

WILD OLIVES ~ CASUAL FOOD AND GREAT WINES

SANDWICHES

SERVED WITH CHIPS, FRIES, OR SLAW

GRILLED FRESH CATCH

FRESH CATCH FROM THE GULF GRILLED WITH CHRIS' GRILLE SPICE. ASK YOUR SERVER FOR DAILY CHOICES. 18

CHRIS' BURGER

CHRIS' "GRILLE SPICE" IS THE SECRET TO THIS BURGER ~ CHOICE OF CHEDDAR, SWISS, SMOKED GOUDA, OR BLUE, W/CRISPY FRIED ONIONS. ADD BACON FOR \$2. 14

CHRIS' FAMOUS RUBEN "DAGWOOD"

A TRIPLE DECKER ~ PASTRAMI, CORNED BEEF, SWISS, SAUERKRAUT, BREAD & BUTTER PICKLES & RUSSIAN DRESSING ON MARBLE RYE ~ TOASTED. 14

GRILLED CHICKEN SUPREME

JOYCE FARM CHICKEN BREAST BRUSHED WITH A GINGER-SOY SAUCE, TOPPED WITH BACON, SWISS, TOMATO AND A HONEY MUSTARD SPREAD. 14

SALADS

SERVED WITH BREAD

CHICKEN CAESAR

~ GRILLED CHICKEN SLICED AND SERVED WITH CRISPY ROMAINE TOSSED IN OUR CAESAR DRESSING WITH SEASONED CROUTONS & SHREDDED PARMESAN. 15

CAPRESE SALAD

~ FRESH MOZZARELLA & GRAPE TOMATOES, SEASONED WITH EVOO, FRESH BASIL & A TOUCH OF BALSAMIC. 13

Chris' Roasted Corn
& Shrimp Chowder ~ \$8

WILD OLIVES FARMHOUSE SALAD

~ MIXED GREENS, TOMATOES, GREEN ONIONS, BLUE CHEESE, DRIED CRANBERRIES & PECANS WITH SUN-DRIED TOMATO VINAIGRETTE. 12

SAMOS SHRIMP SALAD

~ JUMBO SHRIMP, MIXED GREENS, CUCUMBERS, TOMATOES, ARTICHOKE HEARTS, BLACK OLIVES, GREEN ONIONS & FETA CHEESE WITH A GREEK VINAIGRETTE. 16

PROVENCAL FLATBREADS

WE USE A PISSALADIERE STYLE CRUST FOR OUR PIZZAS - PRODUCING A CRISPY CRUST WITH A CHEWY INTERIOR.

THE MARGHERITA

NAMED FOR ITALY'S QUEEN MARGHERITA IN THE 1800'S. EVOO, TOMATOES, FRESH MOZZARELLA & BASIL. 12

CHIPOLTE BBQ CHICKEN

CHICKEN, FONTINA, BACON, RED PEPPERS, WITH A CHIPOLTE BBQ SAUCE. 14

WILD OLIVES RUSTIC FLATBREAD

MARINARA, FONTINA, FRESH MOZZARELLA, ASPARAGUS, MUSHROOMS, RED ONION & BASIL. 14

PROSCIUTTO, MUSHROOMS & GOAT CHEESE

RED SAUCE, PROSCIUTTO W/MUSHROOMS, GOAT CHEESE & SPRING ONIONS 17

BEVERAGES

PLEASE ASK YOUR SERVER TO SEE OUR BEER AND WINE LIST.

COFFEE, ICED TEA, COKE, DIET COKE, SPRITE

SPECIALTY BEVERAGES ~ LEMONADE, ORANGINA, HANKS ROOT BEER, TONIC & SODA WATER, STILL & SPARKLING BOTTLE WATERS

BOTTLE BEER (IMPORTED/DOMESTIC/CRAFT).

WINES BY THE GLASS AND BOTTLE

VISIT OUR WINE SHOP FOR A GREAT BOTTLE OF WINE
TAKE IT HOME OR ENJOY WITH YOUR MEAL
~ NO CORKAGE FEE FROM OUR SHOP

KIDS ~ 12 AND UNDER PLEASE!
ALL SERVED WITH FRIES ~ \$10

2 BURGER SLIDERS ~
CHICKEN FINGERS ~
PASTA WITH EVOO ~
SMALL PIZZA WITH RED SAUCE & CHEESE ~

◆ DURING CERTAIN TIMES WE LIMIT TAKE-OUT SERVICE TO INSURE OUR "SEATED" GUESTS RECEIVE THEIR MEAL IN A TIMELY MANNER. WE ARE NOT A FAST FOOD RESTAURANT - ALL OF OUR FOOD IS COOKED TO ORDER. PATIENCE IS APPRECIATED WHEN ORDERING TO-GO OR WHEN SEATED.

● CONSUMPTION OF FOODS THAT ARE RAW, UNDERCOOKED OR NOT OTHERWISE PROCESSED TO ELIMINATE PATHOGENS MAY RESULT IN FOOD-BORNE ILLNESS.

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SMALL PLATES

SMALL PLATES ARE DESIGNED FOR ONE OR TWO. SHARE SEVERAL ~ MAKE IT DINNER!

SEARED BLACK PEPPER TUNA

SEARED RARE & SERVED WITH A SEAWEED-EDAMANE SALAD WITH WASABI AIOLI & SLICED GINGER 16

WILD OLIVES FRIED GREEN TOMATOES WITH CRAB

~ TOPPED WITH BACON, CONFETTI SALSA, &
CRAB 16

FRIED GOAT CHEESE & SWEET MANGO CHUTNEY

~ PANKO CRUSTED WITH A ROASTED CORN
SALSA & SWEET MANGO CHUTNEY 14

BRUSCHETTA WITH OLIVE RELISH

~ SLICES OF OUR FLATBREAD SERVED WITH OUR
OLIVE RELISH. 7

CRAB CAKES WITH A RED PEPPER AIOLI

~ PAN SEARED & SERVED OVER A BACON-CORN
SALSA WITH A ROASTED RED PEPPER AIOLI. 18

MOROCCAN SEARED SCALLOPS

~ PAN SEARED IN OLIVE OIL & SPICES & SERVED
WITH A LEMON RELISH. 18

WILD OLIVES FISH TACOS

~ GRILLED CATCH IN THREE SMALL FLOUR
TORTILLAS WITH GUACAMOLE & ROASTED CORN
SALSA. 16

BREAD WITH OLIVE OIL

6

CHEESE & CHARCUTERIE BOARDS ~ \$22

CHEESE PLATES ARE DRESSED WITH MIXED OLIVES, NUTS, & FRESH/DRIED FRUIT, HONEY & 1/2 BAGUETTE WITH OLIVE OIL.
ADDITIONAL HALF BAGUETTE ~ \$3.

CHEESE BOARD - CHOOSE TWO CHEESES (THREE CHEESES - ADD \$3)

~ BLACK DIAMOND CHEDDAR, MANCHEGO, DRUNKEN GOAT, FRENCH BRIE, BLUE CHEESE, SMOKED GOUDA,
VELLA JACK.

CHARCUTERIE ~ ADD TO BOARD \$3 EACH.

~ PROSCIUTTO, SOPRESSATA, DRY SALAMI, COPPA, TEXAS WILD BOAR SALAMI, CABERNET SALAMI

- WE MAY RUN SHORT ON SOME OF OUR SPECIALTY CHEESES OR MEATS DUE TO AVAILABILITY. A SIMILAR SELECTION WILL BE SUBSTITUTED. * OLIVES NATURALLY HAVE PITS & FOODS MADE WITH OLIVES MAY CONTAIN PITS ~ PLEASE KEEP THIS IN CONSIDERATION WITH EATING CERTAIN FOODS.

DINNER

SERVED 5 - CLOSED

ASK YOUR SERVER FOR FRESH FISH CHOICES.

BRONZED SEARED CATCH

OVER A FIRE ROASTED CORN, WHITE & BLACK BEAN WARM SALSA. 34

GREEK STYLE CATCH TOPPED WITH SHRIMP

GRILLED CATCH & SHRIMP SERVED OVER A BLEND OF TOMATOES, ARTICHOKE, OLIVES & FETA CHEESE. 38

PAPRIKA CHICKEN WITH PANCETTA

JOYCE FARMS CHICKEN BREAST LIGHTLY COATED WITH PAPRIKA FLOUR & SERVED OVER A SPRING RISOTTO WITH A
MUSHROOM SAUTÉ'. 30

RIBEYE - HANDCUT, U.S. PRIME

MARBLED 12 OZ RIBEYE TOPPED WITH THIN CRISPY ONIONS WITH CHEF'S VEGETABLE. 42

PRIME FILET PAN SEARED

PRIME BEEF (6OZ) ~ SEARED IN BUTTER & OLIVE OIL, AND FINISHED IN THE OVEN, SERVED WITH CHEF'S VEGETABLE
AND CRISPY ONIONS. 42

BROWN BUTTER SCALLOPS WITH RAJAS RELISH

SCALLOPS SEARED WITH SEASONED BUTTER AND SERVED OVER A PEPPER, GINGER & CITRUS RELISH WITH RISOTTO.
38

RUSTIC TOMATO RAGOUT'

PASTA TOPPED WITH SAUTÉED EGGPLANT, TOMATOES, ONIONS, ARTICHOKE, OLIVES AND FETA CHEESE. 28

Wine Tasting ~ Fridays
5 ~ 7

★ ALL MENU PRICES ARE SUBJECT TO CHANGE.

ALLERGIES?? OUR KITCHEN IS NOT GLUTEN OR NUT FREE - CUSTOMERS WITH ALLERGIC CONCERNS SHOULD BE AWARE THAT WE MAY NOT BE ABLE TO ACCOMMODATE YOUR NEEDS.

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