



APPETIZERS

ESCARGOT BOURGUIGNON 14

Jumbo snails sautéed in a chardonnay, maitre d'hotel garlic butter with champignon mushrooms, served with garlic crostini.

CHARGRILLED OCTOPUS 14

Served with pan roasted marbled potatoes and finished with our scampi sauce.

MOZZARELLA CAPRESE 13

Fresh mozzarella cheese layered with red beefsteak tomatoes drizzled with extra virgin olive oil, balsamic glaze and garnished with fresh basil.

OYSTER ROCKEFELLER 19

Topped with our pernod spinach stuffing, baked with mozzarella cheese.

POINT JUDITH CALAMARI 14

Lightly dusted flash fried Point Judith calamari with hot cherry peppers, onions, bell peppers and chorizo, served with our signature marinara sauce.

MUSSELS 13

Black mussels with a lemon grass tomato broth served with a garlic crostini.

CRAB CAKES 15

Pan seared jumbo lump crab cakes topped with chipotle aioli.

*OYSTERS ON THE HALF SHELL HALF DOZEN 17 | ONE DOZEN 32

JUMBO SHRIMP COCKTAIL 15

Jumbo shrimp served with cocktail sauce and lemon.

SOUPS & SALADS

NE CLAM CHOWDER 7

CHICKEN & SAUSAGE GUMBO 8

OLYMPIA'S GREEK SALAD 14 *9 with entrée*

Baby greens topped with red onions, cucumbers, bell peppers, tomatoes, pepperoni's, kalamata olives and feta cheese with a Greek vinaigrette dressing.

THE ULTIMATE SALAD 14 *9 with entrée*

Baby greens with tomatoes, red onions, cucumbers, bleu cheese crumbles, peppers, mandarin oranges and dried cranberries with a raspberry vinaigrette dressing.

GARDEN SALAD 10 *8 with entrée*

Baby greens accompanied by tomatoes, red onions, cucumbers, black olives, carrots and croutons, with your choice of balsamic vinaigrette, bleu cheese dressing or raspberry vinaigrette.

CAESAR SALAD 14 *9 with entrée*

Chopped hearts of romaine lettuce tossed with our creamy Caesar dressing, shaved parmesan cheese and croutons.

Add to any Salad - Grilled or Blackened

Chicken 10 | Salmon 18 | Shrimp 14 | Grouper 21

FROM THE LAND

*PRIME RIB

Queen 37 King 43

Herb crusted slow roasted beef, served with au-jus & horseradish sauce. Mashed Potato or Baked Potato, Vegetable of the Day, Popover.

*8OZ FILET MIGNON 55

USDA Choice Filet grilled and served with a mushroom cognac demi glace. Mashed Potato or Baked Potato, Vegetable of the Day.

*10OZ SIRLOIN 36

USDA Choice Sirloin cooked to your liking served with a mushroom cognac demi glace. Mashed Potato or Baked Potato, Vegetable of the Day.

ACCOMPANIMENTS

BEARNAISE 5

A French classic, white wine, egg yolks, butter, tarragon, shallots and black pepper.

CRUSTED BLUE CHEESE 5

Blue cheese crumble blend with herbs and spices, melted on your steak.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.



CHEF'S FEATURES

CRISPY DUCK 36

Crispy roasted half duck served with mashed potatoes and bok choy, finished with our pan Asian sauce.

GROUPEL FRANCSE 36

Gulf grouper lightly floured, dipped in egg batter and pan-fried with a white wine lemon butter sauce. Served over fettuccini.

MAHI MAHI 36

Pan seared, topped with a spiced rum sauce, served with citrus rice and asparagus.

*DAY BOAT SCALLOPS 45

Jumbo sea scallops pan seared placed atop a delicate citrus beurre blanc, served with citrus rice and steamed snow peas.

SPICED PECAN & CRANBERRY CRUSTED GROUPEL 36

Baked fresh grouper encrusted with pecans & cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus rice.

*SESAME CRUSTED YELLOWFIN TUNA 38

Seared sesame crusted sushi grade tuna finished with Thai chili sauce, teriyaki glaze and wasabi aioli, served with Thai rice and steamed snow peas.

GROUPEL CAPRESE 37

Baked fresh Florida grouper topped with basil, tomatoes and fresh mozzarella, drizzled with a balsamic glaze and lemon extra virgin olive oil served over creamy risotto.

MISO TERIYAKI SEA BASS 43

Fresh flaky Chilean sea bass glazed with our miso teriyaki sauce, served with Thai rice and steamed snow peas.

SHRIMP MEDITERRANEAN 38

Jumbo shrimp sautéed with lump crab meat in a caper, artichoke heart, sundried tomato, lemon butter sauce. Served with creamy risotto.

FROM THE SEA

Choose your favorite seafood, preparation and sauce.

SEAFOOD

- *Salmon 26
- Shrimp 32
- Grouper 34
- Mahi Mahi 34
- Scallops 42

PREPARATION

- Grilled
- Blackened
- Fried
- Caribbean Jerk
- Seared

SAUCE

- Citrus Beurre Blanc
- Pan Asian
- Tropical Fruit Salsa
- Lemon Butter

Served with your choice of two sides:

Baked Potato, Mashed Potato, Steak Fries, Vegetable of the Day, Citrus or Thai Rice

RECOMMENDED CHEF SIDES

LOADED BAKED POTATO 5

Stuffed with cheddar jack cheese and applewood smoked bacon.

ASPARAGUS 5

Served with our key lime hollandaise sauce.

BOK CHOY 5

Pan seared with a hint of soy sauce.

MUSHROOM RISOTTO 5

Creamy risotto mixed with sautéed mushrooms and a dash of garlic.

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