

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	
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	
Wedge Salad	18
baby iceberg, candied bacon, heirloom cherry tomatoes, pickled red onions, gorgonzola, roasted garlic & dill ranch	
Salad Add-Ons	
Shrimp 12 / Salmon 16 Hanger Steak 17 / Grilled Chicken Breast 10	

APPETIZERS

Jumbo Shrimp Cocktail	4 ea
court-bullion poached, orange cocktail sauce	
Spicy Tuna Nachos	17
tajin-dusted wonton chips, sesame- encrusted ahi tuna, pickled ginger & veggie relish, sriracha lime aioli, soy pearls	
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	
Shrimp Scampi	29
fresh garganelli pasta, garlic, white wine, lemon, butter, tomatoes, basil, focaccia	
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 Fish 'N Chips 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 Sweet Potato or Parsnip Puree 5 House Fries 6 / 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

BUBBLES

prosecco, Mionetto , Valdobbiadene, Italy	split 13 / 40
moscato d’asti, Vietti , Italy (Frizzante)	12 / 44
champagne, Gran Cuvee Brut, Moutard , France	75
champagne, Lanson , France	90

WHITE WINE

reisling, Dr. Loosen , Mosel, Germany	10 / 36
pinot grigio (<i>organic</i>), Hofstadter , Alto Adige, Italy	12 / 44
sauvignon blanc (<i>organic</i>), Walnut Block , New Zealand	12 / 44
sancerre, Antoine De La Farge , Loire Valley, France	19 / 72
chardonnay, Domaine de Colonat , Beaujolais, France	13 / 48
chardonnay, Kendall-Jackson Estate , Santa Maria Valley, CA	15 / 56
albariño, Feñto , Ríax Baixas, Spain	60
chablis, Domaine Nathalie & Gilles Fevres , Burgundy, France	68
chard, sauv. blanc, chenin, Lieu Dit , Santa Barbara County, CA	52
vinho branco/Maria Gomes, Luis Pato , Bairrada. Portugal	58

ROSÉ

syrah, cab. sauv., grenache (<i>organic</i>), Bargemone , Provence	15 / 56
montepulciano, ‘Cerasuolo,” Gran Sasso , Abruzzo, Italy	13 / 48
pinot noir Sancerre (<i>organic</i>), Francois Crochet , Loire Valley, France	75

RED WINE

pinot noir, En Coteaux , Pays d’oc, France	14 / 52
nebbiolo, Clare J.C. (<i>chilled</i>), GD Vajra , Piedmont, Italy	15 / 56
vinhas de xisto, Monte da Ravasqueira , Douro, Portugal	12 / 44
cabernet, Two Mountain , Yakima Valley, WA	16 / 60
shiraz, merlot blend, Babylonstoren , South Africa	14 / 52
pinot noir (<i>organic</i>), Cooper Hill , Willamette Valley, OR	60
montepulciano d’Abruzzo (<i>organic</i>), Jasci , Abruzzo, Italy	40
nebbiolo (<i>organic</i>), GD Vajra , Langhe, Piedmont, Italy	56
zinfandel, petit sirah, Caymus-Suisun Walking Fool , CA	85
cabernet, Jordan , Alexander Valley ~ Sonoma, CA	80
cabernet, Loren Crossing , Napa Valley, California	64
GSM blend, Chateau Pegau , Cotes du Rhone, France	60
sangiovese (<i>organic</i>) Rosso di Montalcino, La Fiorita , Italy	70
barolo, “Ravera,” (<i>organic</i>) GD Vajra , Piedmont, Italy	100

BEER ON TAP

Golden Flounder Ale (4.2%), Buzzards Bay , Westport	7
Kentucky Bourbon Barrel Ale (8.2%), Altech Brewing , KY	9
Maine Lunch IPA (7%), Maine Beer Company , Maine	13
Champ Lager (5%), Mast Landing , Maine	7

BEER & CIDER (CAN/BOTTLE)

Non Alcoholic Beer, rotating selection	p.a
Tips Up Semi-Dry (16 oz), Stowe Cider , Vermont	9
Cider Donut, Hudson North Cider , New York	7
Rally Session IPA (16 oz), Austin Street Brewery , ME	9
Buddha Pale Ale (16 oz), Wash Ashore Beer Co. , RI	9
Ginger Libation (16 oz), Artisan Beverage CoOp , MA	10
Rickey Sour (16 oz), Night Shift Brewing , MA	8
Organic Chocolate Stout (12 oz), Sam Smith , England	10
Out Here NEIPA (16 oz), Mast Landing , ME	10

SIGNATURE COCKTAILS

First Impression 15

Ketel One, green Chartreuse, lemon & ginger

The New Dirty 14

dill-infused Misguided gin, salt & vinegar, dill oil, cornichon

Painkiller 15

clarified: blended Caribbean rum, alspice dram, cream of coconut, orange, pineapple, lime
contains traces of dairy

Pineapple Brasa 16

mint & jalapeno infused
Misguided tequila, charred pineapple, kleos mastiha, lime

Dragon Water 15

Del Maguey Vida mezcal, dragon fruit, ancho reyes, lemon, egg white

Banana Bread Old Fashioned 16

brown-butter fat-washed Mad River bourbon, caramelized banana cordial, black walnut bitters

Secret Agent 12

Misguided whiskey, 9 Bar espresso, Meletti amaro, simple, nutmeg

Hugo No. 5 14

passion fruit, licor 43, elderflower, prosecco

Delayed Flight 14

Mad River bourbon, aperol, yuzu, lemon, fernet branca

SPIRIT-FREE

NAPerol Spritz 14

Mionetto apertivo, alc-removed sparkling wine, soda water

Charred Pineapple “No”jito 8

charred pineapple, mint, simple, lime, club soda

Mionetto Sparkling Wine (200 ml) 13

Wolffer Sparkling Rose (200 ml) 12

Resident Mixologist: Raquel Almeida

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