

Starters

COCONUT SHRIMP	13.00
Chef Carlos' famous beer-battered shrimp, livin' on the edge with a bit of sweet chili sauce on the side	
GF FRESH LOCAL OYSTERS <i>on the HALF SHELL</i>	14.00
Premium oysters from the big waters of the Chesapeake Bay. No pesticides, antibiotics or hormones. With mignonette and cocktail sauces	
<i>1/2 DOZ.</i>	27.00
<i>DOZ.</i>	
<i>Domaine Matthias & Emile Roblin Sancerre*, Kris Pinot Grigio, Game Reserve Chenin Blanc</i>	
GF CARLOS' BAKED OYSTERS <i>on the HALF SHELL</i>	16.00
With bacon and spinach hash and a light topping of cheese	
<i>1/2 DOZ.</i>	
<i>Sean Minor Chardonnay, Licia Albarino</i>	
CRAB BALLS <i>and</i> HUSH PUPPIES	15.00
AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces	
<i>Stella Moscato</i>	
STEAMED MUSSELS <i>WITH</i> SOFRITO BUTTER	16.00
Full of flavor, served with artisan bread	
<i>Nautilus Sauvignon Blanc*</i>	
GF ROCKFISH CEVICHE WITH MANGO <i>and</i> AVOCADO	14.50
Served with fresh tostones	
<i>Clean Slate Riesling</i>	
V HOMEMADE GUACAMOLE <i>AND</i> CHIPS	10.95
Nothing out of a bag, nothing but fresh	
<i>Ponga Sauvignon Blanc</i>	

Soups & Salads

CARLOS' OWN ROASTED CORN <i>and</i> CRAB CREAM SOUP	6.00 / CUP
The reviews are in: "The best crab soup I've ever had!"	
With corn and fresh crab. Served with housemade artisan bread	10.00 / BOWL
<i>MacRostie Chardonnay</i>	
SOUP OF THE DAY	5.00 / CUP
Ask your server for details	8.00 / BOWL
POV MIXED GREEN SALAD	11.00
Mixed greens with backyard-grown tomatoes (when we can!) and other fresh vegetables. With feta and watermelon chunks, tossed in a balsamic vinaigrette. Also available with blue cheese or ranch dressing	
+ chicken, pulled pork or grilled veggies \$7	+ steak or shrimp \$9
TUNA POKE BOWL	24.00
Diced tuna marinated with soy sauce, sesame oil, lime juice and ginger. Served with rice, avocado, sauteed vegetables and edamame, and topped with a chili mango sauce	
+ vegetarian option available with grilled tofu	
<i>Mas Fi Cava, Game Reserve Chenin Blanc</i>	
GF MADE-FOR-THE-BEACH SALAD BOWL	19.00
Tarragon chicken salad with grapes; roasted corn and black bean salad; mixed greens salad tossed in a balsamic vinaigrette. Served with assorted fresh fruit. (<i>Hint: this is the chef's favorite salad</i>)	
<i>St. Cosme Côtes du Rhône Syrah</i>	
PEGGY'S FAVORITE 4-WAY VEGETARIAN BEACH SALAD BOWL	17.00
A combination of fresh fruit salad with feta and basil; roasted corn and black bean salad; beet and avocado salad with walnuts; mixed greens tossed in a shallot sherry vinaigrette. Lots of locally sourced flavor	
<i>Clean Slate Riesling, Santa Julia Malbec</i>	
CLASSIC CAESAR SALAD	13.00
+ chicken, pulled pork or grilled veggies \$7 + steak or shrimp \$9	
<i>Sean Minor Chardonnay, Francois Montand Sparkling Wine</i>	

Plates

GF FRESH-MADE FISH TACOS	22.00
Batter-fried fish with guacamole, pico de gallo, Mexican slaw and lime cilantro aioli.	
Available with gluten free corn tortillas \$2	
<i>Clean Slate Riesling, Santa Julia Malbec</i>	
GF SPANISH PAELLA	39.00
Quite simply the best. Saffron rice with shrimp, scallops, mussels, clams and Spanish chorizo, topped with green olives and capers. Can be served family style	
<i>MacRostie Chardonnay, Argyle Pinot Noir</i>	
GF BRAISED SHORT RIBS & POLENTA	34.00
Red wine-braised short ribs so tender you can cut them with a rosemary-honey balsamic glaze	
<i>Santa Julia Malbec, A. A. Badenhurst Secateurs Red Rhône Blend*</i>	
ROSEMARY GRILLED RACK OF LAMB	42.00
Served with puréed cauliflower and fried Brussels sprouts with a honey balsamic glaze	
<i>Le Charmel Pinot Noir, Marques de Caceres Rioja*, Blackbird Vineyard Bordeaux Blend*</i>	
SOUTHERN-STYLE GUMBO <i>WITH</i> PAN-SEARED ROCKFISH	29.00
Traditional gumbo with okra and andouille sausage. Served with rice	
<i>Castello di Volpaia Chianti, Argyle Pinot Noir</i>	
GF TO-DIE-FOR CENTER CUT PORK CHOP	31.00
A two inch-thick chop sautéed with a blackberry, balsamic vinegar and honey sauce. Served with homemade mashed potatoes and a seasonal vegetable medley. The Chef prepares medium (<i>slightly pink center</i>)	
<i>Le Charmel Pinot Noir, Faila Pinot Noir*</i>	
CLASSIC MARYLAND CRAB CAKES	38.00
Pan-seared crabmeat with fresh roasted corn and pesto butter sauce, served with mashed potatoes and a seasonal vegetable medley	
<i>Nautilus Sauvignon Blanc*, Mas Fi Cava</i>	
SOY & GINGER BRÛLÉED SALMON	29.00
Caramelized soy and ginger-glazed salmon, served with freshmade mashed potatoes and grilled seasonal vegetables	
<i>Stewart Cellars Chardonnay*, Domaine Louis Moreau Chablis, Argyle Pinot Noir</i>	
GF GINGER & GARLIC ROASTED CHICKEN	25.00
Half chicken slow roasted with ginger and garlic, served with freshmade mashed potatoes and grilled seasonal vegetables	
<i>Sean Minor Chardonnay, Kris Pinot Grigio, Domaine Jean-Marc Boillot Macon-Villages*</i>	
GF SUMPTUOUS GRILLED STEAK <i>and</i> SHRIMP	45.00
Because sometimes you just gotta. A 9-ounce tenderloin with herb butter, topped with two jumbo shrimp in a rich beurre blanc. Served with fresh cut french fries	
+ substitute coconut shrimp \$2	
<i>Slingshot Cabernet Sauvignon, Blackbird Vineyard Arise Bordeaux Blend*, Brown Estate Chaos Theory Red Blend*</i>	
V SEASONAL MUSHROOM RAVIOLI	22.00
With basil ricotta cream sauce	
<i>MacRostie Chardonnay, Ponga Sauvignon Blanc</i>	
V PASTA WITH VODKA CREAM SAUCE	17.00
Housemade bowtie pasta in a fresh vodka cream sauce	
+ fresh vegetables or chicken \$7 + shrimp \$9	
<i>Domaine Matthias & Emile Roblin Sancerre*</i>	

Sides

HOUSEMADE ARTISAN BREAD, WHOLE LOAF WITH BUTTER	7.00
FRESH CUT FRENCH FRIES	5.00
SAUTÉED SEASONAL VEGETABLE MEDLEY	6.00
SIDE SALAD	6.00

Desserts

FRESH HOUSE-BAKED APPLE PIE WITH MINTED FRESH WHIPPED CREAM	8.50
BLUEBERRY LAVENDER CRÈME BRÛLÉE	9.50
STRAWBERRY CHEESECAKE WITH MINTED FRESH WHIPPED CREAM	8.50
DECADENT CHOCOLATE CAKE WITH MINTED FRESH WHIPPED CREAM	8.50
CHOCOLATE CHIP COOKIES (4)	5.00

Drinks

COKE	2.50	HOT TEA	2.50	ORANGE JUICE*	4.00
DIET COKE	2.50	PELLEGRINO*	2.50 / 8.50	APPLE JUICE*	3.00
SPRITE	2.50	GINGER BEER*	3.50	CRANBERRY JUICE*	3.00
ROOT BEER	2.50	FRENCH PRESS COFFEE		TOMATO JUICE*	3.00
ICED TEA	2.50	SINGLE PRESS	4.00	MILK*	3.00
(Sweetened or Unsweetened)		LARGE PRESS	12.00		

* No free refills



ASK YOUR SERVER ABOUT AFTER DINNER BEVERAGES, CORDIALS, COCKTAILS AND CIGARS

(to enjoy outside, of course).

WE'RE PROUD TO SUPPORT OUR LOCAL FARMERS AND FISHERMEN.

TODAY'S MENU INCLUDES SELECTIONS FROM:

38° North Oysters
Kellam's Seafood
Maryland Seafood Co.
One Tree Orchard
Trossbach Family Meats
Trossbach Produce