POV

Peggy Binzel Proprietor
Cathy Austin Partner
Carlos Gomez-Starnes Master Chef
Jeff Smith Chef de Cuisine

PIER 450
ST. MARY'S COUNTY, MD

HOLIDAY WEEK MENU

DECEMBER 19TH – 31ST, 2025

BEEF WELLINGTON 64
With mushroom duxelles, horseradish yukon mash potatoes and grilled asparagus in a peppercorn brandy sauce

NEW YEAR'S EVE ONLY

CHILEAN SEA BASS 55
With shingled potato "scales" and a disaronno (amaretto) butter sauce, served with honey and thyme-glazed carrots and a sweet potato mash

STARTERS

SHRIMP COCKTAIL 18

BAKED BRIE EN CROUTE 22
With honey, nuts and berries

GF **LAMB LOLLIPOPS** 22
Three lamb lollipops sauteed and coated with our own smoky savory coffee barbecue sauce

COCONUT SHRIMP 18.25
Beer-battered shrimp with a sweet chili sauce on the side

GF **FRESH LOCAL OYSTERS *on the* HALF SHELL** 15.25 *1/2 DOZ.* 29 *DOZ.*
Served with mignonette and cocktail sauces

GF **CARLOS' BAKED OYSTERS *on the* HALF SHELL** 19.5 *1/2 DOZ.*
With bacon and spinach hash and a light topping of cheese

CRAB BALLS *and* HUSH PUPPIES 20
AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces

SALADS

POV SALAD
Spring greens with fresh watermelon, dried cranberries, cucumber, onion and tomato, topped with parmesan cheese — 12 / FULL, 9 / SIDE

CLASSIC CAESAR 13
+ chicken or grilled veggies $7
+ steak or shrimp $10

PLATES

HOLIDAY FILET MIGNON 58
Grilled 8-ounce herb-marinated filet served with a wine-braised mushroom medley, with mashed potatoes and a red wine demi glace

CHRISTMAS QUAIL 38
Grilled butterflied quail marinated in herbs with a pomegranate cranberry molasses sauce. Served with mashed potatoes and grilled asparagus

CRUSTED RACK OF LAMB 48
Roasted with a crust of Dijon mustard and pistachios, garlic and rosemary in a port cherry reduction. Served with mashed potatoes and asparagus

CLASSIC MARYLAND CRAB CAKES 45
Pan-seared crabmeat with fresh roasted corn and pesto butter sauce, served with mashed potatoes and a seasonal vegetable medley

TUSCAN CHICKEN 32
Chicken breast with housemade fettuccine noodles in a decadent wine and garlic cream sauce, with spinach and cherry tomatoes

GF **TO-DIE-FOR CENTER CUT PORK CHOP** 42
A two inch-thick chop sautéed with locally grown figs and a balsamic butter glaze. Served with broccolini and freshmade mashed potatoes. The Chef prepares medium (slightly pink center)

GF GLUTEN-FREE V VEGETARIAN

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

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Sides

HOUSEMADE ARTISAN BREAD 4 / TWO SLICES
Whole loaf with butter 10 / WHOLE LOAF

BROCCOLINI 6

SAUTÉED SEASONAL VEGETABLE MEDLEY 6

GRILLED ASPARAGUS 6

POV SIDE SALAD 9
Spring greens with fresh watermelon, dried cranberries, cucumber, onion and tomato, topped with parmesan cheese

Desserts

EGGNOG CRÉME BRÛLÉE 10.5

STRAWBERRY CHEESECAKE 10.5
With fresh whipped cream

RASPBERRY CHOCOLATE CAKE 9.5

Drinks

COKE 2.5

DIET COKE 2.5

SPRITE 2.5

ROOT BEER 2.5

ICED TEA 2.5
(Sweetened or Unsweetened)

HOT TEA 2.5

PELLEGRINO* 2.5/ 8.5

GINGER BEER* 3.5

ORANGE JUICE* 4

APPLE JUICE* 3

CRANBERRY JUICE* 3

TOMATO JUICE* 3

MILK* 3

** No free refills*

CELEBRATE *the* HOLIDAY IN STYLE!

Ask your server about our after-dinner cocktails, cordials, ports and other libations

Enjoy a glass of bubbly

MAS FI CAVA 9

BELLAFINA PROSECCO 9

FRANCOIS MONTAND SPARKLING WINE 11
Blanc de Blanc + Brut Rosé

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