

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, spinach, 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* \$13**
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 vinaigrette
- 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**

~ CHARCUTERIE \$30 ~

chef selection of artisan cheese, cured meats, crostini, and accompaniments

PERFECT PAIR

ASK YOUR SERVER FOR A DRINK SUGGESTION TO COMPLEMENT YOUR DINNER

 INDICATES AVAILABLE GLUTEN FREE