

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. ½ Bushels are available for carry out only.

STARTERS & SHAREABLES

STEAMED SHRIMP ½ 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 oysters topped & roasted with spinach, butter, herbs, parmesan cheese and breadcrumbs.

CRAB DIP 16.10

100% domestic blue crab meat, cheeses, spices, toasted baguette. Additional bread +\$2.50.

FRIED OYSTERS 14.55

Eight locally sourced Choptank Sweet oysters, dusted with old bay flour & flash fried. Served w/ house made cocktail sauce.

FRIED SHRIMP 16.60

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

SALT & PEPPER CALAMARI 14.10

Flash fried tubes & tentacles served w/ pesto aioli.

CHEESESTEAK SPRING ROLLS 16.15

Thin sliced steak, green peppers, onions & cheddar cheese wrapped in a thin pastry & fried. 5 per order.

JUMBO CHICKEN WINGS

½ dozen 11 | one dozen 20

Served w/ celery & ranch or blue cheese.

Choose your style: **Key Largo rub**, **Honey Sriracha**, **Buffalo**, **Choptank' d** (Old Bay & apple cider vinegar) sweet **Thai chili** sauce or **Jamaican Jerk** +\$2.

DOCU POUTINE 16.30

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 JALAPENOS	1.50

BRISKET POUTINE 16.30

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 21.60

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

SOUP & SALAD

	<u>8 oz</u>	<u>16 oz</u>	<u>32 oz</u>
CREAM OF CRAB	9.43	17.29	32.00

CREAMY TOMATO 11.00

Sauteed tomatoes & onion, pureed with heavy cream. 12oz serving. Add a grilled cheese for +\$5.

MIXED GREENS 9.50

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

ICEBERG WEDGE 12.23

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

SPINACH SALAD 11.15

Baby spinach w/ pickled red onions & boiled eggs.

SALAD DRESSINGS

Balsamic Vinaigrette, Buttermilk Ranch, Blue Cheese or House Vinaigrette. EV00, Red Wine Vinegar & Black Pepper.

SALAD ADDITIONS

PAN ROASTED MAHI MAHI	+ 13
MARYLAND 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 29.89

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

BRAISED BEEF BRISKET 28.46

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

BROILED STUFFED SHRIMP 31.23

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

LEMON CAPER CHICKEN 25.34

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

FRIED MARYLAND CATFISH 25.34

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 oysters, soft crab & 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 19.10

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

FRIED FLOUNDER 14.20

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 14.20

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

GARDEN BURGER 14.30

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 13.45

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

Fountain Drinks - pepsi, pepsi zero,

dr pepper, starry, ginger ale, lemonade

Specialty Bottled & Canned Sodas 4.00

root beer | black cherry | organic blueberry

Poppi shirley temple Poppi orange cream (5g sugar)

KIDDOS 10.00

includes choice of fries, slaw or side salad

SHRIMP POPPERS

CHICKEN NUGGETS

CHEESEBURGER

CHEESE QUESADILLA

GRILLED CHEESE

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, freshly battered to order.

FRIED OYSTER BASKET 19.45

Local Choptank Sweet oysters, old bay flour crust.

FRIED SHRIMP BASKET 21.60

Seven jumbo shrimp, cracker meal & panko.

CALAMARI BASKET 19.10

Tubes & tentacles, salt & pepper 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 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 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 foodborne illness, especially with certain medical conditions

