
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

Jumbo Shrimp Cocktail 4 ea
court-bullion poached,
orange cocktail sauce

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

Fried Calamari 18
thai chili, yuzu & black garlic aioli

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

Clams New Bedford 18
littleneck clams, chouriço, aromatics,
white wine & butter, grilled focaccia

ENTREES FROM THE SEA

Faroe Island Blackened Salmon 34
sauce escabèche, fingerling potatoes,
grilled broccolini

Seared NBMA Scallops MKT
North Country bacon, blood orange
gastrique, fennel salad, avocado,
citrus suprêmes, lemon & evoo

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

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

White Fish of the Day 28

Miso-Brown-Butter Crust pastinaca &
grilled broccolini

Beer-Battered
fries, tartar, 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

Chicken Milanese 28
Bell & Evans chicken cutlet, burrata
and arugula salad with shallots,
cherry tomatoes, croutons and
honey-basil balsamic

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

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

Steak Frites 35
8 oz. marinated hanger steak with jeow
som, frites, yuzu & black garlic aioli

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

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.

Executive Chef: Matthew Hancock

Olivia's

A NEIGHBORHOOD RESTAURANT