

STARTERS

- Brussels Sprouts (GF)

7

lemongrass chile vinaigrette | coriander aioli
- Prince Edward Mussels* (GF)

11

chorizo broth | banyuls aioli | grilled crostini
- Tajin Cured Cucumbers (V) (GF)

6

pineapple | chipotle crema | cilantro salad
- Cornmeal Crusted Tuna* (GF)

15

4oz seared tuna | tamarind | petit greens | pickled cauliflower
- Crab Cake 1991*

14

jumbo lump crab meat | hollandaise glazed
- Oysters Manuel*

15

lightly breaded sautéed oysters | spicy lime butter
- House Salad (V) (GF)

8

mixed greens | carrot | tomato | cucumber | red cabbage | PCOH house dressing
- Soup du Jour*

7 cup 9 bowl
- Lobster Bisque*

8 cup 10 bowl

lobster meat | cognac
- Seafood Gumbo*

9 cup 11 bowl

gulf snapper | okra | steamed rice

IT IS OUR PLEASURE TO CREATE ANY SPECIAL MEAL REQUEST

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

(V) = Vegetarian (GF) = Gluten Free

LIGHTER FARE

- Caesar Salad*

14

romaine lettuce | parmesan cheese | herb garlic croutons | roma tomato | caesar dressing
- Chef Salad* (GF)

17

mixed greens | turkey | ham | avocado | hardboiled egg | tomato | carrot | choice of dressing
- Blackened Shrimp Salad* (GF)

19

mixed greens | roma tomato | avocado | grilled corn | queso fresco | cilantro lime vinaigrette
- Beet & Goat Cheese (V) (GF)

16

seasonal greens | marinated beets | pink peppercorn goat cheese | orange candied pistachio | honey vinaigrette
- The Wedge* (GF)

14

iceberg | cherry tomato | red cabbage | carrot | bacon crumbles | blue cheese | choice of dressing
- Filet & Greens* (GF)

29

5oz beef tenderloin | mixed greens | pickled onions | roasted mushroom | carrot | cilantro | kafir ginger reduction
- Simply Chicken Salad*

15

dressed greens | hand pulled chicken salad | grilled sourdough | PCOH house dressing | fresh fruit
- Crab Tostada* (GF)

18

blue corn tortilla | butter lettuce | roasted corn | pico de gallo | chipotle cream | crunchy garlic | cilantro lime vinaigrette
- dressings:

ranch | buttermilk blue | caesar | italian | PCOH house dressing | cilantro lime vinaigrette | honey vinaigrette

FORK & KNIFE

- all fork and knife entrees come with one side

sides:

sauteed spinach | garlic haricot vert | buttered broccoli | rice pilaf | whipped potato | house fries | gaufrette sweet potato fries | house salad | truffle parmesan steak fries | borracho beans
- Crab Mushroom Pasta*

28

fresh campanelli | jumbo lump crab | mushroom medley | tomato | onion | garlic cream | arugula
- Charred Chicken Breast*

19

house brined 8oz airline chicken | cascabel sauce
- Grilled Gulf Shrimp* (GF)

21

tamarind garlic marinated | lime butter
- Sauteed Snapper*

29

house flash brined 7oz gulf snapper | lemon butter
- Gourmet Ranch Beef Filet* (GF)

35

7oz center cut | bordelaise

HAND HELD

- all hand holds come with one side

sides:

house fries | house chips | truffle parmesan steak fries | fresh fruit | gaufrette sweet potato fries | borracho beans | house salad
- Spicy Pork Belly Tacos* (GF)

15

two corn tortillas | serrano cabbage | pico de gallo | queso fresco | borracho beans
- Chicken Salad Melt*

17

open-faced | hand pulled chicken salad | mozzarella cheese | tomato cilantro relish | toasted sourdough
- Spicy Crispy Chicken Sandwich*

18

spicy cabbage slaw | homemade aioli | cucumber | challah bun
- Petroleum “Club” Sandwich*

15

sliced turkey | crisp bacon | lettuce | tomato | mayonnaise | sourdough bread
- The Wildcatter Burger*

16

in house blend | american cheese | butter lettuce | tomato | caramelized onion | pickle | wildcatter sauce | challah bun
- Classic Burger*

15

in house blend | butter lettuce | tomato | onion | pickle | challah bun
- additional burger toppings 1.50 each

american cheese, swiss cheese, blue cheese, avocado, bacon, sautéed mushrooms, grilled onions or grilled jalapeno

PRESSED

- all pressed sandwiches come with one side

sides:

house fries | house chips | truffle parmesan steak fries | fresh fruit | gaufrette sweet potato fries | borracho beans | house salad
- Peppercorn Beef & Onion*

18

sliced beef | caramelized onion | jack cheese | peppercorn horseradish | french bread
- Turkey Fig*

14

sliced turkey | salt & pepper chevre | fig spread | arugula | french bread
- Ham Brie*

14

smoked ham | baby belletoile | whole grain mustard | salted butter | french bread
- Chef’s Pastrami *

19

house cured 12 hour smoked pastrami | swiss cheese | whole grain mustard | dill pickle | rye bread

ADDITIONS

- Chicken *

7
- Shrimp*

9
- Crabmeat*

13
- Beef Filet*

18

COMPLETE YOUR LUNCH WITH
PCOH SPECIAL BLEND COFFEE & DESSERT

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness