

The Olive Restaurant

Easter Menu

Appetizers

- Fried Mozzarella 13.99

Six sharp mozzarella cheese sticks fried crispy, served with marinara sauce.
- Bruschetta 13.99

Four slices of Italian bread topped with tomato, basil, onion , locatelli cheese and balsamic glaze.
- Bang Bang Shrimp 14.99

Breaded fried shrimp and smothered in a spicy Thai sauce.
- Calamari Fritti 16.99

Lightly battered and fried to a tender crispy golden brown, traditional or buffalo style.

- Crab Cakes 16.99

Five mini crab cakes made with jumbo lump crabmeat, served with lemon and drawn butter.
- Clams or Mussels 16.99

Middle-neck clams or mussels with marinara, fra diavolo, saffron or white wine sauce.
- Zucchini Fritte 14.99

Zucchini strips battered with breadcrumbs and fried golden brown.
- Mozzarella Caprese 14.99

Fresh Mozzarella, vine-ripened tomato, basil and balsamic reduction.

Accompaniments

All entrees come with a cup of Chicken Tortellini soup or garden or caesar salad. Upgrade to French onion soup extra \$5

Main Courses

- Center Cut Filet of Beef 39.99

10 oz. mouth-watering filet, seasoned and grilled to perfection served with a baked potato and vegetable medley. Add Crab Cake 10.99
- Parmigiana

Chicken 25.99

Eggplant 21.99
- Rib-Eye Steak 35.99

16 oz. of tender seasoned and marinated rib steak, served with a baked potato and vegetable medley.
- Fettuccine Alfredo 21.99

Fettuccine pasta tossed with a blend of sweet butter, Parmesan cheese, cream and parsley. Add chicken 6.99 Shrimp 7.99
- Broiled Stuffed Flounder 33.99

Fresh flounder filet stuffed with jumbo lump crabmeat served with a baked potato and vegetable medley.
- Broiled Stuffed Shrimp 33.99

Jumbo shrimp stuffed with jumbo lump crabmeat, served with a baked potato and vegetable medley.
- Broiled Seafood House 44.99

Flounder, Shrimp, Scallops ,Crab cake, and 5 oz. Lobster tail served with vegetable medley and baked potato.
- Crab Cakes 33.99

Broiled two large crab cakes made with jumbo lump crabmeat, served with lemon, drawn butter, baked potato and vegetable medley.
- Lighthouse Scampi 32.99

Sautéed jumbo shrimp, jumbo lump crabmeat and deep sea scallops in a white wine garlic basil sauce over linguini pasta.
- Chicken San Remo 30.99

Sautéed Free range chicken breast , shrimp and jumbo lump crabmeat in vodka blush sauce tossed with penne pasta.
- Seafood Supreme 33.99

Jumbo shrimp, deep sea scallops and jumbo lump crabmeat in a creamy alfredo sauce tossed over fettuccine pasta.

- Lamb Chops 35.99

Marinated grilled Lamb chops served with sautéed spinach and mashed potatoes.
- Seafood Fra Diavolo 32.99

Fresh mussels, clams, shrimp, scallops, served with a chunky spicy garlic basil pomodoro sauce over linguine pasta.
- Penne Alla Vodka 21.99

Pencil point pasta tossed with sun-dried tomatoes in a vodka blush sauce. Add chicken 6.99 Shrimp 7.99
- Blue Crab Ravioli 29.99

Sautéed shrimp and spinach over crab raviolis in vodka blush sauce.
- Faroe Island Salmon 28.99

Broiled Faroe Island Salmon brushed with a butter and seafood herbs, served with baked potato and vegetable medley.
- Salmone Al Pomodorino 30.99

Faroe Island Salmon, cherry tomatoes, asparagus tips, white wine served over sauteed spinach and side of baked potato.
- Broiled Scallops 32.99

Broiled deep-sea scallops served with a baked potato and vegetable medley.
- Surf & Turf 45.99

Char-grilled 10 oz Filet mignon and 5 oz South African lobster tail. Served with fresh vegetable medley and baked potato.
- Chicken & Sea 29.99

Chicken breast and crabmeat sauteed in garlic basil white wine sauce.Served over lingiune.
- Chicken Margherita 26.99

Grilled chicken breast smothered with fresh mozzarella, cherry tomatoes, pesto sauce. Served with vegetable medley and baked potato.
- Chicken Sacchetti Rosa 28.99

Sacchetti pasta in blush sauce topped with mozzarella cheese , spinach and free range grilled chicken breast.

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.