

POSEIDON'S PUB™

MULES

Classic Moscow Mule. Russian Standard Vodka † Ginger Beer † Crushed Lime † Lime Wheel. 11

Ice Breaker Mule. Russian Standard Vodka † Ginger Beer † Jalapeño Lime Simple Syrup † Crushed Lime † Honey Chipotle Rim † Lime Wheel. 12

CRUSHES

Skinny Crush. Grey Goose Vodka † Fresh Lime † Lemon Juice † Soda Water † Cointreau Float † Lemon Twist. 12

Classic Orange Crush. Deep Eddy Orange Vodka † Triple Sec † Fresh Crushed Orange † Lemon Lime Soda † Orange Slice. 10

Grapefruit Crush. Deep Eddy Ruby Red Vodka † Triple Sec † Fresh Crushed Grapefruit † Lemon Lime Soda † Sliced Grapefruit. 10

MOCKTAILS (NON-ALCOHOLIC)

Island Breeze. Mango Nectar † Simple Syrup † Crushed Lime † Ginger Beer † Tarragon Sprig † Lime. 7

Spiced Lemonade. Crushed Lemon † Muddled Mint † Jalapeno Lime Simple Syrup † Tonic. 6

Classic Arnold Palmer. House Brewed Tea † Lemonade. 4

Classic Shirley Temple. Citrus Soda † Grenadine † Maraschino Cherry. 4

SIGNATURE COCKTAILS

MARTINIS

Classic Martini. Dogfish Head Compelling Gin † Splash of Dry Vermouth. 11

Jalapeño Martini. Titos Vodka † Pineapple Juice † Jalapeño Lime Infusion † Muddled Mint † Honey Chipotle Rim † Lime. 12

Lemontini. Limoncello † Vanilla Vodka † Cointreau † Liquor 43 † Crushed Lemon † Lime † Sour Mix † Rimmed with Graham Cracker. 11

MOJITOS

Classic Mojito. Bacardi Rum † Soda Water † Muddled Mint † Cane Sugar Simple Syrup † Crushed Lime † Mint Leaves. 9

Mangojito. Bacardi Rum † Soda Water † Muddled Mint † Mango Nectar † Simple Syrup † Crushed Lime † Mint Leaves. 10

HOUSE COCKTAILS

FAVORITES VOTED BY OUR VIPS

Money Maker. Captain Morgan's † White Rum † Liquor 43 † Orange Juice † Pineapple Juice † Grenadine. 8

Superfecta. Patron Reposado Tequila † Sour Mix † Orange Juice † Splash of Club Soda. 9

Royal Flush. Crown Royal † Peach Schnapps † Cranberry Juice. 8

HOUSE FAVORITES

Armada. Reposado Tequila † Triple Sec † Fresh Squeezed Lime Juice † Pineapple Juice † Cherry. 12

Bulleit Manhattan. Bulleit Rye Whiskey † Dry Vermouth † Sweet Vermouth † Blood Orange Bitters. 11

Mango Mimosa. Sparkling Wine † Mango and Orange Juice. 11

TRIPLE CROWN SPECIALTY DRINKS

Kentucky Derby Mint Julep. Bourbon † Simple Syrup † Mint Leaves. 9

Preakness Black Eyed Susan. Vodka † Rum † Triple Sec † Pineapple Juice † Orange Juice † Lime Wedge. 9

Belmont Jewel. Bourbon † Lemonade † Pomegranate Juice. 8

SOFT DRINKS

Assorted Fountain Sodas
Pepsi † Diet Pepsi
† Sierra Mist † Mountain Dew
† Ginger ale † Dr. Pepper. 3
House Blend Coffee. 3
Bold Roasted Coffee. 4
Fresh Brewed Iced Tea. 4
Raspberry Iced Tea. 4

PLEASE ASK SERVER FOR TODAY'S BREW OR WINE SELECTIONS

We Support our Local Breweries!!

Burley Oak Brewing
Berlin, MD † 3.5 Miles

Backshore Brewing
Ocean City, MD † 6 Miles

Fin City Brewing
Ocean City, MD † 6 Miles

Ocean City Brewing
Ocean City, MD † 8.1 Miles

Tall Tales
Parsonsburg, MD † 18 Miles

Evolution Craft Brewing
Salisbury, MD † 26 Miles

Rubber Soul Brewing
Salisbury, MD † 26 Miles

3rd Wave Brewing
Delmar, DE † 29 Miles

Dogfish Head Brewery
Rehoboth Beach, DE † 32 Miles

Big Oyster Brewery
Rehoboth beach, DE † 33 Miles

Misphillion River Brewing
Milford, DE † 46 Miles

RAR Brewing
Cambridge, MD † 57 Miles

Fordham & Dominion Brewing
Dover, DE † 63 Miles



OCEAN DOWNS

CASINO™

Where the Fun Shines!

POSEIDON'S PUB™

HOUSE SOUPS

Maryland Crab Soup. A Classic Bowl. 10 Cup. 7

Lobster and Crab "Cappuccino". Creamed Bisque ψ Cognac Laced ψ Frothed Milk Latte Mug. 10 Cup. 7

SMALL PLATES

Signature Crab Dip. Signature Recipe ψ Old Bay ψ Lemon ψ Horseradish ψ Cheddar Chive Oil ψ Hearth Baked Baguette. 15

Wings. Choice of ψ Sweet Heat ψ Pineapple Jerk ψ Buffalo ψ Old Bay. 14

Beef Short Rib. Orange Cilantro Jalapeno Glaze ψ Fried Cheesy Grit Cake. 14

Crab Deviled Eggs. Cayenne ψ Pickled Vegetable Nest ψ Petite Greens. 12

Seared Sesame Tuna, Chilled ψ Soba Noodles ψ Rice Wine Vinaigrette ψ Pickled Ginger ψ Wasabi. 14

Steamed Little Neck Clams or Steamed PEI Mussels. Grilled Rouille Toast. Choice of Two Preparations. 14

Choose one.

West Coast Style. Lemongrass ψ Sauvignon Blanc ψ Garlic ψ Tomato Concasse ψ Chives or

Cioppino Style. Tomato Fennel Broth Saffron ψ Garlic Aioli

Boardwalk Fries. Fresh Cut ψ Twice Fried in Peanut Oil ψ Fire Roasted Red Pepper Ketchup ψ Chipotle Aioli. 8

Loaded Eastern Shore Fries. Bay Seasoned Boardwalk Fries ψ House Crab Dip ψ Three Cheese Blend ψ Malted Balsamic Vinegar Reduction. 15

Fish and Fries. Crispy Fried ψ Battered in Local Stout ψ House Capered Tarter ψ House Slaw ψ Boardwalk Fries. 15

SANDWICHES

Served with House Chips ψ Root Vegetable Slaw ψ House Pickle. Substitution for Chips Side of Fries. 2 Side of Veg. 3 Side Salad. 3

Pulled Pork BBQ. Braised Pork Shoulder ψ Bourbon BBQ Sauce ψ Topped with House Slaw ψ Local Brioche Bun. 13

Chicken Bacon "Cordon Bleu". Pan seared ψ Pepper Bacon ψ Tavern Ham ψ Swiss Cheese ψ Local Brioche Bun ψ Garlic Aioli. 14

Crab Cake Sandwich. Signature Crab Cake ψ Lightly Broiled ψ Local Brioche Bun ψ House Caper Tartar Sauce. 16

Grill Pressed Cuban Sandwich Miami Style. Pork Shoulder ψ Tavern Ham ψ House Pickle ψ Swiss ψ Local Rosemary Ciabatta ψ Dijon Mustard. 13

Wagyu Beef Cheesesteak. Shaved Domestic "Kobe" Beef ψ Fried Onion ψ Chesapeake Bay Farms Cheese ψ Local Roll. 17

Beer Battered Club. Ham ψ Turkey ψ Swiss ψ Local Brew Battered ψ Coriander ψ Pan Grilled and Skewered. 14

BURGERS

8oz Coarse Bowl Chopped

ψ Served on Brioche Bun.

Served with House Chips

ψ Root Vegetable Slaw ψ House Pickle

Build a Burger. 12

Add Bacon. 3 Add Cheese. 1.50

Add Grilled Onions. 1 Sautéed Mushrooms. 2

Eastern Shore Burger. Bay Seasoned ψ Topped with House Crab Dip ψ Mozzarella ψ Cheddar ψ Asiago. 17

BBQ Pulled Pork and Bacon Burger. Bourbon BBQ Sauce ψ Pepper Bacon ψ Pepper Jack Cheese. 15

ENTREE SALADS

Caesar Salad. Romaine ψ Herbed Brioche Croutons ψ Asiago ψ Classic Dressing. 10

Grilled Iceberg Wedge. Chilled ψ Crumbled Blue ψ Vine Ripened Tomato ψ Crisp Pepper Bacon ψ Chopped Egg ψ House Ranch. 10

House Salad. Terrapin Farms Lettuces ψ Cucumbers ψ Carrots ψ Red Onion ψ Whole Grain Mustard and Caper Vinaigrette. 10

Roasted Beet Salad. Walnuts ψ Feta Terrapin Farms Lettuces ψ Sweet Potato Hay ψ Citrus Vinaigrette. 10

SALAD ENHANCEMENTS

Grilled Chicken Breast. 6 Sesame Seared Ahi Tuna. 8
Broiled Crab Cake. 9 Petite Filet Mignon. 13

ENTREES

Chicken Pot Pie. Slow Roasted and Pulled Chicken ψ Potatoes ψ Mirepoix ψ Mushrooms ψ Peas. 21

House Crab Cake. Lightly Broiled ψ Lemon Crown ψ House Caper Tarter ψ Fresh Vegetable Medley ψ Roast Fingerling Potatoes. One Cake. 20 Two Cakes. 29

Bison Shepherd's Pie. Coarse Ground Simmered Slow ψ Mirepoix ψ Herbs ψ Peas ψ Natural Jus ψ Cabernet ψ Piped Potato Mash. 24

"Steak" in a Bowl. Filet Mignon ψ Blue Cheese Mashed Potato ψ Cabernet Jus Reduction ψ Crispy Leeks ψ Julienne Vegetables. 34

Eastern Shore Cioppino. Mussels ψ Clams ψ Shrimp ψ Lobster ψ Maryland Lump Crab ψ Tomato Fennel Broth ψ Saffron ψ Garlic Aioli ψ Rouille Toast. 29

Vegetarian Risotto. Creamed Local Corn Risotto ψ Peas ψ Seasonal Vegetables ψ Mushrooms ψ Chesapeake Bay Farms Cheeses. 19

SIDES

Caesar Salad. 5

House Salad. 5

Roast Fingerling Potatoes. 5

House Potato Chips. 4

House Root Vegetable Slaw. 4

Vegetable Medley. 5

Boardwalk Fries. 5

Mashed Potatoes. 5

Hearth Baked Baguette. 4

SUPPORTING OUR LOCAL NEIGHBORS

Terrapin Farms

Crack of Dawn Bakery

Chesapeake Bay Farms

EagleWingz Hot Sauces



OCEAN DOWNS

CASINO™

Where the Fun Shines!

The consumption of raw or undercooked foods such as eggs, shellfish, or meats can greatly increase your chance of contracting a food borne illness.