FRESH CATCH
BISTRO

APPETIZERS

CRAB CAKES 16
Pan seared jumbo lump crab cakes topped with chipotle aioli.

ZUCCHINI BLOSSOMS 13
Lightly battered zucchini blossom stuffed with mascarpone and ricotta cheese.

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.

POINT JUDITH CALAMARI 15
Lightly dusted flash fried Point Judith calamari with hot cherry peppers, onions, bell peppers and chorizo, served with our signature marinara sauce.

MUSSELS 14
Black mussels with a lemon grass tomato broth served with a garlic crostini.

JUMBO SHRIMP COCKTAIL 16
Jumbo shrimp served with cocktail sauce and lemon.

OYSTER ROCKEFELLER 19
Topped with our pernod spinach stuffing, baked with mozzarella cheese.

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

SOUPS

NE CLAM CHOWDER 9
Generations old family recipe passed down from our New England ancestors.

SOUP DU JOUR 9

SALADS

OLYMPIA'S GREEK SALAD 14 *9 with entrée*
Baby greens topped with red onions, cucumbers, bell peppers, tomatoes, pepperoncini, 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 9 | Salmon 15 | Shrimp 12 | Grouper 19

FROM THE LAND

***8OZ FILET MIGNON 56**
USDA Choice Filet grilled and served with a mushroom cognac demi glace. Mashed Potato or Baked Potato, Vegetable of the Day.

***12OZ NEW YORK STRIP 42**
Choice Center Cut Steak cooked to your liking served with a mushroom cognac demi glace. Mashed Potato or Baked Potato, Vegetable of the Day.

***WAGYU BURGER 24**
8oz wagyu patty, choice of american, swiss or mozzarella cheese topped with grilled mushroom and caramelized onions with a choice of two sides - potato croquettes, French fries, cole slaw or potato salad.

CHICKEN CORDON BLEU 30
Chicken breast filled with ham and swiss cheese and topped with a portobello mushroom, thyme and shallots cream sauce served with potato croquettes and asparagus.

ACCOMPANIMENTS

BEARNAISE 5
A French classic, white wine, egg yolks, butter, tarragon, shallots and black pepper.

CRUSTED BLEU 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.
If unsure of your risk, consult a physician..

FRESH CATCH
BISTRO

CHEF'S FEATURES

SPICED PECAN & CRANBERRY CRUSTED GROUPER 40
Baked fresh grouper encrusted with pecans & cranberries, topped with tropical fruit salsa and sweet chili drizzle, served with citrus rice.

GROUPER CAPRESE 39
Baked fresh Florida grouper topped with basil, tomatoes and fresh mozzarella, drizzled with a balsamic glaze, lemon and extra virgin olive oil served over creamy risotto.

BAKED STUFFED GROUPER 43
Gulf Grouper with a lump crab meat stuffing topped with lobster sauce with citrus rice and Chef's vegetables on the side.

SNAPPER 39
Pan seared snapper topped with a cajun shrimp sauce served with risotto and Chef's vegetables.

*SESAME CRUSTED YELLOWFIN TUNA 40
Seared sesame crusted sushi grade tuna finished with a Thai chili sauce, teriyaki glaze and wasabi aioli, served with Thai rice and Chef's vegetables.

MAHI MAHI PICCATA 36
Pan seared Mahi Mahi in a savory lemon butter sauce with garlic and capers served with citrus rice and asparagus

*DAY BOAT SCALLOPS 48
Jumbo sea scallops pan seared placed atop a delicate citrus beurre blanc, served with citrus rice and Chef's vegetables.

MISO TERIYAKI SEA BASS 48
Fresh flaky Chilean sea bass glazed with our miso teriyaki sauce, served with Thai rice and Chef's vegetables.

SHRIMP MEDITERRANEAN 42
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 32
- Shrimp 32
- Grouper 34
- Snapper 34
- Scallops 45

PREPARATION
- Grilled
- Blackened
- Fried
- Caribbean Jerk
- Seared

SAUCE
- Citrus Ginger Glaze
- Pan Asian
- Tropical Fruit Salsa
- Lemon Butter
- Honey Glaze

Served with your choice of two sides:
Baked Potato, Mashed Potato, Potato Croquettes, Vegetable of the Day, Citrus or Thai Rice

RECOMMENDED CHEF SIDES

LOADED BAKED POTATO 7
Stuffed with cheddar jack cheese and applewood smoked bacon.

ASPARAGUS 7
Served with our key lime hollandaise sauce.

POTATO CROQUETTES 7
Mashed potatoes mixed with mozzarella, Parmesan, and colby jack cheese lightly coated with Italian bread crumbs and fried.

MUSHROOM RISOTTO 7
Creamy risotto mixed with sautéed mushrooms and a dash of garlic.

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