

## SMALL PLATES

-  TWISTED OLIVES \$11  
*panko-crusted, housemade chorizo, parmigiano-reggiano, garlic aioli*
-  HIBISCUS CROSTINI \$10  
*hibiscus flower, brie, almonds*
-  EDAMAME HUMMUS \$9.5  
*sesame chips*
-  TUNA TARTARE \$14.5  
*caper, shallot, tomato, lemon aioli, avocado*
-  CALAMARI \$12  
*Thai lime dipping sauce, Thai bbq sauce*
-  BUFFALO CHICKEN ARANCINI \$11.5  
*blue cheese, broad street wing sauce*
-  FRENCH ONION SOUP DUMPLINGS \$12.5
-  GRILLED ARTICHOKE \$11  
*house-smoked tomato vinaigrette, spinach*
-  BUTTERNUT SQUASH \$10.5  
*tempura-battered squash, pickled chile, sage honey, parmigiano-reggiano*
-  LAMB MEATBALLS \$12  
*Moroccan spiced meatballs served with a garlic yogurt sauce*
-  SHORT RIB RAVIOLI \$11  
*braised short rib, caramelized onion, madeira cream*
-  GRILLED OCTOPUS \$13  
*oregano olive oil citrus vinaigrette*
-  TWISTED BLUE BRISKET \$12  
*house-smoked brisket, garlic bruschetta, blue cheese sauce*
-  CRAB CAKE \$M/P  
*lemon aioli, remoulade sauce*
-  ASIAN CRACKLING SHRIMP \$13.5  
*jumbo shrimp in a sweet, garlic chile sauce*
-  SEARED PROSCIUTTO WRAPPED TUNA \$14.5  
*limoncello, shallots, caper, garlic butter, roasted tomato, micro greens*
- MAKE YOUR SMALL PLATE A LARGE PLATE FOR \$5 MORE
-  MARGHERITA \$11  
*pomodoro sauce, fresh mozzarella, basil*
-  TWISTED MARGHERITA \$11  
*smoked tomato sauce, fresh mozzarella, parmigiano-reggiano, basil*
-  PROSCIUTTO \$12  
*smoked tomato sauce, fresh mozzarella, parmigiano-reggiano, white truffle oil, egg*
-  GRILLED VEGETABLE \$12  
*fresh grilled veggies, mozzarella, parmigiano-reggiano, pomodoro sauce*

## ENTREES

-  TWISTED HOUSE RAVIOLI \$M/P  
*chef's choice, served with vegetable*
-  TWISTED PENNE PRIMAVERA \$25  
*shrimp, tomato, artichoke, spinach, scallion, basil, garlic, lemon juice, balsamic*
-  ROASTED MARINATED CHICKEN \$24  
*tomato, capers, pine nuts, olives, white wine, mushroom, spinach, scallion rice*
-  STEAK ON A STONE \$M/P  
*filet mignon, porcini 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 \$27  
*seared tuna, tomato, capers, green peppercorn, white balsamic, olive oil, starch du jour, vegetable*
-  BRAISED LAMB SHANK \$27  
*slow-roasted lamb, rosemary red wine sauce, mushroom risotto, vegetable*
-  CALAMARETTI PASTA \$25  
*calamari, shrimp, scallops, vodka cream sauce*
-  THAI BBQ SALMON \$26  
*wakame salad, pickled ginger, thai bbq sauce, scallion rice*
-  GRASS FINISHED RIBEYE \$29  
*hibiscus syrup, red wine reduction, starch du jour, vegetable*
-  SKIRT STEAK \$28  
*marinated skirt steak, plantain fried rice, sweet soy glaze, vegetable*
-  BACON WRAPPED PORK MIGNON \$26  
*chili maple glaze, bok choy, avocado veggie spring roll*
-  PAN ROASTED BARRAMUNDI \$27  
*filet of barramundi, toasted almond, red grapes, lemon beurre blanc, starch du jour, vegetable*
-  GRILLED PACU FISH RIBS \$26  
*pacu ribs, citrus bbq glaze, spicy slaw, tico black bean rice*
-  FISH TACOS \$19.5  
*blackened mahi mahi, tico black bean rice, vegetable, lizano salsa*
-  TWISTED OLIVE'S HOUSE BLEND BURGER \$11  
*cheddar, caramelized onion, lettuce, tomato, kaiser roll*  
ADD FRIED EGG \$1
-  GRILLED SHRIMP SALAD \$14.5  
*romaine, hearts of palm, avocado, tomato, red onion, feta, smoked tomato vinaigrette*
-  GREEK ITALIAN CHOPPED SALAD \$13.5  
*romaine, garbanzo, red pepper, fennel, tomato, onion, soppressata, feta, olives, oregano white balsamic vinaigrette*
-  PORK BELLY SALAD \$14.5  
*bibb lettuce, honey crisp apple, fried cheese curd, crisp pork belly, tomato, onion, toasted hazelnuts, sherry vinaigrette*
- ADD CHICKEN \$6, SHRIMP \$8 OR SALMON \$9 TO ANY SALAD

## SALADS

-  HOUSE SALAD \$6  
*baby greens, red onion, tomato, bell pepper, cucumber, carrot, balsamic vinaigrette*
-  BABY GREENS SMALL \$7 | LARGE \$9  
*baby greens, tomato, candied walnuts, feta, craisin, balsamic vinaigrette*
-  CAESAR SALAD SMALL \$6 | LARGE \$8  
*romaine, garlic croutons, parmigiano-reggiano, caesar dressing*
-  HIBISCUS ORANGE SALAD \$10.5  
*romaine, garlic croutons, parmigiano-reggiano, caesar dressing*
-  SPINACH SALAD \$9.5  
*spinach, roasted prosciutto, craisin, tomato, onion, fig vinaigrette*
-  GRILLED SHRIMP SALAD \$14.5  
*romaine, hearts of palm, avocado, tomato, red onion, feta, smoked tomato vinaigrette*
-  GREEK ITALIAN CHOPPED SALAD \$13.5  
*romaine, garbanzo, red pepper, fennel, tomato, onion, soppressata, feta, olives, oregano white balsamic vinaigrette*
-  PORK BELLY SALAD \$14.5  
*bibb lettuce, honey crisp apple, fried cheese curd, crisp pork belly, tomato, onion, toasted hazelnuts, sherry vinaigrette*
- ADD CHICKEN \$6, SHRIMP \$8 OR SALMON \$9 TO ANY SALAD

## SOUPS

-  SOUP DU JOUR CUP \$5 | BOWL \$6
-  CRAB BISQUE CUP \$5.5 | BOWL \$6.5
-  FRENCH ONION \$6
-  THREE SOUP SAMPLER \$8.5

## PERFECT PAIR

ASK YOUR SERVER FOR A DRINK SUGGESTION TO COMPLEMENT YOUR DINNER

 INDICATES A TWISTED OLIVE FAVORITE MENU ITEM

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses