



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 Mignon 41.99

8 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 21.99

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 8.99

Pasta Sicily 25.99

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

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 6 oz. S.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.

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 33.99

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 8.99

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.

Broiled Stuffed Salmon 34.99

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

Gnocchi Bolognese 25.99

Hand roll gnocchi tossed with Bolognese of Beef, Veal aromatic vegetables, San Marzano tomatoes and herbs. Topped with whipped ricotta cheese.

Surf & Turf 48.99

Char-grilled 8 oz Filet mignon and 6 oz South African lobster tail. Served with fresh vegetable medley and baked potato.

Chicken & Sea 30.99

Chicken breast and crabmeat sauteed in garlic basil white wine sauce. Served over linguine.

Chicken Bruschetta 26.99

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

Stuffed Lobster Tail 32.99

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

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