

PACERS



APPETIZERS

MARYLAND CRAB SOUP

Our signature recipe. Cup 5. Crock 7.

WINGS

*Choice of bay seasoned or classic Buffalo.
Served with celery and blue cheese. 12.*

LUMP CRAB DIP

*Signature Ocean Downs recipe.
Lump crab and claw meat. Baked and topped
with cheddar and drizzled with chive oil.
Served with toasted baguette. 14.*

SEARED SESAME TUNA

*Ahi Tuna coated with sesame seeds,
pan seared medium rare, sliced thin and served cold
on a bed of seaweed salad topped with wonton crisps.
Pickled ginger, wasabi and soy glaze. 12.*

ALE HOUSE CHEESE DIP WITH BAVARIAN PRETZELS

*A sizzling crock of house-made
four cheese fondue laced with local brew,
served with fresh baked soft pretzel sticks. 11.*

ENTREE SALADS

CLASSIC CAESAR SALAD

*Romaine, classic dressing,
herbed croutons, parmesan. 7.*

TRADITIONAL HOUSE SALAD

*Mixed greens, tomatoes, cucumbers,
onions, carrot. Choice of dressing. 7.*

SALAD ENHANCEMENTS

Add grilled chicken breast 5. • Add grilled 4 ounce filet 9. • Add a broiled jumbo lump crab cake 10.

SANDWICHES

Served with fries

PRIME RIB "FRENCH DIP"

Sliced thin on ciabatta, provolone and natural jus. 13.

CRAB CAKE SANDWICH

*Signature recipe on ciabatta.
Tartar or cocktail sauce. 16.*

ROAST PORK & SWEET RED PEPPER MELT

*Herb roasted pork loin sliced thin
and layered with roasted red bell peppers
and provolone cheese. Served on a rosemary
focaccia with a side of natural jus. 10.*

TURKEY BLT WRAP

Dressed with a spicy red pepper "ranch". 10.

OVEN TOASTED ITALIAN SUB

*Capicola, tavern ham, salami and provolone
baked on an 8" Amoroso roll. Topped with
shredded lettuce, tomato, red onion,
banana peppers, oregano and Italian dressing. 10.*

CHAR-GRILLED HALF POUND BURGER

On kaiser roll. 9. Add cheese. 1. Add bacon. 2.

CHILDREN'S MENU AVAILABLE UPON REQUEST

*The consumption of raw or undercooked food such as eggs, shellfish &/or meats
can greatly increase your chance of contracting a foodborne illness*

PACERS



CASUAL FARE

HOME-STYLE MEATLOAF

Served over mashed potatoes with natural gravy.
Topped with crispy fried onion straws. 15.

BATTER FRIED ROCKFISH

Battered fried served with fries
and choice of tartar or cocktail sauce. 14.

CHICKEN TENDERS

Served with fries and your choice of
barbecue or honey mustard. 10.

GOLDEN FRIED SHRIMP

Lightly breaded served with fries
and choice of tartar or cocktail sauce. 15.

LINGUINI IN WHITE CLAM SAUCE

Laced with white wine, garlic and lemon.
Served with toasted baguette. 15.

CLASSIC CHICKEN PARMESAN

Parmesan breaded, fried crisp
and topped with marinara sauce and provolone
served over pasta with garlic bread. 14.

DINNER ENTRÉES

ACCOMPANIED BY A SIDE SALAD, FRESH VEGETABLE MEDLEY
AND HERB ROASTED BLISS POTATOES

CRAB CAKES

Ocean Downs signature crab cake recipe.
One crab cake. 18. Two crab cakes. 28.

BAKED COD

TOPPED WITH CRAB IMPERIAL

Pacific cod topped with our signature Crab Imperial,
and drizzled with lemon butter 26.

BROILED PACIFIC COD

Broiled in Chardonnay, lemon butter,
and topped with toasted almonds. 21.

ROMANO AND

EGG BATTERED CHICKEN BREAST

Lightly pan fried, topped with diced tomatoes,
garlic, lemon and herbs. 18.

ROAST PRIME RIB OF BEEF

Slow roasted, served with horseradish and natural jus.

Ten ounce cut. 25.

Fourteen ounce cut. 31.

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