

Mother's Day

The Olive Restaurant

Appetizers

Fried Mozzarella 13.99

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

Bruschetta 14.99

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

Calamari Fritti 16.99

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

Accompaniments

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

Entrées

Center Cut Filet of Beef 42.99

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 26.99

Eggplant 22.99

Rib-Eye Steak 36.99

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

Fettuccine Alfredo 22.99

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 45.99

Flounder, Shrimp, Scallops, Crab cake, and 5 oz. South African 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.

Chicken Sacchetti Rosa 28.99

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

Bang Bang Shrimp 15.99

Breaded fried shrimp and smothered in a spicy Thai sauce.

Crab Cakes 16.99

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

Clams or Mussels 15.99

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

Mozzarella Caprese 14.99

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

Seafood Supreme 33.99

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

Hearth Shaped Cheese Ravioli 23.99

Cheese Ravioli tossed with vodka blush sauce and topped with melted mozzarella cheese. Served with garlic bread.

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 22.99

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

Salmone Al Pomodorino 30.99

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

Blue Crab Ravioli 28.99

Ravioli stuffed with crabmeat, sautéed with shrimp, finished in a vodka blush sauce.

Surf & Turf 48.99

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

Bucatini Positano 32.99

Shrimp, scallops, crabmeat, baby arugula, tomatoes, shaved parmesan, white wine garlic sauce over bucatini pasta.

Chicken Bruschetta 27.99

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

NY Strip & Shrimp 35.99

Char-grilled prime graded 14 oz. NY strip topped with grilled shrimp (3). Served with vegetable medley and baked potato.

Faroe Island Salmon 28.99

Broiled Faroe Island Salmon brushed with a butter and seafood herbs, served with baked potato and vegetable medley.

