

T O D D E N G L I S H ' S

OLIVES

A T L A N T I S

LUNCH

APPETIZERS

OLIVES MEZZE

assortment of spreads,
lavosh, olives

BOWL O' CLAMS

chorizo and jalpeño broth,
fisherman's toast

BEEF CARPACCIO

crispy roquefort polenta, local field greens,
balsamic glazed onions, scallion cream, aioli,
shaved parmesan

CALAMARI FRITTI

spicy lemon aioli

GRILLED SHRIMP

garlicky spinach, Sambuca glaze,
Asian pear salad

SALADS

BOSTON BIBB

shaved white onions,
shower Point Reyes bleu cheese,
toasted walnut vinaigrette

CLASSIC WEDGE

brown sugar cured bacon, egg,
cracked black pepper,
bleu cheese dressing

OLIVES CAESAR

tomato paint, fried white anchovies,
focaccia croutons

for the above salads add:
grilled salmon grilled chicken
grilled shrimp

PASTA

BUTTERNUT SQUASH TORTELLI

brown butter, sage, parmesan

HAND CRAFTED RIGATONI BOLOGNESE

Old school Tuscan bolognese, shaved
parmigiano

RICOTTA RAVIOLI

roasted tomato basil sauce, sweet Italian
sausage, garlic bread crumbs

FLATBREADS

BIANCO

buffalo mozzarella, sweet onion,
arugula, tomato, balsamic drizzle

TE'S CLASSIC CHICKEN PESTO

basil oil, pulled chicken,
caramelized onions, fontina

BRONX BOMBER

roasted tomato, pepperoni,
mozzarella

ROASTED PORTOBELLO

mushroom cream, fontina,
caramelized onion, parmesan,
truffle oil

FIG & PROSCIUTTO

fig jam, gorgonzola, rosemary

DESSERTS

S'MORES

milk chocolate fudge cake, vanilla
ice cream, campfire roasted graham
crackers, toasted marshmallow

NUTELLA CHEESECAKE

Sour cherry gelato, roasted hazelnuts,
brownies

TIRAMISU FLAN

Mascarpone custard, Mocha Cake,
Cappuccino sorbet, amaretto cookies

WARM COOKIES N CREAM TO SHARE

red velvet cupcake, oatmeal crunch,
tropical whoopee pie, mint fudge cookie,
cookie dough, fried Oreo, Ice cream
sundae

RAW BAR

LITTLE NECK CLAMS

mignonette, house cocktail sauce

CHILLED SPINY LOBSTER

CHILLED SHRIMP COCKTAIL

SEAFOOD TOWER

small or large

OYSTERS ON THE 1/2 SHELL

mignonette, house cocktail sauce

for the above items, please ask your server for prices

TUNA TARTARE

spun cucumber, ginger glazed
crispy shrimp, sesame dressing,
whitefish caviar

CONCH CEVICHE

aji Amarillo, salsa criolla

ENTREES

GRILLED SALMON

panzanella salad

OLIVES BURGER

house ground chuck, crispy bacon,
bibb lettuce, tomato, red onion,
smoked cheddar, bbq aioli, fries

CORDON BLEU CHICKEN SANDWICH

country ham, smoked Swiss,
red onion, aioli, fries

STEAK FRITES

NY Strip, red wine glaze, onion jam,
arugula salad

CAPRESE PANINI

mozzarella, basil, tomato

15% gratuity will be added to all checks