



Welcome!

Starters

COCONUT SHRIMP 10.50

Chef Carlos' famous beer-battered shrimp, livin' on the edge with a bit of sweet chili sauce on the side

GF FRESH LOCAL OYSTERS *on the* HALF-SHELL 6.00

From the big waters of the Chesapeake Bay. 1/2 DOZ.

No pesticides, antibiotics or hormones. 12.00

With mignonette and cocktail sauces DOZ.

LUMPMEAT CRAB BALLS *and* HUSH PUPPIES 12.95

AKA a basket full of yum. Our version of this Southern Maryland classic is served with remoulade and tartar sauces

HOMEMADE GUACAMOLE *AND* CHIPS 9.95

Nothing out of a bag, nothing but fresh

PULLED PORK QUESADILLA 12.95

Pork from the fifth-generation local Trossbach farm, slow roasted and topped with goat cheese with an avocado and mango salsa.

Available with gluten free corn tortillas \$2

Soups & Salads

POV MIXED GREEN SALAD 9.00

Mixed greens with backyard-grown tomatoes (when we can!) and other fresh vegetables. With feta and dried cranberries, tossed in a balsamic vinaigrette. Also available with blue cheese or ranch dressing

+ chicken, pulled pork or grilled veggies \$6

+ steak or shrimp \$9

GF CARLOS' OWN ROASTED 4.50/CUP

LOCAL CORN *and* CRAB CREAM SOUP 9.00/BOWL

With Trossbach corn (because we were nervous about stealing it from across the street) and fresh lumpmeat crab. Served with housemade artisan bread

GF MADE-FOR-THE-BEACH SALAD BOWL 14.95

Tarragon chicken salad with grapes; roasted corn and black bean salad; mixed greens salad tossed in a balsamic vinaigrette. Served with an assorted fresh fruit. (Hint: this is the chef's favorite salad)

PEGGY'S FAVORITE 4-WAY 12.95

VEGETARIAN BEACH SALAD BOWL

A combination of watermelon salad with feta and basil; roasted corn and black bean salad; beet and avocado salad with walnuts; mixed greens tossed in a shallot sherry vinaigrette. Lots of locally sourced flavor

GF GLUTEN-FREE

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

Sandwiches

PIER450 ANGUS BEEF BURGER 10.95

A chin-dripping half pound of Trossbach's grass-fed beef. Served on a fresh housemade brioche roll with fresh cut french fries.

+ cheddar or provolone cheese \$2

+ bacon \$2

CATHY'S-CHOICE GRILLED MARINATED PORTOBELLO SANDWICH 11.95

With perfectly caramelized onions and local goat cheese, served on bread fresh from the kitchen

CLASSIC MARYLAND CRAB CAKE SANDWICH 18.95

Light on filler, big on freshness. On a homemade roll, with fresh cut french fries

FRESH-CAUGHT FISH ON FRESH-MADE TACOS 16.95

Locally caught fish with guacamole, pico de gallo, Mexican slaw and lime cilantro aioli.

Available with gluten free corn tortillas \$2

Plates

SPANISH PAELLA 24.95/PERSON

Quite simply the best. Saffron rice with shrimp, scallops, mussels, clams and Spanish chorizo, topped with green olives and capers. Can be served family style. With housemade artisan bread

FRESH PAN-SEARED ROCKFISH 22.95

A Chesapeake Bay classic with a delicious twist. Served in a butter sauce with tropical salsa, with homemade mashed potatoes and summer vegetables

TO-DIE-FOR CENTER CUT PORK CHOP 17.50

A two inch-thick chop sauteed with fresh figs and local honey, served with homemade mashed potatoes and summer vegetables. The Chef prepares medium (slightly pink center)

CLASSIC MARYLAND CRAB CAKES 32.00

(NO COMMENTARY NECESSARY)

Pan-seared jumbo lump crabmeat with fresh roasted corn and pesto butter sauce, served with homemade mashed potatoes and summer vegetables. All local in season

BEACH BUM TERIYAKI CHICKEN 14.95

AND VEGETABLE KABOB

Fresh off the grill, served with couscous

SUMPTUOUS GRILLED STEAK *and* SHRIMP 35.00

Because sometimes you just gotta. An 8-ounce tenderloin with herb butter and two jumbo shrimp, served with rosemary roasted potatoes. With artisan bread

Sides

ARTISAN BREAD BASKET, WHOLE LOAF WITH BUTTER	3.50
FRENCH FRIES	3.50
COUSCOUS	3.50
HOMEMADE MASHED POTATOES	4.00
ROASTED SUMMER VEGETABLE MEDLEY	4.00
ROSEMARY ROASTED POTATOES	4.00
SIDE SALAD	4.00

Desserts

FRESH HOME BAKED APPLE PIE WITH MINTED FRESH WHIPPED CREAM	7.00
CLASSIC POUND CAKE WITH MINTED FRESH WHIPPED CREAM	5.95
DECADENT CHOCOLATE CAKE WITH MINTED FRESH WHIPPED CREAM	7.50
CHOCOLATE CHIP COOKIES (4)	5.00
PEACH BLACKBERRY COBBLER WITH MINTED FRESH WHIPPED CREAM	6.95
CUBED WATERMELON WITH MINT	5.50

Drinks

COKE	2.50	HOT TEA	2.50	ORANGE JUICE*	4.00
DIET COKE	2.50	PELLEGRINO*	2.50	APPLE JUICE*	3.00
SPRITE	2.50	COFFEE	2.50	CRANBERRY JUICE*	3.00
ROOT BEER	2.50			TOMATO JUICE*	3.00
ICED TEA	2.50	GINGER BEER*	3.50	MILK*	3.00

(Sweetened or Unsweetened)

* No free refills

**WE'RE PROUD TO SUPPORT OUR LOCAL FARMERS AND FISHERMEN.
TODAY'S MENU INCLUDES SELECTIONS FROM:**

Trossbach Family Meats
Trossbach Produce
38° North Oysters
Kellam's Seafood