Welcome!

POV

Peggy Binzel Proprietor
Cathy Austin Partner
Carlos Gomez-Starnes Master Chef

PIER 450 ST. MARY'S COUNTY, MD

Starters

CEVICHE OF THE DAY 17.00
With avocado and mangoes, served with fried tostones
Francois Montand Sparkling Wine, Clean Slate Riesling

COCONUT SHRIMP 18.25
Chef Carlos' famous beer-battered shrimp, livin' on the edge with a bit of sweet chili sauce on the side
La Fiera Pinot Grigio

FRESH LOCAL OYSTERS *on the* HALF SHELL 15.25 1/2 DOZ.
Served with mignonette and cocktail sauces
João Portugal Ramos Loureiro Vinho Verde 29.00 DOZ.

CARLOS' BAKED OYSTERS *on the* HALF SHELL 19.50 1/2 DOZ.
With bacon and spinach hash and a light topping of cheese
*Sean Minor Chardonnay, Licia Albarino **

BLISTERED TOMATOES 12.00
Fresh from the garden and perfectly charred in a bit of herbed olive oil. Served with grilled fresh artisan bread
*Nautilus Sauvignon Blanc, Licia Albaraino**

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 & CHIPS 12.50
Nothing but fresh!
Nautilus Sauvignon Blanc

Soups & Salads

CARLOS' OWN ROASTED CORN & CRAB CREAM SOUP 9.00/CUP 13.00/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

CHILLED SUMMER SOUP 8.00/CUP 12.00/BOWL
Ask about today's selection

MEDITERRANEAN CHICKPEA SALAD 10.00/SMALL 16.00/FULL
Crunch, creamy, fresh and earthy, with chickpeas, roasted red peppers, tomatoes, cucumbers, avocados, red onion and parsley. + chicken 8
Nautilus Sauvignon Blanc, Mont Gravet Rosé

POV SALAD 9.00/SIDE 12.00/FULL
Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese
+ chicken 8 + steak or shrimp 11

CLASSIC CAESAR SALAD 13.00
+ chicken 8 + steak or shrimp 11
Sean Minor Chardonnay, Francois Montand Sparkling Wine

WATERMELON & FETA SALAD 14.00/HALF 23.00/FULL
With Swiss chard, jalapenos and fresh garden mint
*Mont Gravet Rosé, Licia Albarino**

GF GLUTEN-FREE VEGETARIAN

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

Plates

LAMB ITALIANO 36.00
Slightly tenderized lamp chops, pan-seared with a blueberry reduction, served with freshmade mashed potatoes and sauteed seasonal vegetables
*St. Cosme Cote du Rhone Syrah, Castello di Volpaia Chianti Classico **

SOY & GINGER BRÛLÉED SALMON 34.00
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*

SUMPTUOUS GRILLED STEAK & SHRIMP 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
*Slingshot Cabernet Sauvignon, Blackbird Vineyard Arise Bordeaux Blend *, Brown Estate Chaos Theory Red Blend **

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
*Nautilus Sauvignon Blanc, Mas Fi Cava **

PAN-SEARED AHI TUNA 42.00
With a citrus-soy glaze and served with a fresh cucumber, white bean and tomato salad, rice and avocado
Nautilus Sauvignon Blanc, Argyle Pinot Noir

COCONUT-CRUSTED HALIBUT 44.00
Coconut-crusted halibut with rum sauce, served with rice and sauteed vegetables
Nautilus Sauvignon Blanc, Licia Albarino

SLICED DUCK BREAST 44.00
Pan seared with pomegranate reduction. Served with freshmade mashed potatoes and a sauteed vegetable medley
Sean Minor Chardonnay, Argyle Pinot Noir

APPLE-BRINED PORK CHOP 38.00
Pan seared and served with a honey bourbon butter sauce. With grilled broccolini and freshmade mashed potatoes and a bruleed apple
João Portugal Ramos Loureiro Vinho Verde, Clean Slate Riesling, Argyle Pinot Noir

FRESH-MADE SHRIMP TACOS 22.00
Sauteed shrimp with guacamole, pico de gallo, Mexican slaw and lime cilantro aioli.
Vegetarian option available with grilled vegetables 14.00
Clean Slate Riesling, Santa Julia Malbec

BRANZINO PICCATA 34.00
Herb-roasted with artichokes and fresh garden vegetables in a rich caper beurre blanc, served with an asparagus artichoke mash
La Fiera Pinot Grigio, João Vinho Verde

SWEET TEA FRIED CHICKEN 28.00
Crispy fried chicken, sweet tea-brined, slow-cooked sous vide and hand breaded for the perfect crisp. With mashed potatoes and seasonal vegetables
Clean Slate Riesling, Mont Gravet Rosé

SUMMER QUESADILLA
Your choice of protein with peppers, onions and colby jack cheese and a chipotle aioli. Served with pico de gallo and sour cream with a side of french fries
No meat 18 Chicken or pulled pork 20 Steak or shrimp 27

Vegetarian

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

Sides

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

Desserts

CARROT CAKE	10.50
GRAND MARNIER ESPRESSO CHOCOLATE MOUSSE	9.50
CLASSIC CRÉME BRÛLÉE	10.50
CHEESECAKE WITH FRESH WHIPPED CREAM	10.50
DECADENT CHOCOLATE CAKE WITH FRESH WHIPPED CREAM	9.50
ITALIAN LEMON BUDINO (CUSTARD) WITH CRÈME FRAÎCHE	9.00
CHOCOTORTA	10.50

Drinks

COKE	2.50
DIET COKE	2.50
SPRITE	2.50
ROOT BEER	2.50
ICED TEA	2.50
(Sweetened or Unsweetened)	

HOT TEA	2.50
PELLEGRINO*	2.50 / 8.50
GINGER BEER*	3.50

ORANGE JUICE*	4.00
APPLE JUICE*	3.00
CRANBERRY JUICE*	3.00
TOMATO JUICE*	3.00
MILK*	3.00

* 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**

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