



Starters

CARIBBEAN SHRIMP COCKTAIL	17.00
With roasted pineapple cocktail sauce	
<i>La Fiera Pinot Grigio</i>	
GF ROCKFISH AND BAY SCALLOPS CEVICHE	16.00
Served with fresh tostones	
<i>Francois Montand Sparkling Wine, Clean Slate Riesling</i>	
GF FRESH LOCAL OYSTERS <i>on the</i> HALF SHELL	14.00
Premium oysters from the big waters of the Chesapeake Bay. No pesticides, antibiotics or hormones. With mignonette and cocktail sauces	
<i>João Portugal Ramos Loureiro Vinho Verde</i>	27.00 <small>DOZ.</small>
GF CARLOS' BAKED OYSTERS <i>on the</i> HALF SHELL	18.00
With bacon and spinach hash and a light topping of cheese	
<i>Sean Minor Chardonnay, Licia Albarino*</i>	1/2 DOZ.
CRAB BALLS <i>and</i> HUSH PUPPIES	MARKET
AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces	
<i>Stella Moscato</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	8.00 / CUP
The reviews are in: "The best crab soup I've ever had!"	
With corn and fresh crab. Served with housemade artisan bread	
<i>MacRostie Chardonnay</i>	12.00 / BOWL
SOUP OF THE DAY	6.00 / CUP
Ask your server for details	
	10.00 / BOWL
POV SALAD	12.00 / FULL
Spring greens with fresh watermelon, dried cranberries, cucumber, onion and tomato, topped with parmesan cheese	
	9.00 / SIDE
CLASSIC CAESAR SALAD	13.00
+ chicken or grilled veggies \$7 + steak or shrimp \$10	
<i>Sean Minor Chardonnay, Francois Montand Sparkling Wine</i>	
TUNA POKE BOWL	28.00
Fresh raw Ahi tuna with white rice, red peppers, edamame and avocado with a chili mango sauce	
+ chicken or grilled veggies \$7 + steak, shrimp, chicken salad \$10	
V	20.00
Vegetarian option with grilled tofu	
<i>La Fiera Pinot Grigio</i>	
GF CHICKEN SALAD	18.00
Romaine wedge and fresh greens with house made chicken salad with sliced grapes and fresh tarragon	

A 20% gratuity will be automatically applied to parties of 8 or more
Maximum of 3 checks or payments per party

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* Available by the bottle only

GF GLUTEN-FREE **V** VEGETARIAN

Plates

SHELLS ON THE PIER	42.00
Sauteed clams, mussels, bay scallops and shrimp with andouille sausage. Served with orzo pasta and a spiced tomato sauce	
<i>Le Charmel Pinot Noir</i>	
DUCK CONFIT	34.00
The classic French preparation, served with angel hair pasta in a creamy butter sauce and topped with a raspberry duck glaze. With sauteed seasonal vegetables and parmesan cheese	
<i>Argyle Pinot Noir, Matthews Claret*</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	34.00
WITH PAN-SEARED ROCKFISH	
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 fresh blackberry 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	MARKET
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>	
SEARED SCALLOPS AND RISOTTO	44.00
With a saffron beurre blanc	
<i>MacRostie Chardonnay, Argyle Pinot Noir</i>	
CHICKEN FETTUCCINI	26.00
Pan-roasted chicken served over a basil cream housemade fettucini with diced tomatoes, toasted pine nuts and fresh parmesan	
<i>Sean Minor Chardonnay, Prosper Maufoux Macon-Village*</i>	
GF SUMPTUOUS GRILLED STEAK <i>and</i> SHRIMP	45.00
Because sometimes you just gotta. Tenderloin with herb butter, topped with two jumbo shrimp in a rich buerre blanc. Served with fresh cut french fries	
<i>Slingshot Cabernet Sauvignon, Blackbird Vineyard Arise Bordeaux Blend*, Brown Estate Chaos Theory Red Blend*</i>	
GF FRESH-MADE SHRIMP TACOS	22.00
Sauteed shrimp with guacamole, pico de gallo, Mexican slaw and lime cilantro aioli.	
V	14.00
Vegetarian option available with grilled vegetables	
<i>Clean Slate Riesling, Santa Julia Malbec</i>	
PENNE <i>and</i> CHEESE	34.00
With blackened shrimp and andouille sausage	
V	25.00
Vegetarian option	

Vegetarian

GRILLED TOFU POKE BOWL	20.00
MUSHROOM RISOTTO	24.00
GRILLED VEGETABLE TACOS	14.00
PENNE AND CHEESE	25.00
CREAMY BASIL FETTUCCINE	25.00

Sides

HOUSEMADE ARTISAN BREAD, WHOLE LOAF WITH BUTTER	7.00
FRESH CUT FRENCH FRIES	5.00
SAUTÉED SEASONAL VEGETABLE MEDLEY	6.00
POV SIDE SALAD	9.00
Spring greens with fresh watermelon, dried cranberries, cucumber, onion and tomato, topped with parmesan cheese	

Desserts

MIXED BERRIES WITH FRESH WHIPPED CREAM	10.50
FRESH MIXED BERRY COBBLER MADE WITH SEASONAL FRUIT SELECTION	12.00
+ vanilla ice cream \$3	
CLASSIC CRÉME BRÛLÉE	9.50
STRAWBERRY CHEESECAKE WITH FRESH WHIPPED CREAM	8.50
DECADENT CHOCOLATE CAKE WITH FRESH WHIPPED CREAM	8.50
FRESH-BAKED 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

PERRIER SPARKLING WATER 750 ml 6

ACQUA PANNA STILL WATER 750 ml 6



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

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