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## BREAD, SOUP & SALAD

**The Baker's Focaccia** 5  
rosemary, sea salt, Sicilian olive oil  
| add burrata, oregano & candied pistachios 6

**Littleneck Clam Chowder** 15  
North Country bacon, local  
littleneck clams

**French Onion Soup** 12  
green apple, crostini, gruyere

**Caesar Salad** 17  
Little Leaf Farm's romaine,  
Caesar dressing, parmigiano  
crisps, focaccia croutons, white  
marinated anchovy

**House Salad** 16  
artisanal greens, cucumbers, cherry  
tomatoes, shallots, carrots, croutons,  
Salty Sea feta, rotating dressing

### Salad Add-Ons

Shrimp 12 / Salmon 16 / Scallops MKT  
Hanger Steak 17 / Grilled Chicken Breast 10

## APPETIZERS

**Tuna Nachos** 18  
tajin-dusted wonton chips, sesame-  
crusted ahi tuna, ginger pico de gallo,  
sriracha aioli, sweet soy glaze, scallions

**Maryland-Style Crab Cakes** 17  
jumbo lump crab, remoulade,  
microgreens, lemon

**Sausage & Peppers Arancini** 16  
cherry & black garlic emulsion

**Oysters Rockefeller (5)** 21  
spinach, bacon, bechamel,  
toasted bread crumbs

**Smoked Chicken Wings (6)** 15  
chef's rotating preparation

**Fig-Glazed Brussel Sprouts** 16  
North Country bacon lardons,  
whipped ricotta, fig vincotto

**Scallops & Bacon** MKT  
pan-seared NB scallops,  
bacon jam, maple-soy glaze

**Mussels New Bedford** 18  
chouriço, peppers, onions & garlic,  
kale, pimenta moida, grilled focaccia

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## ENTREES FROM THE SEA

**Faroe Island Salmon** 34  
maple-soy glazed, sweet potato  
puree, grilled broccolini

**Seared NBMA Scallops** MKT  
roasted pear & gorgonzola risotto,  
candied pecans, red wine vincotto

**New Orleans' Style Shrimp** 28  
butter, worcestershire, lemon,  
creamy polenta, pickled vegetables

**Lobster Mac & Cheese** 40  
orecchiette, quattro formaggi,  
lobster claw & knuckle,  
bacon lardons, miso pangrattato

**Swordfish Puttanesca** 32  
marinated & grilled swordfish, fresh  
bucatini, aromatic & spicy tomato sauce

### White Fish of the Day

**Miso-Brown-Butter Crust** 28  
pastinaca & grilled broccolini

**alla Milanese** 28  
panko-crusted, basil tartar, arugula,  
fennel-apple-cabbage slaw

## ENTREES FROM THE LAND

**Lomo Saltado** 30  
Peruvian-style beef stir-fry tossed  
with house fries and pan gravy

**Bell & Evan's Duck Breast** 39  
coffee-rubbed, sweet potato puree,  
broccolini, blackberry balsamic  
reduction

**Olivia's Wagyu Burger** 24  
Cabot pepper jack, bacon jam, shredded  
iceberg, piquillo aioli, Baker's bun  
side fries or house salad

**Chicken Parm** 26  
Bell & Evan's chicken cutlet, orrechiette,  
marinara, mozzarella & parmigiano

**Steak Frites** 34  
8 oz. marinated hanger steak, house  
fries, mushroom cognac demi-glace

### Sides

Side House Salad 7 / Side Caesar Salad 10  
Honey-glazed Rainbow Carrots 5  
Sweet Potato Puree or Parsnip Puree 5  
House Fries 5 / Parm Truffle Fries 8  
Brussels Sprouts 5 / Broccolini 7 / Mac & Cheese 14  
Roasted Pear & Gorgonzola Risotto 9

*Executive Chef: Matthew Hancock*

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness. Before  
ordering, please inform your server if a person in your party has a  
food allergy.

**Olivia's**

A NEIGHBORHOOD RESTAURANT