

## Starters

<b>COCONUT SHRIMP</b>	18.25
Chef Carlos' famous beer-battered shrimp, livin' on the edge with a bit of sweet chili sauce on the side	
🍷 <i>La Fiera Pinot Grigio</i>	
<b>FRESH LOCAL OYSTERS on the HALF SHELL</b>	15.25
Served with mignonette and cocktail sauces	
🍷 <i>João Portugal Ramos Loureiro Vinho Verde</i>	
<b>CARLOS' BAKED OYSTERS on the HALF SHELL</b>	19.50
With bacon and spinach hash and a light topping of cheese	
🍷 <i>Sean Minor Chardonnay, Licia Albarino *</i>	
<b>PESTO MEATBALLS</b>	13.00
Prime beef and Pier450 garden-fresh basil pesto, topped with parmesan cheese	
🍷 <i>La Fiera Pinot Grigio, Argyle Pinot Noir</i>	
<b>CRAB BALLS AND HUSH PUPPIES</b>	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>	
<b>HOMEMADE GUACAMOLE &amp; CHIPS</b>	12.50
Nothing but fresh!	
🍷 <i>Nautilus Sauvignon Blanc</i>	

## Soups & Salads

<b>CARLOS' OWN ROASTED CORN &amp; CRAB CREAM SOUP</b>	9.00 / CUP
The reviews are in: "The best crab soup I've ever had!"	
13.00 / BOWL	
With corn and fresh crab. Served with housemade artisan bread	
🍷 <i>MacRostie Chardonnay</i>	
<b>SOUP OF THE DAY</b>	6.00 / CUP
10.00 / BOWL	
Ask your server for details	
<b>MEDITERRANEAN CHICKPEA SALAD</b>	10.00 / SMALL
<b>FRESH LOCAL OYSTERS on the HALF SHELL</b>	16.00 / FULL
Crunch, creamy, fresh and earthy, with chickpeas, roasted red peppers, tomatoes, cucumbers, avocados, red onion and parsley. + chicken 7	
🍷 <i>Nautilus Sauvignon Blanc, Mont Gravet Rose</i>	
<b>POV SALAD</b>	9.00 / SIDE
<b>FRESH LOCAL OYSTERS on the HALF SHELL</b>	12.00 / FULL
Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese	
+ chicken 8 + steak or shrimp 11	
<b>CLASSIC CAESAR SALAD</b>	13.00
+ chicken 8 + steak or shrimp 11	
🍷 <i>Sean Minor Chardonnay, Francois Montand Sparkling Wine</i>	

## Plates

<b>LAMB ITALIANO</b>	36.00
Slightly tenderized lamb chops, pan-seared with a blueberry reduction, served with freshmade mashed potatoes and sauteed seasonal vegetables	
🍷 <i>St. Cosme Cote du Rhone Syrah, Castello di Volpaia Chianti Classico *</i>	
<b>SOY &amp; GINGER BRÛLÉED SALMON</b>	34.00
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>	
<b>SUMPTUOUS GRILLED STEAK &amp; SHRIMP</b>	58.00
Because sometimes you just gotta. An 8-ounce 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>	
<b>CLASSIC MARYLAND CRAB CAKES</b>	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>	
<b>SCALLOPS &amp; SAFFRON RISOTTO</b>	40.00
Served with our sauteed vegetable medley	
🍷 <i>MacRostie Chardonnay, Argyle Pinot Noir</i>	
<b>COCONUT-CRUSTED HALIBUT</b>	44.00
Coconut-crusting halibut with rum sauce, served with rice and sauteed vegetables	
🍷 <i>Nautilus Sauvignon Blanc, Licia Albarino</i>	
<b>SLICED DUCK BREAST</b>	44.00
Pan seared with pomegranate reduction. Served with freshmade mashed potatoes and a sauteed vegetable medley	
🍷 <i>Sean Minor Chardonnay, Argyle Pinot Noir</i>	
<b>SLICED PORK TENDERLOIN</b>	38.00
Salty, savory and slightly sweet — a marinated, sliced pork tenderloin with gochujanga, a fermented chili flavor found in many a lively Korean dish. Served with mashed potatoes and a seasoned vegetable medley	
🍷 <i>João Portugal Ramos Loureiro Vinho Verde, Clean Slate Riesling, Argyle Pinot Noir</i>	
<b>FRESH-MADE SHRIMP TACOS</b>	22.00
Sauteed shrimp with guacamole, pico de gallo, Mexican slaw and lime cilantro aioli.	
<b>VEGETARIAN OPTION AVAILABLE WITH GRILLED VEGETABLES</b>	14.00
🍷 <i>Clean Slate Riesling, Santa Julia Malbec</i>	
<b>TUSCAN CHICKEN FETTUCCINI</b>	35.00
Pan-seared chicken breast over freshmade fettuccine with tomatoes, spinach, artichoke hearts, garlic and shallots, served with a lemon parmesan sauce and fresh herbs Vegetarian option available (25)	
🍷 <i>Sean Minor Chardonnay, Argyle Pinot Noir</i>	

## Vegetarian

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<b>CREAMY BASIL FETTUCCINE</b>	25.00
<b>MEDITERRANEAN CHICKPEA SALAD</b>	10.00 / SMALL 16.00 / FULL
<b>POV SALAD</b>	9.00 / SMALL 12.00 / FULL
<b>HOMEMADE GUACAMOLE AND CHIPS</b>	12.50
<b>PARMESAN TRUFFLE FRIES</b> Served with a cilantro chipotle aioli	11.00

## Sides

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<b>HOUSEMADE ARTISAN BREAD WITH BUTTER</b>	4.00 / TWO SLICES 10.00 / WHOLE LOAF
<b>FRESH CUT FRENCH FRIES</b>	6.00
<b>PARMESAN TRUFFLE FRIES</b> Served with a cilantro chipotle aioli	11.00
<b>SAUTÉED SEASONAL VEGETABLE MEDLEY</b>	6.50
<b>POV SIDE SALAD</b>	9.00

## Desserts

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<b>CARROT CAKE</b>	10.50
<b>GRAND MARNIER ESPRESSO CHOCOLATE MOUSSE</b>	9.50
<b>CLASSIC CRÈME BRÛLÉE</b>	10.50
<b>CHEESECAKE WITH FRESH WHIPPED CREAM</b>	10.50
<b>DECADENT CHOCOLATE CAKE WITH FRESH WHIPPED CREAM</b>	9.50

## Drinks

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<b>COKE</b>	2.50	<b>HOT TEA</b>	2.50	<b>ORANGE JUICE*</b>	4.00
<b>DIET COKE</b>	2.50	<b>PELLEGRINO*</b>	2.50 / 8.50	<b>APPLE JUICE*</b>	3.00
<b>SPRITE</b>	2.50	<b>GINGER BEER*</b>	3.50	<b>CRANBERRY JUICE*</b>	3.00
<b>ROOT BEER</b>	2.50			<b>TOMATO JUICE*</b>	3.00
<b>ICED TEA</b>	2.50			<b>MILK*</b>	3.00
(Sweetened or Unsweetened)					

\* No free refills



**ASK YOUR SERVER ABOUT AFTER DINNER BEVERAGES, CORDIALS, COCKTAILS AND CIGARS**  
(to enjoy outside, of course)

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

 **GLUTEN-FREE**  **VEGETARIAN**

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