

ME  NU

Amazing dishes from chef

Italian Food

theolivenj.com

Appetizers

Bruschetta \$12.99

Four slices of Italian bread toasted and topped with chopped marinated tomatoes, fresh basil, onions, grated cheese and extra virgin olive oil.

Chicken Fingers \$13.99

Breaded tender chicken strips fried crisp, golden brown, served with BBQ or honey mustard sauce.

Fried Mozzarella \$13.99

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

Zucchini Fritte \$14.00

Zucchini strips battered with panko breadcrumbs fried golden brown.

Bang Bang Shrimp \$14.99

Breaded fried shrimp and smothered in a spicy Thai sauce.

Stuffed Mushrooms \$15.99

Two large mushroom caps stuffed with jumbo lump crabmeat.

Calamari Fritti \$14.99

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

Mozzarella Caprese \$13.50

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

Crab Cakes \$15.99

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

Clams or Mussels \$15.99

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



Soups

Soup of the Day
Cup \$5.50 Bowl \$6.50

Cream of Crab Soup
Cup \$7.00 Bowl \$8.00
(Friday Only)

French Onion \$7.00
Caramelized onions and
garlic croutons in a deep & rich
onion broth in a crock, topped
with provolone cheese.

Salads

Add Chicken \$6.99 Add Shrimp \$8.99
Add Salmon \$12.99
Small Garden Salad \$8.99
(Mixed Greens with Tomatoes, cucumbers & onions.)
Small Caesar Salad \$8.99
(Crisp romaine lettuce tossed with garlic croutons,
topped with shaved Parmesan cheese.)

Garden Salad \$11.99
Mixed greens with tomatoes, cucumbers, olives,
pepperoncini peppers & onions, served with garlic bread.

Caesar Salad \$11.99
Crisp romaine lettuce tossed with garlic croutons, topped
with shaved Parmesan cheese, served with garlic bread.

Arugula Salad \$14.99
Spring mix greens, arugula, fresh mozzarella, and
cherry tomatoes served with garlic bread.

Santa Fe Chicken Salad \$16.00
Mixed greens, tomatoes, olives, cucumbers, pepperoncini
peppers and onions, grilled chicken breast topped with
shredded Monterey jack cheese, served with garlic bread.

Seafood Salad \$18.99
Mixed greens, tomatoes, onions,
jumbo shrimp, scallops, jumbo lump crabmeat,
cucumbers, pepperoncini peppers and
olives, served with garlic bread.



— White & Rose —

“Mein Zuhause” House White Wine (Dry White)

Columbia Valley, Washington AVA

100% Pinot Grigio fermented in Stainless Steel

Tasting Notes: Lime, delicate florals with a soft mineral finish.

Sauvignon Blanc (Dry White)

Suisun Valley, California AVA • 100% Sauvignon Blanc

Tasting Notes: Light, bright, fruit-forward with tropical notes and subtle green hints on the finish.

Chardonnay (Dry White) *New Release!*

American AVA • 100% Chardonnay

Tasting Notes: A dry and refreshing dream featuring flavors of starfruit, crisp yellow apple, sweet pineapple, and peach.

Gewürztraminer / Riesling (Off-Dry) *New Release!*

Colombia Valley, Washington AVA

50% Gewürz, 50% Riesling

Tasting Notes: Crisp green apple and ripe apricot flavors on the palate, harmoniously complemented by delicate floral notes and a hint of tropical pineapple.

Chambourcin Rosé (Semi-Sweet)

Outer Coastal Plain AVA • 100% Chambourcin

Tasting Notes: Ripe red plums, ravishing raspberries, and a flourishing floral finale.

Strawberry (Semi-Sweet) *New Release!*

New Jersey AVA • 100% Strawberry

Tasting Notes: Fine fruity fragrance and a delicate, creamy finish.

— Red —

“Casa Mia” House Red Wine (Dry Red)

Lodi, California AVA • 33% Cabernet Sauvignon, 33% Cabernet Franc, 34% Merlot

Tasting Notes: Smooth and wonderfully fruit forward featuring ripe red cherry, red plum with a pleasant vanilla finish.

Cabernet Sauvignon Reserve ‘Clone 169’ (Dry Red)

Suisun Valley, California AVA

100% Cabernet Sauvignon

Tasting Notes: Carefully aged eighteen months in brand new American Oak offering flavors of blackberry, and ripe cherry, with a soft vanilla finish.

Big Redd (Dry Red) *New Release!*

South Africa and California AVA • 65% Pinotage, 25% Petite Syrah, 10% Cabernet Sauvignon

Tasting Notes: A classical culmination of white pepper, toasted marshmallow, and subtle smoke throughout the sip, with a distinct finish of black olive and smoked meat.

From the bottom of our hearts, thank you for considering Kennedy Cellars. Whether the centerpiece of conversation among friends or a great culinary experience, we hope you enjoy our wine as much as we enjoy making it.

- Your Team at Kennedy Cellars

— Sangrias —

Red Sangria (Pomegranate)

American AVA • Red Wine Blend

Tasting Notes: Fantastically floral with elderberries and roses in the nose, swimming across the sip with wild berries, pomegranate and a slick, tart finish.

Blush Sangria (Peach & Raspberry)

American AVA • Peach & Raspberry Wine

Tasting Notes: Semi-sweet and delectable with all the summerysensibilities of potent peaches and ripe red raspberries from lip to tip.

Beverages

Soft Drinks \$3.50

Pepsi, Diet Pepsi, Pepsi Zero, Sierra Mist, Ginger Ale, Iced Tea, Raspberry Iced Tea, Lemonade (One Free Refill) (Please ask for straw)

Coffee \$3.00

Hot Tea \$3.00

Milk \$3.50

Perrier \$3.50

Bottled Water \$2.99

At Kennedy Cellars, we believe the birth of any great wine begins with exquisite grapes produced from the world's most fertile soils. It's the reason why we're driven by one unwavering promise - to create the highest quality of wines, professionally handcrafted with premium grapes discovered, hand-harvested and sourced from the globe's greatest vineyards. We invite you to pair Kennedy Cellars wines with any of The Olive Restaurant's signature dishes for a truly memorable dining experience.

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KENNEDY
CELLARS

DRINK RESPONSIBLY



Pasta

Served with Your Choice of Garden or Caesar Salad or Cup of Soup
Substitute French Onion Soup instead of Cup of Soup \$5.00 Extra
Add Chicken \$6.99 • Add Shrimp \$8.99 • Add Broccoli \$2.00
Spinach in Pasta \$3.00 • Plate Sharing \$6.00 Extra • Change Sauce \$3.00

Creamy Pesto Pasta \$21.99

Penne pasta tossed with pesto cream sauce, grape tomatoes and parmesan cheese.

Eggplant Parmigiana \$21.99

Breaded eggplant topped with marinara sauce and melted mozzarella cheese, served with pasta.

Fettuccine Alfredo \$21.99

Fettuccine pasta tossed with a blend of sweet butter, Parmesan cheese, cream and parsley.

Stuffed Shells \$21.99

Oversized pasta shells filled with ricotta cheese topped with marinara sauce and baked mozzarella cheese, served with garlic bread.

Manicotti Parma \$21.99

Hand-rolled pasta filled with ricotta cheese, topped with marinara sauce and mozzarella cheese, served with garlic bread.

Linguini and Meatballs \$22.99

Linguini pasta served with marinara sauce and homemade beef meatballs.

Penne alla Vodka \$21.99

Pencil point pasta tossed with sundried tomatoes in a cream blush sauce with garlic basil and a touch of vodka.

Lasagna \$23.99

Traditional meat lasagna layered with ricotta cheese, and topped with marinara sauce and mozzarella cheese.

Tour of Italy \$24.99

1/2 chicken parmigiana and 1/2 lasagna served with garlic bread.

Linguini Primavera \$21.99

Fresh mixed vegetables in a garlic white wine or alfredo sauce.

Linguini and Clams \$25.99

Red tomato sauce or garlic white wine served over linguini pasta.

Eggplant Florentina \$23.99

Crispy fried eggplant, baby spinach, roasted peppers and marinara sauce topped with melted provolone cheese, served with linguine pasta.

Pasta Sicily \$24.99

Stuffed Shells, Manicotti, and Cheese Ravioli in a spinach blush sauce, baked with mozzarella cheese.

Cheese Ravioli \$21.99

Oversized pasta pillows filled with ricotta cheese, topped with marinara sauce and baked with mozzarella cheese.

Chicken

Served with Your Choice of Garden or Caesar Salad or Cup of Soup
Substitute French Onion Soup instead of Cup of Soup \$6.00 Extra
Add Chicken \$6.99 • Add Shrimp \$8.99 • Add Broccoli or Spinach in Pasta \$5.00
Plate Sharing \$6.00 Extra • Extra Sauce \$3.00 • Change Sauce \$5.00

Chicken Marsala \$25.99

Tender chicken sautéed with onions and mushrooms in a garlic basil Marsala wine sauce, served with linguini.

Chicken Ala Broccoli \$25.99

Sautéed chicken with broccoli tossed in a creamy alfredo sauce, served over linguini.

Chicken Parmigiana \$25.00

Breaded chicken breast topped with homemade marinara sauce and melted mozzarella cheese, served with linguini.

Chicken Francese \$25.99

Egg battered & pan-fried chicken breast in a lemon butter sauce, served over linguini.

Chicken Portofino \$25.99

Sautéed chicken breast with mushrooms, asparagus, roasted peppers and spinach in a saffron sauce, served over linguini.

Chicken Giovanni \$25.99

Sautéed chicken breast with grilled eggplant and roasted peppers in chunky pomodoro sauce, topped with melted mozzarella cheese. Served over linguini.

Chicken Cacciatore \$25.99

Sautéed chicken breast with peppers, onions and mushrooms in a pomodoro sauce topped with provolone cheese, served over linguini.

Chicken DeTulio \$25.99

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

Chicken French Onion \$25.99

Sautéed chicken with mushrooms, French onion soup and melted provolone cheese. Served over linguini.

Chicken Bruschetta \$24.99

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

Chicken & Sea \$30.99

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

Chicken & Shrimp Fra Diavolo \$30.99

Sautéed chicken breast and shrimp in a spicy pomodoro sauce, served over capellini pasta.



Seafood

Served with Your Choice of Garden or Caesar Salad or Cup of Soup
Substitute French Onion Soup instead of Cup of Soup \$6.00 Extra
Add Chicken \$6.99 • Add Shrimp \$8.99 • Add Broccoli or Spinach in Pasta \$5.00
Plate Sharing \$6.00 Extra • Extra Sauce \$3.00 • Change Sauce \$5.00

Middleneck Clams (Red or White) \$24.99

Whole clams over linguini pasta, served with your choice of red pomodoro sauce or white wine garlic basil sauce.

Broiled Stuffed Salmon \$33.99

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

Seafood Fra Diavolo \$30.99

Fresh mussels, clams, shrimp, scallops, served with a chunky spicy garlic basil red pomodoro sauce over linguini pasta.

Lighthouse Scampi \$29.99

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

Broiled Scallops \$31.99

Broiled deep sea scallops served with a baked potato and vegetable medley.

Crab Cakes (Broiled or Fried) \$30.99

Two large crab cakes made with jumbo lump crabmeat, served with lemon, drawn butter, baked potato and vegetable medley.

Broiled Stuffed Flounder \$31.99

Fresh flounder filet stuffed with jumbo lump crabmeat served with a baked potato and vegetable medley.

Broiled Stuffed Shrimp \$31.99

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

Crabmeat Classico \$29.99

Jumbo lump crabmeat in a chunky red pomodoro sauce over angel hair pasta.

Shrimp Scampi \$26.99

Sautéed jumbo shrimp in a white wine garlic basil sauce over linguini pasta.

Salmon \$27.99

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

Fried Jumbo Shrimp \$26.99

Five breaded jumbo shrimp fried golden brown, served with a baked potato and vegetable medley.

Filet of Flounder \$22.99

(Broiled or Fried) Fresh deep sea flounder filet, served with baked potato and vegetable medley.

Mussels (Red or White) \$24.99

Mussels over linguini pasta, served with your choice of red pomodoro sauce or white wine garlic basil sauce.

Scallop Delight \$27.99

Sautéed scallops with spinach, grape tomatoes, and melted mozzarella cheese in a vodka blush sauce. Served over linguini.

Linguine al Cartoccio \$29.99

Sautéed jumbo shrimp and scallops in a blush sauce. Served over linguine pasta.

Seafood Supreme \$30.99

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

Broiled Seafood Combo \$36.99

Flounder, Shrimp, Scallops and Crab cake, served with vegetable medley and baked potato.

Consuming raw or under-cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions

Steak

Served with your choice of garden or Caesar salad or cup of soup
substitute French onion soup instead of cup of soup \$6.00 extra
Add sautéed mushrooms & onions \$5.00
Plate Sharing \$6.00 Extra

Rib-Eye Steak \$35.00

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

Filet Mignon \$39.99

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

Filet & Crab Cake Duet \$46.99

Char-grilled 8 oz. filet mignon topped
with jumbo lump crab cake, served with
vegetable medley and baked potato.



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especially if you have certain medical conditions

Sides

Mashed Potatoes \$5.00

Baked Potato \$5.00

Garlic Bread \$5.00

Vegetable Medley \$6.50

French Fries \$6.50

Meatballs \$6.00

Pasta \$8.00

Italian Sausage \$6.00

Sandwiches

All Served with French Fries
Plate Sharing \$6.00 Extra

Italian Burger 15.00

Ground beef patty topped with homemade marinara sauce and melted mozzarella cheese on a brioche bun.

Meatball Parm Sandwich \$15.99

Homemade beef meatballs topped with mozzarella cheese and homemade marinara sauce on a torpedo roll.

Chicken Parm Sandwich \$15.99

Breaded chicken breast topped with mozzarella cheese and marinara sauce on a torpedo roll.

Crab Cake Sandwich \$17.99

Large crab cake made with jumbo lump crabmeat, served on a brioche bun with lettuce, tomato and tartar sauce.

Chicken Arugula Sandwich \$16.99

Marinated grilled chicken breast, fresh arugula, tomato, and fresh mozzarella on a brioche bun.

