



# The Olive Restaurant Christmas Eve Menu

## Starters

### 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 sweet spicy Thai sauce.

### Mozzarella Caprese 14.99

Fresh mozzarella cheese, vine-ripened tomato, basil and balsamic reduction.

### Calamari Fritti 16.99

Lightly battered and fried to a tender crispy golden brown.

### Crab Cakes 16.99

Five mini crab cakes made with jumbo lump crabmeat, served with lemon and drawn butter.

### Clams or Mussels 16.99

Middleneck clams or mussels with marinara, fra diavolo, saffron or white wine sauce.

### Zucchini Fritte 15.99

Zucchini strips battered with panko breadcrumbs fried golden brown.

## Accompaniments

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

## Main Courses

### Parmigiana

EGGPLANT 22.99

CHICKEN 26.99

VEAL 28.99

### Penne alla Vodka 22.99

Penne pasta tossed with sun-dried tomato in a cream blush sauce with garlic basil and a touch of vodka. Add Chicken 6.99 Shrimp 8.99

### Broiled Stuffed Shrimp 33.99

Jumbo shrimp (3) stuffed with jumbo lump crabmeat, served with a baked potato and vegetable medley.

### Surf & Turf 46.99

8 oz. Filet Mignon steak and broiled crab cake served with vegetable medley and baked potato.

### Chicken Bruschetta 25.99

Char-grilled chicken breast topped with our famous bruschetta, Romano cheese and balsamic drizzle. Served with vegetable medley and baked potato.

### Rib-Eye Steak 36.99

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

### Filet Mignon 40.99

8 oz. mouth-watering filet, seasoned and grilled to perfection served with a baked potato and vegetable medley.

### Faroe Island Salmon 28.99

Faroe Island Salmon, served with vegetable medley and baked potato.

### Broiled Stuffed Salmon 34.99

Fresh seasoned Faroe Island Salmon filet stuffed with jumbo lump crabmeat, served with baked potato and vegetable medley.

### Crab & Shrimp Ravioli 28.99

Crab ravioli with sautéed shrimp and spinach in vodka blush sauce.

### Chicken DeTulio 26.99

Sautéed chicken with fresh spinach, garlic, and basil in a vodka blush sauce. Served over linguine.

### Fettuccine Alfredo 22.99

Fettuccine pasta tossed with a blend of sweet butter, Parmesan cheese, cream and parsley. Add chicken 6.99 Shrimp 8.99

### Seafood Fra Diavolo 33.99

Sautéed shrimp, scallops, mussels, and clams in spicy pomodoro sauce over linguine.

### Seven Fishes 39.99

Sautéed salmon, shrimp, scallop, mussel, calamari, clam and crabmeat in pomodoro sauce, served over linguine.

### Chicken & Sea 30.99

Chicken breast and jumbo lump crab meat sautéed in a garlic basil white wine sauce. Served over linguine.

### Broiled Seafood House 43.99

Flounder, Shrimp, Scallops, Crab cake, and 6 oz S.African lobster tail served with vegetable medley and baked potato.

### Crab Cakes 34.99

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 linguine pasta.

### Seafood Supreme 33.99

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

### Dry-Aged NY Strip 36.99

16 oz Bone-In New York Strip has been patiently dry-aged for rich, concentrated flavor and a melt-in-your-mouth finish. Served with vegetable medley and baked potato.

### Stuffed Lobster Tail 29.99

One 6 oz. South African lobster tail stuffed with jumbo lump crab meat. Served with fresh vegetable medley and baked potato.

### Ribeye & Lobster 42.99

16 oz Ribeye steak paired with 6 oz S.African lobster tail, served with baked potato and vegetable medley.