



THE LETTERED OLIVE

Dinner

Served Daily From 5:30-10 p.m.

Extension 7300

Appetizers

Sweet Vidalia Onion Tart

With Goat Cheese and Grape Salad

8

Bruschetta

With Olive Tapenade, Tomato and Fresh Basil

9

Beef Short Ribs

Peach BBQ Sauce and Candied Sweet Potato

10

Italian Prosciutto with Melon

Marinated in Port Wine Syrup

10

The Lettered Olive Crab Dip

With Grilled Bread Chips

10

Mussels and Frites

In Garlic with Fresh Herbs and Tomato Broth

11

Shrimp and Grits

Local Shrimp, Spicy Pan Gravy and Parmesan Grit Cake

12

Grilled Shrimp Cocktail Tasting

Cajun, Tropical and Island Style

14

Seared Ahi Tuna

Five Spice Slaw and Mango Chutney

14

Tropical Tequila Ceviche

Shrimp, Scallops, Calamari and Plantain Chips

14

Soup and Salads

Soup of the Day

Please Ask Your Server for Today's Selection

6

East Shore Fish Chowder

Served in a Bread Boule

7

Spinach Salad

Roasted Wild Mushrooms, Bacon and Egg

Concassée with Sherry Vinegar

8

Farmer's Market Salad

Tomatoes, Roasted Peppers,

Artichokes and Croutons

8

Add

Rotisserie Chicken 12

Shrimp 13

Salmon 14

Planters Salad

Pecans, Gorgonzola, Poached Pear with a

House Made French Dressing

9

Olive Caesar Salad

Garlic Croutons, Roasted Olives with

Parmesan Reggiano

9

Add

Rotisserie Chicken 12

Shrimp 13

Salmon 14

Sweet and Sour Calamari

With Asian Style Vegetable Salad

12

Black and Blue Steak Salad

Flat Iron Steak and Blue Cheese with

Balsamic Vinaigrette

14

Sandwiches

Comes with Your Choice of Side: Cider Vinegar Cole Slaw, French Fries, Mac n'Cheese or Taro Chips

Portobello Panini

With Grilled Vegetables, Tofu and Red

Pepper Aioli on Olive Bread

9

Grilled Triple Decker Turkey Sandwich

Grilled Turkey, Swiss Cheese and Pesto served on Focaccia

Bread

10

Burger in Paradise

Fresh Ground Angus Beef with

Your Choice of Cheese and Toppings

10

Grilled Chicken Breast Wrap

In a Tomato Tortilla, with a Mango-Habanero

Dipping Sauce

10

The Village Fish Sandwich

On a Sesame Bun with Cajun Remoulade

11

BBQ Shrimp Po-Boy

On a Hoagie with Chili-Honey Butter

12

Oak Fired Flatbreads

Carolina

Rotisserie Chicken, Caramelized Onions,
Mustard, BBQ and Cheddar
17

Rustica

Prosciutto, Fresh Tomatoes, Fresh Basil
and Mozzarella
17

Islander

Shrimp, Scallops and Calamari, Roasted Red
Peppers, Capers and Goat Cheese
19

Mainlander

Prime Rib of Beef, Portobello Mushrooms,
Arugula and Mozzarella
19

Greek

Roasted Lamb, Spinach, Artichokes, Kalamata
Olives and Feta Cheese
18

From Our Rotisserie

Includes a House Salad or Cup of Soup and Two Sides of Your Choice

One Half Free Range Chicken with Herb Jus

22

Pork Loin with Cider Braised Apples

25

Fresh Turkey Breast with Lingonberries

24

Leg of Lamb with Minted Vidalia Onion Chutney

26

One Half Asian Five Spice Duck with Orange–Green Peppercorn Sauce

25

Island Specialties

Choice of House Salad or Cup of Soup

Charleston Red Rice

Garnished with Shrimp, Mussels, Scallops, ½ Lobster,
Sausage and Okra
32

Pasta Enzo

Plank Roasted Salmon Over Cavatelli Pasta with
Basil and Tomatoes
26

From the Grill

Includes House Salad or Cup of Soup and Two Sides of Your Choice

Lamb T–Bone Chops

29

Angus Beef Rib Eye Steak

32

Shrimp and Scallops Brochette

29

Angus Beef Filet Mignon

36

Sides

Asparagus and Corn Succotash
Best Ever Mac n' Cheese
Candied Sweet Potato
Mediterranean Ratatouille

Oven Roasted New Potatoes
Roasted Eggplant with Marinara
Southern Red Rice
Stir Fried Vegetables

5

The Spa WOK

With Rice or Noodles, Stir Fried with Fresh Vegetables in an Asian Style Soy Broth, with Chili and Ginger

Your Choice of:

Vegetarian	19	Shrimp	29
Chicken	28	Scallops	32
Beef	28	Lobster	34

For parties of six or more, 20% gratuity is added. No split checks.
Please refrain from smoking and using your cell phone