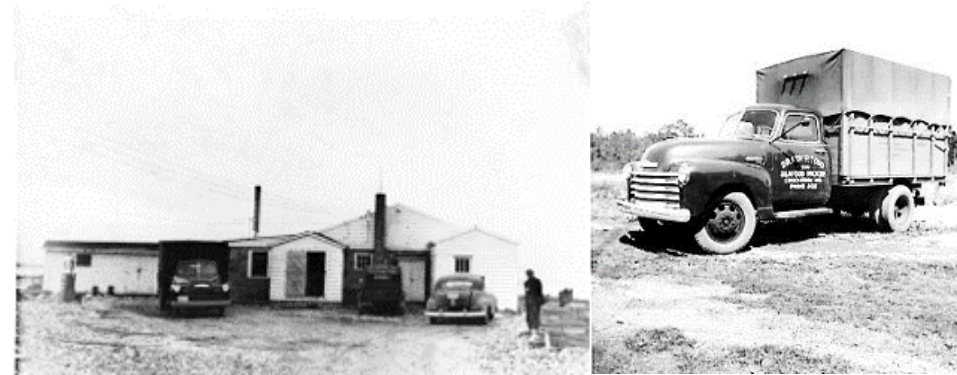
lettuce | tomato | onion | pickles

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 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 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