

WILD OLIVES



APPETIZERS

SEARED BLACK PEPPER TUNA

~ SEARED TUNA (RARE), WASABI AIOLI & SLICED GINGER 16

PANKO CRUSTED FRIED GOAT CHEESE

~ WITH A ROASTED CORN SALSA & SWEET MANGO CHUTNEY 12

CRAB CAKES WITH RED PEPPER AIOLI

~ CHRIS' LUMP CRAB CAKES PAN SEARED 17

MOROCCAN SCALLOPS W/A LEMON RELISH

~ SCALLOPS PAN SEARED IN OLIVE OIL & SPICES. 17

WHITE BEAN & TOMATO RAGU

~ TOMATOES W/WHITE BEANS SAUTÉED WITH GARLIC & OLIVE OIL, SERVED OVER CREAMY POLENTA. 10

BRUSCHETTA WITH OLIVE RELISH

~ SLICES OF PROVENCAL FLATBREAD SEASONED WITH OLIVE OIL, & SERVED WITH AN OLIVE RELISH. 8

BREAD WITH OLIVE OIL

HALF BAGUETTE & SEASONED OLIVE OIL FOR DIPPING 6

CHEESE & CHARCUTERIE BOARDS

CHEESE PLATES ARE DRESSED WITH MIXED OLIVES, NUTS, & FRESH/DRIED FRUIT, HONEY & BREAD WITH OLIVE OIL.

CHEESE BOARD - CHOOSE TWO CHEESES

CHOICES ~ BLACK DIAMOND CHEDDAR, AGED VELLA JACK, MANCHEGO, COMTE, DRUNKEN GOAT, CYPRESS GROVE CHEVE, FRENCH BRIE, PT REYES BLUE, MAYTAG BLUE, COTSWOLD, SMOKED GOUDA. 22

CHARCUTERIE ~ ADD TO CHEESE BOARD FOR \$3 EACH.

~ PROSCIUTTO, SOPRESSATA, DRY SALAMI, COPPA, PEPPERONI

☺ WE MAY RUN SHORT ON SOME OF OUR SPECIALTY CHEESES OR MEATS DUE TO AVAILABILITY. A SIMILAR SELECTION WILL BE SUBSTITUTED.

PROVENCAL FLATBREADS

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

ADD-ON ~ MEAT ~ \$3 & CHEESE ~ \$2

CHICKEN CALIFORNIA WHITE

~ PARMESAN SAUCE, CHICKEN, ARTICHOKE HEARTS, TOMATOES, MOZZ CHEESE & FRESH BASIL. 19

MARGHERITA

~ NAMED FOR ITALY'S QUEEN MARGHERITA IN THE 1800'S. EVOO, TOMATOES, MOZZARELLA & FRESH BASIL. 16

THE DELUXE MEAT LOVERS

~ RED SAUCE, PEPPERONI, ITALIAN SAUSAGE, BACON, SWEET PEPPERS, MUSHROOMS, TOMATOES, ONIONS, MOZZARELLA & PARMESAN. 21

PROSCIUTTO, MUSHROOMS & GOAT CHEESE

~ PARMESAN SAUCE, PROSCIUTTO W/MUSHROOMS, GOAT CHEESE & SPRING ONIONS 19

FOUR CHEESE

EVOO, PARMESAN, GORGONZOLA, MOZZARELLA AND SMOKED GOUDA. 17

BEVERAGES

COKE, SPRIT, ORANGE, MR. PIBB

SPECIALTY BEVERAGES ~ LEMONADE, ORIGINAL, HANKS SODAS, TONIC & SODA WATER

TEA AND COFFEE

BOTTLED WATER - STILL AND SPARKLING

~ APOLLINARIS, AQUA PANNA, EVIAN, FIJI, ICELANDIC, PELLEGRINO, PERRIER, SMART WATER.

BEER AND WINE ~ BOTTLE AND GLASS

~ PLEASE SEE OUR SEPARATE BEER AND WINE LIST ON THIS MENU.

JUST FOR KIDS!!

CHEESE & RED PIZZA - 8"

~ THIN-CRUST ~ RED SAUCE & CHEESE 9

CHICKEN FINGERS

~ 3 FINGERS WITH FRIES 9

KIDS' PASTA

~ TOSSED WITH OLIVE OIL OR MARINARA. 9

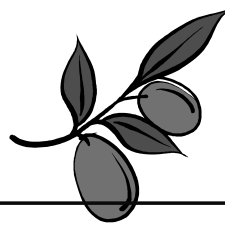
*Wine Tasting Friday 4 ~ 6
with Live Music*

VENDORS THAT SUPPLY OUR PRODUCTS:

WATERSTREET SEAFOOD - APALACHICOLA, JOYCE FARMS - WINSTON-SALEM, N.C., CITY PRODUCE - DESTIN, HALPRENS, ATLANTA, GA, GOURMET FOODS IMPORTERS - ATLANTA, GEORGIA

☺ ALLERGIES?? PLEASE INQUIRE ~ WE ARE NOT GLUTEN OR NUT FREE. CUSTOMERS WITH SEVERE ALLERGIC ISSUES ARE WELCOME TO BRING IN PREPARED FOOD.

WILD OLIVES



SANDWICHES

SANDWICHES SERVED WITH FRIES, COLESLAW OR ZAPPS. (TOMATO & ONION SERVED UPON REQUEST.)

GRILLED FRESH CATCH SANDWICH

~ FRESH CATCH FROM THE GULF GRILLED WITH CHRIS' GRILLE SPICE. 18

CHRIS' BURGER

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

GRILLED CHICKEN SUPREME

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

WILD OLIVES FISH TACOS

~ GRILLED CATCH IN A FLOUR TORTILLAS WITH GUACAMOLE & ROASTED CORN SALSA. 18

CHRIS' FAMOUS RUBEN "DAGWOOD"

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

BISTRO BURGER SLIDERS

~ TWO MINI BURGERS, TOPPED WITH CHOICE OF CHEESE, CRISPY ONIONS. 10

☺ OUR FOOD IS COOKED TO ORDER ~ REQUEST FOR BURGERS COOKED "WELL ~ DONE" WILL REQUIRE LONGER COOK TIMES.

SALADS & SOUP

SERVED WITH BAGUETTE

CHRIS' ROASTED CORN & SHRIMP CHOWDER

~ CUP OR BOWL 5/7

FRIED GREEN TOMATOES W/CRAB

~ FRIED GREEN TOMATOS, BACON, GRAPE TOMATOES, LUMP CRAB MEAT - SERVED WITH A WASABI AIOLI. 16

TUNA WITH WHITE BEANS & TOMATOES

~ SUSHI GRADE TUNA, SERVED RARE WITH GRAPE TOMATOES, OLIVES AND WHITE BEANS, WITH MIXED GREENS TOSSED IN A LEMON~BALSAMIC VINAIGRETTE. 14

WILD OLIVES FARMHOUSE SALAD

~ MIXED GREENS, TOMATOES, GREEN ONIONS, BLUE CHEESE, DRIED CRANBERRIES & PECANS, & 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

CHICKEN CAESAR SALAD

~ JOYCE FARM CHICKEN BREAST GRILLED, ROMAINE & CROUTONS. 14

DINNER

SERVED 5 - CLOSED

BRONZED FRESH CATCH

WITH ROASTED CORN, FIRE ROASTED TOMATOES AND BLACK BEANS. 30

MEDITERRANEAN CATCH WITH SHRIMP

A GREEK SAUTÉ (TOMATOES, ARTICHOKE, OLIVES) WITH FETA CHEESE AND JUMBO SHRIMP. 32

PAPRIKA CHICKEN WITH PANCETTA

JOYCE FARMS CHICKEN BREAST LIGHTLY DUSTED WITH PAPRIKA FLOUR & SERVED OVER RISOTTO WITH A SAUTÉ OF PANCETTA, MUSHROOMS, SCALLIONS. 30

CHICKEN OVER PASTA ALFREDO

JOYCE FARM CHICKEN BREAST, OVER PASTA ALFREDO, SWEET PEAS & SCALLIONS 29

BROWN BUTTER SCALLOPS WITH RAJAS RELISH

SCALLOPS SEARED AND SERVED WITH RISOTTO AND A PEPPER, GINGER & CITRUS RELISH. 32

RIBEYE - HANDCUT, U.S. PRIME

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

PRIME FILET ~ IRON CRUSTED

PRIME 6 OZ FILET ~ TOPPED WITH MAYTAG BLUE CHEESE, WITH CHEF'S VEGETABLE & THIN CRISPY ONIONS. 42

LIME GARLIC SHRIMP

TAIL-ON JUMBO SHRIMP SAUTÉED AND SERVED OVER PASTA. 30

SIDES & SALADS

~ POLENTA WITH SAUTÉED MUSHROOMS 10

~ FRIED EGGPLANT WITH MARINARA SAUCE 10

~ CHEF'S FRESH VEGETABLE 10

~ MASHED POTATOES WITH BLUE CHEESE 10

~ CEASAR SALAD 8

~ MIXED GREEN SALAD 8

~ RISOTTO, WITH SWEET PEAS 10

~ PASTA A'LA CRUDA 10

WINE BY THE GLASS

PARENTS - IN OUR EFFORT TO MAKE SURE ALL GUESTS ENJOY THEIR DINING EXPERIENCE WITH US WE ASK THAT YOU PLEASE KEEP YOUR CHILDREN IN THEIR SEATS AND VOICES SOFT. WE APPRECIATE YOUR COOPERATION AND CONSIDERATION OF OTHER GUESTS. THANK YOU, CHRIS AND IVY

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