Welcome!

POV

Peggy Binzel Proprietor
Cathy Austin Partner
Steven Mitchiner Chef du Cuisine

PIER 450 ST. MARY'S COUNTY, MD

Starters

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

GF **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 tomatoes, perfectly charred in a bit of herbed olive oil. Served with grilled fresh artisan bread
Nautilus Sauvignon Blanc

CRAB BALLS AND HUSHPUPPIES MARKET
AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces
Stella Moscato

V **HOMEMADE GUACAMOLE & CHIPS** 12.50
GF Nothing but fresh!
Nautilus Sauvignon Blanc

Soups & Salads

CARLOS' ROASTED CORN & CRAB CREAM SOUP 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
MacRostie Chardonnay

FRENCH ONION SOUP 13.00
The classic, with slow-cooked caramelized onions, savory broth, toasted bread and cheese
St. Cosme Côte du Rhône Syrah

V **WINTER SLAW SALAD** 9.00 / SIDE
GF Kale, shaved Brussels sprouts, Napa cabbage and julienned carrots tossed in a zesty lemon-herb vinaigrette with toasted pepitas and sweet dried cranberries
Nautilus Sauvignon Blanc

V **POV SALAD** 9.00 / SIDE
GF Fresh greens with dried cranberries, cucumber, onion and tomato, topped with parmesan cheese 12.00 / FULL
+ chicken 8 + steak or shrimp 11
La Fiera Pinot Grigio

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

Plates

PAN-SEARED SEA SCALLOPS & CRAB RAVIOLI 46.00
Three large scallops served over tender fresh Maryland blue crab ravioli in an orange fennel cream sauce, served with grilled broccolini and a carmelized charred lemon
MacRostie Chardonnay

BRAISED BONELESS BEEF SHORT RIB 37.00
Slow-braised boneless beef short rib glazed with rich roasted tomato demi-glace, served with baby carrots and freshmade mashed potatoes
Slingshot Cabernet Sauvignon

GF **SUMPTUOUS GRILLED STEAK & SHRIMP** 58.00
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 , Brown Estate Chaos Theory Red Blend**

GF **SOY & GINGER BRÛLÉED SALMON** 36.00
Caramelized soy and ginger-glazed salmon, served with freshmade mashed potatoes and grilled seasonal vegetables
MacRostie Chardonnay, Argyle Pinot Noir

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, Sean Minor Chardonnay

ARTISANAL MEATLOAF 36.00
A savory blend of premium beef and select game meats, seasoned and oven roasted. Served with seasonal vegetables and freshmade mashed potatoes
Dante Cabernet Sauvignon

SLICED DUCK BREAST 45.00
Pan seared with pomegranate reduction. Served with freshmade mashed potatoes and a sauteed vegetable medley
Sean Minor Chardonnay, Argyle Pinot Noir

GF **LAMB ITALIANO** 37.00
Tender lamb chops, pan-seared with a blueberry reduction, served with freshmade mashed potatoes and sauteed seasonal vegetables
*St. Cosme Côte du Rhône Syrah, Castello di Volpaia Chianti Classico**

APPLE-BRINED PORK CHOP 39.00
Pan seared and served with a honey bourbon butter sauce. With grilled broccolini and freshmade mashed potatoes
João Portugal Ramos Loureiro Vinho, Argyle Pinot Noir

CREAMY FRENCH CHICKEN TARRAGON 31.00
Chicken, tarragon, cream and white wine — old school comfort food meets French bistro vibes. Served with rice and broccoli
Sean Minor Chardonnay

BRANZINO PICCATA 38.00
Herb-roasted with artichokes and garden vegetables in a rich caper beurre blanc, served with asparagus, artichokes and freshmade mashed potatoes
La Fiera Pinot Grigio, João Vinho Verde

GF **FRESH-MADE SHRIMP TACOS** 24.00
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

GF GLUTEN-FREE V VEGETARIAN

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

Vegetarian

CREAMY BASIL FETTUCCINE	25.00
POV SALAD	9.00 / SMALL 12.00 / FULL
WINTER SLAW SALAD	9.00 / SIDE
HOUSEMADE GUACAMOLE & 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	7.00
PARMESAN TRUFFLE FRIES served with a cilantro chipotle aioli	11.00
SAUTÉED SEASONAL VEGETABLE MEDLEY	7.00
POV SIDE SALAD	9.00
BROCCOLI with HERB BUTTER	7.00
ASPARAGUS with HERB BUTTER	7.00

Desserts

CARROT CAKE	11.00
GRAND MARNIER ESPRESSO CHOCOLATE MOUSSE	10.00
CLASSIC CRÉME BRÛLÉE	11.00
CHEESECAKE WITH FRESH WHIPPED CREAM	12.00
DECADENT CHOCOLATE CAKE WITH FRESH WHIPPED CREAM	10.00
STICKY TOFFEE PUDDING with a caramel whisky sauce	9.00

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**

GF **GLUTEN-FREE** **VEGETARIAN** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.