



STARTERS

PVO HUMMUS 11

SERVED WITH CUCUMBER SALAD & PITA

ONION RINGS 14

THICK CUT BEER BATTERED ONION RINGS FRIED CRISPY,
SERVED WITH HOUSE RANCH

FRIED GREEN TOMATOES 14

SOUTHERN-STYLE GREEN TOMATOES, LIGHTLY BREADED AND
FRIED, SERVED WITH A DRIZZLE OF HOUSE-MADE REMOULADE

GATOR TAIL 18

SERVED WITH CAJUN RANCH

WINGS SIX FOR 12 / TWELVE FOR 24

ASK ABOUT DAILY SAUCES

GARLIC SHRIMP 17

CAST IRON SEARED, SERVED WITH PITA

PEEL & EAT SHRIMP 23

POUND OF JUMBO SHRIMP SERVED CHILLED OR CAJUN-STYLE
WITH OLD BAY SEASONING, COCKTAIL SAUCE & LEMON

JUMBO SHRIMP COCKTAIL 20

FIVE CHILLED JUMBO SHRIMP SERVED WITH ZESTY COCKTAIL
SAUCE & FRESH LEMON

BANG BANG SHRIMP 17

CRISPY FRIED SHRIMP TOSSED IN OUR SPICY CREAMY BANG
BANG
SAUCE, SERVED OVER SHREDDED LETTUCE WITH A HINT OF LIME

COCONUT SHRIMP 17

GOLDEN-FRIED COCONUT CRUSTED SHRIMP, SERVED WITH A
CHILI DIPPING SAUCE

FRIED FISH BITES 16

SERVED WITH CAJUN RANCH

PVO SMOKED FISH DIP 12

SERVED WITH CRACKERS *ADD CUCUMBER & CARROTS - 2

SESAME SEARED AHI TUNA 22

SERVED WITH CORN MANGO SLAW DRIZZLED WITH A
SRIRACHA
SOY GLAZE ON A BED OF SEAWEED SALAD

JUMBO LUMP CRAB CAKE 17

SERVED ON A BED OF CORN MANGO SLAW WITH LEMON
AIOLI

FRIED CALAMARI 18

SERVED WITH CAJUN RANCH

CONCH FRITTERS 18

SERVED WITH CAJUN RANCH

PREMIUM RAW OYSTERS .99 /OYSTER

ON THE HALF SHELL

GRILLED OYSTERS 18

DOZEN ON THE HALF SHELL GRILLED WITH HOUSE GARLIC
BUTTER

OYSTERS ROCKEFELLER 22

HALF A DOZEN OYSTERS BAKED WITH SPINACH, BACON,
ITALIAN
CHEESES & TOPPED WITH PANKO CRUMBS

SOUP OF THE DAY
CUP 8 / BOWL 14

SEAFOOD GUMBO
CUP 8 / BOWL 14

SALADS

ADD PROTEIN TO YOUR SALAD:

FRESH CATCH -11 / SHRIMP - 8 / CRAB CAKE - 11 / CHICKEN - 10

AHI TUNA 24

SESAME SEARED AHI TUNA, MIXED GREENS TOSSED IN
ASIAN VINAIGRETTE, SEAWEED SALAD, ALMONDS,
CUCUMBERS, TOMATOES, GARNISHED WITH SRIRACHA
SOY GLAZE, WASABI AIOLI & CRISPY WONTONS

MIXED GREEN & FETA CHEESE 17

TOSSED WITH CHAMPAGNE BASIL VINAIGRETTE, CANDIED
PECANS, BLUEBERRIES, RED ONIONS, TOMATOES & FETA
CHEESE

SEAFOOD 24

JUMBO LUMP CRAB & FRESH SHRIMP, MIXED GREENS,
TOMATOES, KALAMATA OLIVES, FRESH BERRIES & SLICED
AVOCADO

WEDGE 15

ICEBERG LETTUCE, BACON, CHERRY TOMATOES, BLEU
CHEESE CRUMBLES & BLEU CHEESE DRESSING

PVO HOUSE 15

MIXED GREENS, TOMATOES, CUCUMBERS, RED ONIONS,
JACK CHEESE & CROUTONS

CAESAR 15

ROMAINE LETTUCE, SHAVED PARMESEAN CHEESE,
CROUTONS & CAESAR DRESSING

COBB 17

MIXED GREENS, BACON SLICED EGG, TOMATOES,
CUCUMBERS, RED ONION & COUTONS

SALAD DRESSINGS: RANCH, BERRY VINAIGRETTE, BLEU CHEESE, CHAMPAGNE BASIL VINAIGRETTE,
CAESAR, BALSAMIC VINAIGRETTE, HONEY MUSTARD, OIL & VINEGAR, ASIAN VINAIGRETTE

WRAPS

WRAPS SERVED WITH FRIES

CHICKEN CAESAR WRAP 17

CHICKEN-GRILLED, BLACKENED OR FRIED - WITH ROMAINE
LETTUCE, SHAVED PARMESAN CHEESE & CAESAR DRESSING

BUFFALO CHICKEN WRAP 17

CHICKEN- GRILLED, BLACKENED OR FRIED- TOSSED IN BUFFALO
SAUCE WITH MONTEREY JACK CHEESE, ICEBERG LETTUCE,
TOMATOES, RED ONIONS & BLEU CHEESE DRESSING

TACOS

TACOS SERVED WITH TWO HUSHPUPPIES

CRAB CAKE TACOS 17

FLOUR TORTILLAS FILLED WITH CRAB CAKE, CORN MANGO
SLAW & DRIZZLED WITH LEMON AIOLI

FISH TACOS 18

FRESH CATCH - GRILLED, BLACKENED OR FRIED - IN A FLOUR
TORTILLA, CORN MANGO SLAW & DRIZZLED WITH LEMON
AIOLI

VEGGIE TACOS 14

FLOUR TORTILLAS FILLED WITH PORTABELLA MUSHROOMS,
CUCUMBER SALAD, MIXED GREENS, PVO HUMMUS,
AVOCADO & DRIZZLED WITH BALSAMIC VINAIGRETTE

SHRIMP TACOS 17

SHRIMP- GRILLED, BLACKENED OR FRIED- IN A FLOUR
TORTILLA, CORN MANGO SLAW & DRIZZLED WITH LEMON
AIOLI



ENTREES

SHRIMP PLATTER 25

TEN SHRIMP - *GRILLED, BLACKENED OR FRIED* - SERVED WITH STEAK FRIES & HUSHPUPPIES

OYSTER PLATTER 25

FRIED OYSTERS SERVED WITH STEAK FRIES & HUSHPUPPIES

CLAM STRIPS 25

FRIED CLAM STRIPS SERVED WITH STEAK FRIES & HUSHPUPPIES

SEAFOOD PLATTER 39

FRESH CATCH AND SHRIMP - *GRILLED, BLACKENED OR FRIED* WITH FRIED CLAM STRIPS & OYSTERS, SERVED WITH STEAK FRIES & HUSHPUPPIES

AHI TUNA POKE 24

MARINATED IN AN ASIAN VINAIGRETTE, TOSSED WITH DICED AVOCADO, TOPPED WITH CRISPY WONTONS, DRIZZLED WITH SRIRACHA SOY GLAZE & WASABI AIOLI

CHICKEN PICCATA 25

LIGHTLY DUSTED CHICKEN BREAST, PAN SEARED, TOSSED IN A LEMON CAPER-WHITE WINE BUTTER SAUCE ON A BED OF LINGUINE

RIBEYE STEAK 36

16OZ USDA PRIME RIBEYE, SERVED WITH CHARRED GREEN BEANS & MASHED POTATOES

CREAMY LINGUINE ALFREDO 26

SHRIMP OR CHICKEN TOSSED IN A CREAMY GARLIC HERB SAUCE WITH SUNDRIED TOMATOES

FRESH CATCH 31

GRILLED, BLACKENED OR FRIED - SERVED WITH BROWN BUTTER SAUCE ON TOP, SEASONAL VEGETABLES & PARMESAN GRITS *MAKE IT STUFFED - 9

PVO SHRIMP & GRITS 25

CAJUN SEASONED SHRIMP, PARMESAN GRITS, BELL PEPPERS, ONIONS & ANDOUILLE SAUSAGE TOPPED WITH A CREAMY CREOLE SAUCE

PANKO-CRUSTED REDFISH 28

FRESH REDFISH FILLET COATED IN JAPANESE PANKO BREAD CRUMBS, PAN-SEARED AND SERVED OVER JASMINE RICE, FINISHED WITH HOUSE-MADE AIOLI & CHERRY TOMATOES

GROUPE PESTO TORTELLINI 36

SEARED GROUPE FILLET PLATED ATOP CHEESE-STUFFED TORTELLINI AND DRIZZLED WITH HOUSE BASIL PESTO CREAM SAUCE

BOURBON GLAZED SALMON 39

GRILLED ATLANTIC SALMON FILLET GLAZED WITH A RICH, HOUSE-MADE BOURBON SAUCE, SERVED OVER A BED OF FRAGRANT JASMINE RICE & SEASONAL SAUTEED VEGETABLES

LOBSTER RAVIOLI 42

STUFFED WITH SWEET LOBSTER MEAT, TOSSED IN A CREAMY BLUSH SAUCE WITH A HINT OF GARLIC & FRESH HERBS

SEAFOOD ALFREDO LINGUINI ??

DECADENT MEDLEY OF TENDER SHRIMP, SWEET SCALLOPS & FLAKY WHITE FISH, SAUTEED TO PERFECTION & TOSSED IN A RICH, CREAMY ALFREDO OVER A BED OF LINGUINI

BURGERS & SANDWICHES

BURGERS & SANDWICHES SERVED WITH FRIES

PVO BURGER 17

HALF POUND GRASS-FED BEEF, TOPPED WITH LETTUCE, TOMATO & ONION *ADD BACON OR FRIED EGG - 2

PVO SMASH BURGER 17

DOUBLE STACKED ANGUS BEEF PATTIES SMASHED ON THE GRILL, TOPPED WITH CHEDDAR CHEESE AND HOUSE BURGER SAUCE
ON A TOASTED BRIOCHE BUN

PVO VEGGIE BURGER 17

BLACK BEAN BURGER MADE WITH SPINACH, CORN, CARROTS, SIGNATURE SPICES & TOPPED WITH AVOCADO
SERVED WITH PVO HUMMUS

PHILLY CHEESE STEAK 19

THINLY SLICED GRILLED RIBEYE, SAUTEED ONIONS AND PEPPERS, SMOTHERED
IN PROVOLONE CHEESE & SERVED ON A HOAGIE ROLL

PVO'S FAMOUS FRIED CHICKEN SANDWICH 17

BEER BATTERED CHICKEN, TOPPED WITH LETTUCE, TOMATO & ONION

FRESH CATCH SANDWICH 25

GRILLED, BLACKENED OR FRIED - TOPPED WITH LETTUCE, TOMATO, RED ONION & LEMON AIOLI

SALMON BLT 17

GRILLED SALMON TOPPED WITH APPLEWOOD SMOKED BACON, LETTUCE, TOMATO & LEMON AIOLI SERVED ON TEXAS TOAST

BEER-BATTERED REDFISH SANDWICH 25

LOCAL REDFISH, FRIED GOLDEN IN CRAFT BEER BATTER, TOPPED WITH SLAW & HOUSE TARTAR ON A TOASTED BUN

SEARED AHI TUNA 25

AHI TUNA TOPPED WITH LETTUCE, TOMATO, ONION & DRIZZLED WITH A SRIRACHA SOY GLAZE

CHEESE OPTIONS:

AMERICAN, CHEDDAR, SWISS, PROVOLONE, PEPPER JACK, MONTEREY JACK

SIDES

PVO HOUSE RICE 5

MAC 'N' CHEESE 6

PARMESAN GRITS 6

COLESLAW 4

SEASONAL VEGETABLES 6

HUSHPUPPIES FOUR FOR 5 / EIGHT FOR 7

COLLARD GREENS 6

SIDE SALAD 8

CHARRED GREEN BEANS & CHERRY TOMATOES 6

MASHED POTATOES 6

FRIED PLANTAINS 6

STEAK FRIES 5

DESSERTS

NEW YORK CHEESECAKE 10

KEY LIME PIE 10

FRESH BAKED COOKIE 4

ICECREAM COOKIE SANDWICH 9

VANILLA ICE CREAM BETWEEN TWO OF
OUR FRESH BAKED COOKIES

GERMAN CHOCOLATE CAKE 10