

Starters

- GF** **FRESH LOCAL OYSTERS *on the HALF SHELL*** 14
1/2 DOZ.
 Premium oysters from the big waters of the Chesapeake Bay. No pesticides, antibiotics or hormones. With mignonette and cocktail sauces
 27
DOZ.
 🍷 João Portugal Ramos Loureiro Vinho Verde
- GF** **CARLOS' BAKED OYSTERS *on the HALF SHELL*** 18
1/2 DOZ.
 With bacon and spinach hash and a light topping of cheese
 🍷 Sean Minor Chardonnay, Licia Albarino *
- CRAB BALLS *and* HUSH PUPPIES** MARKET
 AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces
 🍷 Stella Moscato
- ✓** **HOMEMADE GUACAMOLE *AND* CHIPS** 10.95
 Nothing out of a bag, nothing but fresh
 🍷 Nautilus Sauvignon Blanc

Soups & Salads

- CARLOS' OWN ROASTED CORN *and* CRAB CREAM SOUP** 8/ CUP
 12/ BOWL
 The reviews are in: "The best crab soup I've ever had!"
 With corn and fresh crab. Served with housemade artisan bread
 🍷 MacRostie Chardonnay
- POV SALAD** 12/ FULL
 9/ SIDE
 Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese
- CLASSIC CAESAR SALAD** 13
 + chicken or grilled veggies \$7 + steak or shrimp \$10
 🍷 Sean Minor Chardonnay, Francois Montand Sparkling Wine

Plates

- SOY & GINGER BRÛLÉED SALMON** 29
 Caramelized soy and ginger-glazed salmon, served with freshmade mashed potatoes and grilled seasonal vegetables
 🍷 Stewart Cellars Chardonnay*, Domaine Louis Moreau Chablis*, Argyle Pinot Noir
- GF** **TO-DIE-FOR CENTER CUT PORK CHOP** 35
 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 (*slightly pink center*)
 🍷 Le Charmel Pinot Noir, Faila Pinot Noir *
- GF** **SUMPTUOUS GRILLED STEAK *and* SHRIMP** 48
 Tenderloin with herbed butter, topped with two jumbo shrimp and served in a rich beurre blanc. Served with fresh cut French fries
 🍷 Slingshot Cabernet Sauvignon, Blackbird Vineyard Arise Bordeaux Blend *, Brown Estate Chaos Theory Red Blend *
- CRAB CAKES MARYLAND STYLE** MARKET
 Pan-seared crabmeat with a fresh roasted corn and pesto butter sauce, served with mashed potatoes and a vegetable medley
 🍷 Nautilus Sauvignon Blanc, Mas Fi Cava *

Desserts

- FRESH FRUIT COBBLER** 12
 + vanilla ice cream \$3
- CLASSIC CRÈME BRÛLÉE** 9.5
- DECADENT CHOCOLATE CAKE** 8.5

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 **✓** VEGETARIAN