

OCEAN ODYSSEY

CRAB HOUSE AND BEER GARDEN

FAMILY OWNED AND OPERATED SINCE 1986

We feature constantly rotating fresh fish, oysters and craft beers. It's our hope that you enjoy them as much as we do. P.S. We still pick/produce our own brand of crabmeat and we only source 100% Domestic "True Blue" Crab (Latin Name callinectes sapidus)...no trickery on our menu.

*1/2 SHELL OYSTERS

(priced by the piece, order however many you'd like)

CHOPTANK SWEETS 2 1/2

(Cambridge, MD)

Order by the dozen for \$26

Our go-to bivalve from just a few miles down the road. Mild salinity, clean finishing float grown local restorative oysters



SMALL BITES

(priced by the piece, order however many you'd like)

CRAB TATER TOTS 80 ¢

Claw meat, secret sauce, onions, chives, spices

LIL' CODCAKES 80 ¢

Panko crusted fried potato, cod, bacon, onion & capers bites

OYSTER BUBBAFELLERS 3 1/4

Order by the dozen for \$29

Our pal cooked these when we were on the Food Network with him so we had to put them on the menu...(creamy garlicky bacony semi spicy goodness)

CRABNUGGETS™ 2

Order by the dozen for \$21

Recipe unchanged for over three decades
Made w/ backfin, claw meat and traditions

JUMBO CHICKEN WINGS 1 1/2

Or \$14 by the dozen

Choose island lime spiced, buffalo sauce or old bay. Served with Thai style slaw

SHRIMP COCKTAIL 1 1/2

Chilled jumbo wild Gulf shrimp
w/ cocktail two ways

SALADS

HOUSE SALAD 6

Organic mixed greens, spinach, carrots, radishes, tomatoes, onions, croutons

CAESAR 8

Stacked WHOLE leaf romaine, parmesan, croutons, cracked black peppercorns

BABY KALE 9

Baby leaf kale, spinach, mushrooms, olives, almonds, bacon, tomatoes, egg, onions, and croutons. Our Hot House dressing goes great with this salad

CRAB BALL CAESAR 17

Five crab nuggets, stacked WHOLE leaf romaine, aged parmesan, croutons, cracked black peppercorns

OMEGA 3 15

Sustainably caught wild pacific protein packed sardines, organic mixed greens, boiled egg, walnuts, chia seeds, hulled hemp seeds, tomatoes, onion, croutons

SALAD ADDITIONS :

jumbo crabcake +16 grilled fish +MKT

fried oysters +8 lump crab +11

chilled shrimp +8 brisket +9

DRESSINGS :

Champagne Vinaigrette, Ranch, 1000 Island, French, Oil & Vinegar, or Hot House (warm ranchy vinaigrette)

SOUPS

	Cup	Mug	Bowl
CREAM OF CRAB	7	9	11
MARYLAND CRAB	5	7	9

APPETIZERS

O.O. FISH TACOS MKT

Blackened fish of the day, charred corn salsa, lime, tomatillo sauce, shredded monterey jack & cheddar, chopped romaine & tortilla crunchies

CAJUN FRIED CALAMARI 13

Green chile corn hash, chipotle cream, cilantro, lemon, Cajun spice

HOT CRAB DIP 14

100% domestic blue crab, cheeses, spices, toast
Extra bread available for +1.50

½ LB. STEAMED JUMBO SHRIMP 14

Domestic Gulf shrimp (average 8-10 per order)

BRISKET POUTINE (SERVES 2-4) 16

Braised beef brisket in stout, cider, mushrooms, garlic, onion & thyme over a pile of fresh cut fries w/ Cooper Wisconsin cheese, scallions, horseradish aioli & house pickled veg

NACHOS (SERVES 2-4) 12

w/ Pork Carnitas, chili powder dusted fresh fried tortilla chips, corn salsa, sharp cheese, shredded romaine, pickled veg, sour cream, cilantro

GOAT CHEESE FLATBREAD 11

Caramelized onions, arugula, chevre, naan bread, olive oil, cracked pepper

SHRIMP & GRITS 11

Domestic Gulf shrimp, shrimp stock & pepperoncini polenta, bacon & garlic cream, tortilla crunchies, cilantro

QUESADILLA 8

Cheddar & monterey jack, sour cream, corn salsa

ADD ON: fried chicken +4 beef brisket +9

 lump crabmeat +11 pork carnitas +5

FRIED PICKLES 6

Kosher dill spears, battered to order, marie rose

HERBY FRIES 5

Fresh cut Idaho's, rosemary, horseradish aioli

FISH & CHIPS

(CHOICE OF LOCAL MD BLUECAT -OR- PACIFIC COD)

Battered to order w/ fresh cut fries, lemon wedges, malt vinegar and Irish style marie rose sauce

SINGLE 12

DOUBLE 16

STEAMED CRABS

MEDIUM 5-5 ½" LARGE 5 ½-6"

JUMBO 6-6 ½" SUPER JUMBO 6 ½-7"

PRIVATE RESERVES 7" AND UP

SERVED IN HOUSE UNTIL 1 HOUR PRIOR TO CLOSING.

Steamed Crabs are available in the dining room by the Dozen, ½ Dozen or individually. Larger quantities are available for carry out. Check with your server for today's prices

SANDWICHES & SUCH (W/ ONE SIDE)

JUMBO LUMP CRAB CAKE 23

5oz. 100% Domestic "True Blue" Jumbo Blue Crab Fried or broiled

Please allow for extra time when ordering broiled

THE BAY ON A BUN 17

Local bounty in fried glorious form, MD Bluecat, soft crab and Choptank oysters, mixed greens, tomatillo & marie rose sauces

"Best Sandwiches in America" runner up

FRESH FISH OF THE DAY MKT

Grilled or Blackened w/ lettuce, tomato and house made tartar on a toasted bakery bun

OYSTER SHO' BOY 15

Local restorative farmed oysters, lettuce, tomato & house tartar on a toasted semolina hoagie roll

BLUE CAT BAHN MI 14

Panko crusted fresh fish, organic greens, Thai style slaw, cilantro, spicy chili garlic mayo, pickled carrots, local bakery semolina roll

FISH WRAP MKT

Fish of the Day, romaine, corn salsa, crunchy tortilla strips, tomatillo and tartar sauces

OLD SCHOOL BACKFIN CAKE 18

5oz. 100% Domestic Backfin & Claw meat.

Traditional MD spices, new gluten friendly recipe
Please allow for extra time when ordering broiled

FISHCAKE PO' BOY 12

Panko crusted, little cakes w/ cod, potato, caper, bacon & onion on toasted semolina w/ lettuce, tomato & tartar

BRISKET & ONION 14

Ale braised beef brisket, fried onions, Wisconsin Cooper cheese, horseradish aioli

FRESH BEEF BURGERS

Choose your preferred temperature & preparation from below (W/ ONE SIDE)

*Rare = Very Red

*M. Rare = Still Red

*Med = Pinkish Red

M. Well = Cooked through

Well = Done-done

CLASSIC 12

Lettuce, tomato, mayonnaise, raw onion, Wisconsin cheese

BACON BREW BURGER 14

Seared & braised in hoppy pale ale w/ crisp bacon, onion ring, monterey & cheddar cheese, baby kale leaves

GOAT CHEESE BURGER 14

Caramelized onions, chevre, baby kale leaves

CRAB DIP BURGER 19

Because it's the eastern shore

This burger is a tad bit messy

Clean shirt alert!!

FRESH FISH (W/ TWO SIDES) MKT

We constantly rotate our selection and strive to source sustainably harvested fish

Check our chalkboards for today's selection

Choose your preparation

GRILLED

w/ charred sweet corn, cumin & tomato salsa

BROILED

w/ Thai style spicy slaw

CAJUN

blackened, served over green chile corn hash

PAN SEARED

w/ eastern shore potato salad & rosemary

STUFFED

(add \$12) covered w/ lump blue crab & imperial

BAKED

panko crusted w/ olive oil, puréed tomato & garlic sauce, dab of basil pesto

FRIED

breaded to order, served w/ marie rose sauce & lemon

ENTREES (W/ TWO SIDES)

JUMBO LUMP CRAB CAKE 24

5 oz. 100% Domestic "True Blue" crabmeat
Or have two for \$35

OLD SCHOOL BACKFIN CAKE 19

5 oz. 100% Domestic backfin & claw meat
Classic style w/ traditional MD spices
(Or have two for \$28)

CRAB IMPERIAL 23

Jumbo lump crab meat baked in a rich citrus mayo & cayenne sauce

CRAB AUGRATIN 23

Jumbo lump crab meat baked in a sharp cheddar mornay sauce

CRAB & SHRIMP NORFOLK 24

Simple and classic, jumbo shrimp & lump blue crab meat sautéed in a sherry butter sauce

STUFFED SHRIMP 26

Jumbo Gulfs, lump blue crab and imperial sauce

FRIED SHRIMP 23

Wild jumbo domestic Gulf shrimp, breaded to order

SINGLE FRIED OYSTERS 26

Fresh local oysters shucked in house, lightly dusted and simply flash fried to order

FRIED SEAFOOD COMBO 28

Backfin crab cake, fish fillet, jumbo shrimp & clam strips

ALE BRAISED BEEF BRISKET 18

Slow braised in brown ale and cider w/ mushrooms, garlic, onion & thyme.
Served w/ jus and pickled veg

SHROOM PASTA 16

Sautéed oyster mushrooms w/ olive oil, aromatics, pesto, baby kale, grape tomatoes, wine & parmesan

CARNITAS 18

Juicy, tender, crispy-edged pork cooked in the traditional method of slow braise w/ bay leaves, garlic, orange peel & oregano, then flash broiled in its own rendered pork fat, w/ brown rice, corn salsa, pickled veg, cilantro & tortillas

ENTREE ADDITIONS :

jumbo crabcake +16	grilled fish +MKT
fried oysters +8	lump crab +11
4 fried shrimp +8	brisket +9
backfin crabcake +11	house salad +4

SIDES

A LA CARTE \$3

Coleslaw
Applesauce
Pickled Beets
Carrot Raisin Salad
Potato Salad
Mandarin Fruit
Deviled Eggs
Tomato & Basil
Fruit O' Day

A LA CARTE \$4

Fresh Cut Fries
Mashed Potatoes
Stewed Tomatoes
Barbs Mac & Cheese
Side O' Day
Hush Puppies
Cabbage & Bacon
Scrapple Stuffing
Baked Potato (after 4)

BEVERAGES

Fresh Brewed Iced Tea (bottomless) 3
Hot Green Tea (bottomless) 3
Rise Up Organic Coffee (bottomless) 3
Craft Root Beer 3
Saratoga Sparkling Spring H2O 3
100% USA Juice, Apple or Orange 3
Fountain Soda (bottomless) 3
Pepsi, Diet Pepsi, Mist Twist, Lemonade



WEEKLY HAPPENINGS

Sunday Brunch each week beginning at 10am

Live Music Mondays w/ Local Favorites "Before Your Time" 6pm ish'

Friday & Saturday, Beer Garden Window is Open w/ Growler Fill
Specials

We cater off site crab feasts and picnics.

Please e-mail inquiries to info@toddseafood.com

Website: toddseafood.com

Facebook: Ocean Odyssey Seafood Restaurant

Instagram: OceanOdysseyMD

*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.

We Fry with Peanut Oil.