

SMALL PLATES

- TWISTED OLIVES \$11**
panko-crusted, housemade chorizo, parmigiano-reggiano, garlic aioli
- WHIPPED RICOTTA CROSTINI \$11**
Preserved lemon relish
- EDAMAME HUMMUS \$9.5**
sesame chips
- TUNA TARTARE* \$16.5** 
caper, shallot, tomato, lemon aioli, avocado
- CALAMARI \$13.5**
Thai lime dipping sauce, Thai bbq sauce
- BUFFALO CHICKEN ARANCINI \$11.5**
blue cheese, broad street wing sauce
- FRENCH ONION SOUP DUMPLINGS \$14.5**
- GRILLED ARTICHOKE \$12.5**
house-smoked tomato vinaigrette, baby greens
- BUTTERNUT SQUASH \$11.5**
tempura-battered squash, pickled chile, sage honey, parmigiano-reggiano
- LAMB MEATBALLS \$14**
Moroccan spiced meatballs, a garlic yogurt sauce
- SHORT RIB RAVIOLI \$13**
braised short rib, caramelized onion, madeira cream
- GRILLED OCTOPUS \$15** 
oregano olive oil citrus vinaigrette
- TWISTED BLUE BRISKET \$14**
house-smoked brisket, garlic bruschetta, blue cheese sauce
- CRAB CAKE \$M/P**
lemon aioli, remoulade sauce
- ASIAN CRACKLING SHRIMP \$14.5**
jumbo shrimp, sweet, garlic chile sauce
- SEARED PROSCIUTTO WRAPPED TUNA \$16.5** 
limoncello, shallots, caper, garlic butter, roasted tomato, micro greens

ADD OUR STARCH DU JOUR AND VEGETABLES FOR \$6 MORE

PIZZA

- MARGHERITA \$15**
pomodoro sauce, fresh mozzarella, basil oil, parmigiano reggiano
- TWISTED MARGHERITA \$15**
smoked tomato sauce, fresh mozzarella, parmigiano-reggiano, basil oil
- PROSCIUTTO \$18**
pomodoro sauce, prosciutto, arugula, parmigiano-reggiano, white truffle oil, egg
- GREEK PIZZA \$18**
pomodoro sauce, parmigiano-reggiano, red onion, red pepper, kalamata olives, shaved fennel, soppressata, feta

ENTREES

- TWISTED PENNE PRIMAVERA \$27**
shrimp, tomato, artichoke, spinach, scallion, basil, garlic, lemon juice, balsamic
- ROASTED MARINATED CHICKEN \$26** 
tomato, capers, pine nuts, olives, white wine, mushroom, sauteed spinach, scallion rice
- STEAK ON A STONE \$M/P** 
raw filet mignon on a 600° granite stone, porcini mushroom sauce, blue cheese sauce, sea salt, garlic, starch du jour, vegetable
ADD CHEF'S BALSAMIC STEAK SAUCE \$2
- SUPER LUMP CRAB CAKES \$M/P**
2 crab cakes, lemon aioli, remoulade, starch du jour, vegetable
- AHI TUNA \$29** 
seared tuna, tomato, capers, green peppercorn, white balsamic, olive oil, starch du jour, vegetable
- BRAISED LAMB SHANK \$31**
slow-roasted lamb, rosemary red wine sauce, mushroom risotto, vegetable
- CALAMARETTI PASTA \$29**
calamari, shrimp, scallops, vodka cream sauce
- THAI BBQ SALMON \$29** 
wakame salad, pickled ginger, thai bbq sauce, forbidden rice
- GRILLED RIBEYE \$32** 
Pomegranate balsamic, red wine reduction, starch du jour, vegetable
- SKIRT STEAK \$31**
marinated skirt steak, plantain fried rice, sweet soy glaze, vegetable
- BACON WRAPPED PORK MIGNON \$28** 
chili maple glaze, bok choy, avocado veggie spring roll
- PAN ROASTED BARRAMUNDI \$29** 
filet of barramundi, toasted almond, red grapes, lemon beurre blanc, starch du jour, vegetable
- GRILLED PACU FISH RIBS \$28** 
pacu ribs, citrus bbq glaze, spicy slaw, tico black bean rice
- FISH TACOS \$23.5** 
grilled mahi mahi, tico black bean rice, vegetable, lizano salsa
- TWISTED OLIVE'S HOUSE BLEND BURGER* \$15**
cheddar, caramelized onion, lettuce, tomato, kaiser roll
ADD FRIED EGG \$1

SALADS

- HOUSE SALAD \$6** 
baby greens, red onion, tomato, bell pepper, cucumber, carrot, balsamic vinaigrette
- BABY GREENS**
SMALL \$8 | LARGE \$10 
baby greens, tomato, candied walnuts, feta, raisin, balsamic vinaigrette
- CAESAR SALAD***
SMALL \$8 | LARGE \$10 
romaine, garlic croutons, parmigiano-reggiano, caesar dressing
- ORGANIC KALE SALAD* \$16.5** 
butter roasted marcona almonds, avocado, shaved pecorino, hearts of palm, tomato, raspberry balsamic dressing
- GRILLED SHRIMP SALAD \$16.5** 
romaine, hearts of palm, avocado, tomato, red onion, feta, smoked tomato vinaigrette
- GREEK ITALIAN CHOPPED SALAD \$15.5** 
romaine, garbanzo, red pepper, fennel, tomato, onion, soppressata, feta, olives, oregano white balsamic vinaigrette
- PORK BELLY SALAD \$16.5**
bibb lettuce, honey crisp apple, fried cheese curd, crisp pork belly, tomato, onion, toasted hazelnuts, sherry vinaigrette


ADD CHICKEN \$7, SHRIMP \$8 OR SALMON \$11 TO ANY SALAD

SOUPS

- SOUP DU JOUR**
CUP \$5 | BOWL \$6
- CRAB BISQUE**
CUP \$6.5 | BOWL \$7.5
- FRENCH ONION \$7**
- THREE SOUP SAMPLER \$10.5**

PERFECT PAIR

ASK YOUR SERVER FOR A DRINK SUGGESTION TO COMPLEMENT YOUR DINNER

 INDICATES AVAILABLE GLUTEN FREE



Since the beginning we always envisioned bringing the freshest most local ingredients into the kitchen here at Twisted Olive. Our organic GMO-free garden is a labor of love that enriches our menu, our cocktails, and our lives. From the plotting and planning of early February to the end of harvest season in late October, we are continuously looking for ways to allow our customers to experience the freshest ingredients. From our handcrafted cocktails to our bountiful menu, the garden works its way into our daily activities. This allows us to pass on the fruits of our labor to you, the customer. So please sit back and enjoy your time here, it is our pleasure to have you dining with us.

Sincerely,
Chef Steve Kershner