



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.
- Zucchini Fritte 14.99**
Zucchini strips battered with panko bread crumbs fried golden brown.

- 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.
- Mussels 15.99**
Fresh Mussels with marinara, fra diavolo, saffron or white wine sauce.
- 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

Entrées

- Center Cut Filet of Beef 42.99**
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 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 8.99
- Broiled Stuffed Salmon 34.99**
Faroe Island Salmon stuffed with jumbo lump crabmeat, served with 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 34.99**
Broiled two large crab cakes made with jumbo lump crabmeat, served with lemon, drawn butter, baked potato and vegetable medley.
- Lighthouse Scampi 33.99**
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 27.99**
Purse shaped pasta with, spinach and free range grilled chicken breast in blush sauce.

- Seafood Supreme 33.99**
Jumbo shrimp, deep sea scallops and jumbo lump crabmeat in a creamy alfredo sauce tossed over fettuccine pasta.
- Pasta Sicily 26.99**
Stuffed Shells, Manicotti, and Cheese Ravioli in a spinach blush sauce, baked with mozzarella cheese.
- 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
- Gnocchi Bolognese 26.99**
Potato dumplings tossed with our homemade Bolognese sauce, topped with ricotta cheese.
- Blue Crab Ravioli 28.99**
Ravioli stuffed with crabmeat, sautéed with shrimp, finished in a vodka blush sauce.
- Surf & Turf 49.99**
Char-grilled 8 oz. Filet mignon and 5 oz. South African lobster tail. Served with fresh vegetable medley and baked potato.
- Stuffed Lobster Tail 29.99**
One 5 oz. South African lobster tail stuffed with jumbo lump crab meat, served with fresh vegetable medley and baked potato.
- Chicken Bruschetta 29.99**
Char-grilled chicken breast topped with our famous bruschetta, Romano cheese and balsamic drizzle. Served with vegetable medley and baked potato.
- Chicken DeTulio 27.99**
Sautéed chicken with fresh spinach, garlic and basil in vodka blush sauce. Served over linguine pasta.
- Faroe Island Salmon 28.99**
Broiled Faroe Island Salmon brushed with a butter and seafood herbs, served with baked potato and vegetable medley.

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