

Light Fare

COCONUT SHRIMP 12.75

Chef Carlos' famous beer-battered shrimp, livin' on the edge with a bit of sweet chili sauce on the side

GF FRESH LOCAL OYSTERS *on the* HALF SHELL 14.00 1/2 DOZ.

Premium oysters from the big waters of the Chesapeake Bay. No pesticides, antibiotics or hormones. With mignonette and cocktail sauces

27.00
DOZ.

GF CARLOS' BAKED OYSTERS *on the* HALF SHELL 16.00 1/2 DOZ.

With bacon and spinach hash and a light topping of cheese

CRAB BALLS *and* HUSH PUPPIES 14.50

AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces

HOMEMADE GUACAMOLE **AND** CHIPS 9.95

Nothing out of a bag, nothing but fresh

ROCKFISH CEVICHE WITH MANGO *and* AVOCADO 14.00

Served with fresh tostones

MADE-FOR-THE-BEACH SALAD BOWL 18.00

Tarragon chicken salad with grapes; roasted corn and black bean salad; mixed greens salad tossed in a balsamic vinaigrette. Served with an assorted fresh fruit. *(Hint: this is the chef's favorite salad)*

POV MIXED GREEN SALAD 9.00

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

PIER450 ANGUS BEEF BURGER 18.00

A chin-dripping half pound of Trossbach's grass-fed beef. Served on a fresh housemade brioche roll with choice of cheddar, provolone or blue cheese and caramelized onions. With fresh cut french fries

+ bacon \$2

GF GLUTEN-FREE  VEGETARIAN

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