

Appetizers

*OG's Appetizers are perfect before Lunch or
Dinner. Our CRAB BALLS and OG SEAFOOD SAMPLER, allow you to sample our
Famous Jumbo Lump Crab Cake recipe! The STUFFED MUSHROOMS include Crab Imperial!*



OLIVE GROVE SAMPLER
Jalapeno Poppers Italiano, breaded Zucchini
and Mozzarella Cheese Sticks - 10.59

MOZZARELLA CHEESE STICKS
The King of Italian Cheese, lightly breaded,
seasoned & fried golden. Served
w/Pomodoro sauce - 8.79

OLIVE GROVE THRILLER WINGS
Lightly breaded and seasoned wings,
deep fried and served with blue cheese
dressing and celery sticks - 9.59

CALAMARI ITALIANO
Fried, tender Calamari rings served
with our special Pomodoro sauce - 8.79



Crab Balls Supreme
Our famous Jumbo Lump
Crab Cake recipe - 12.99

OG BBQ SHRIMP
Freshly sautéed OG's Cajun
BBQ Shrimp - 8.95

SWEET CORN NUGGETS
Creamed Sweet Corn, lightly battered and
fried golden. MMM-good! - 7.39

PENE DI CAPRA
Shredded seasoned chicken with
goat cheese, tomatoes & basil- 8.95

OYSTERS PADDED & FRIED
A sampling of this famous delicacy.
Padded with our beloved
Chef Curry's recipe - 7.95



OG SUPER SEAFOOD COMBO
Jumbo Lump Crab Balls, Jumbo Shrimp
& Scallops Luciano - 15.59

STUFFED MUSHROOMS
Large mushrooms stuffed with
Jumbo Lump Crab Imperial - 13.79

BEER BREADED ZUCCHINI SLICE
Beer Battered Zucchini slices, served
with delicious Pomodoro sauce - 6.95

LUMP CRAB DIP
Delicious Lump Crab meat blended with
cream cheese and our famous seasonings.
Served with our garlic bread - 12.99

OYSTERS on the HALF SHELL
A Maryland Tradition from the Eastern
Shore Hand shucked & succulent! - 8.95
***Raw seafood should only be eaten by healthy adult**

Tempting Seafood (In Season only)

SOUP & SALADS

SOUP OF THE DAY
Bowl - 3.99 Cup 3.39

FRENCH ONION
Bowl - 5.99

**MARYLAND CRAB OR
CREAM OF CRAB**
Bowl - 5.99 Cup - 4.99

Soup & Salad Extravaganza
Our bountiful Garden Salad, hot garlic
Breadsticks and our homemade soup of the day. Refills are
complimentary, of course! - 7.99



MEDITERRANEAN SALAD
Chopped romaine Lettuce, Spring Greens, Red Onions, slivered cucumbers,
Chopped Tomatoes, Feta Cheese, silvered Almonds Topped with Grecian
Chicken Breast, Tossed in Extra virgin Olive Oil and Aged wine Vinegar! - 12.95

BARBEQUE RANCH CHICKEN SALAD
Chopped Romaine Lettuce, Roasted Corn, Fresh Avocado, chopped Tomatoes,
Cucumbers, sliced Toasted Almonds, Topped with BBQ Chicken and Tossed in
a Ranch Dressing - 11.95

COBB SALAD
Chopped Romaine Lettuce, Gorgonzola Blue cheese, Bacon, Fresh Avocado,
chopped Tomatoes, Spring Greens, chopped Eggs, topped with Chicken Breast
and Tossed in our Famous Salad Dressing! - 11.95

CLASSIC CAESAR SALAD - 6.29
Add: Herb Encrusted Salmon - 6.59, Jumbo Shrimp - 6.50,
Chicken Breast - 4.79

OG'S PANINI'S

OUR FAMOUS ITALIAN HOAGIE PANINI
Imported capicola ham, Genoa Salami, Virginia Baked ham & Italian
provolone, Tomatoes, Red Onion and mild Banana Pepper Rings,
served on ARTISAN CIABBATA bread topped with our delicious house
dressing! - 10.95

OUTSTANDING TURKEY RUBBEN PANINI
Perdue's Oven Roasted Turkey Breast, Imported Swiss cheese, served
on SEVEN DELIGHTS GRAIN bread topped with our own recipe,
homemade Cole Slaw, Sauerkraut & 1000 Island Dressing! - 10.95

All our Panini's are served with our delicious, Homemade
Mediterranean Pasta Salad!

OG's SEASONED CHICKEN BREAST PANINI
A delicately seasoned chicken breast, served on ARTISAN CIABBATA bread,
Imported whole milk Mozzarella, Tomato, topped with delicious Creamy
Honey Dressing! - 10.95

VEGETABLE DELIGHT PANINI
Yellow Spuash, Eggplant, onions & green peppers, marinated in extra virgin
olive oil, seasonings and spices, topped with Gruyere cheese, served on
FRENCH BAGUETTE bread! - 9.95

All our Panini's includes unlimited home made
Salad & garlic Bread Sticks!

COMBINATION PLATTERS & OVEN BAKED ENTREES

All our pastas are freshly made from the finest natural ingredients including 100% deluxe Semolina Flour.
All entrees include our Famous Olive Grove Garden Salad and Homemade Breadsticks.

Venetian Feast Combo

Lasagna, Fettuccini Alfredo topped with chicken breast strips. \$17.79

Southern Italian Platter

Veal Parmigiana, Manicotti and Lasagna. \$19.79

Italy's Best Combination

Shrimp scampi and veal Marsala served with Fettuccini Alfredo. \$22.99

Tuscany Combo

A petite filet mignon with a Marsala wine and mushroom sauce, chicken breast florentine, and shrimp scampi \$21.99

Northern Italian Platter

Veal and chicken piccata served with Fettuccini Alfredo. \$20.59

Chicken and Shrimp Combo

Chicken breast sautéed in a creamy garlic sauce with 4 jumbo fried shrimp. \$21.79

Stuffed Shells

Large pasta shells stuffed with three cheeses, topped with Mozzarella cheese. \$12.59



Homemade Lasagna

Lasagna noodles layered with seasoned ground beef, ricotta cheese and tasty Italian sausage \$13.59

Cannelloni ala Fesca

Tender crepe pasta stuffed with spinach, sausage and three cheeses and baked in fresh marinara sauce. \$15.59

Eggplant Parmigiana

Fresh breaded eggplant sautéed then baked with cheese and spaghetti sauce. \$12.79

Baked Manicotti

Homemade manicotti stuffed with three cheeses and baked in tomato sauce. \$12.79

PASTAS AROUND ITALY



Six Cheese Ravioli

Jumbo round, filled with Ricotta, Mozzarella, Cheddar, Pecorino Romano, Parmesan and Neufchatel cheeses. Served with our deluxe pasta sauce. \$12.59

Ravioli a la Oscar

Jumbo raviolis stuffed with Prosciutto ham, asparagus and cheeses. Topped with creamy jumbo lump crabmeat sauces. \$17.59

Baked Ziti

Freshly made ziti pasta smothered in our seasoned meat sauce, topped with melted mozzarella. \$13.95

Fettuccini Ala Carbonara

Fresh made fettuccini noodles, lightly tossed in a creamy garlic sauce, with bacon, mushrooms and scallions \$15.79

Spaghetti or Rigatoni

With deluxe pasta sauce \$9.79

Sausage Fettuccine

Italian sausage with black olives, mushrooms, marinara sauce and Italian spices. \$17.79

Fettuccini Primavera

Garden fresh vegetables in a creamy Alfredo sauce \$14.99

Fettuccini Alfredo

Fresh fettuccini covered with classic butter, cream and Parmesan cheese sauce. \$12.59



Add meat sauce, meatballs, sausage or mushrooms to any entree \$4.59 each, or add Chicken Breast for \$4.79 or 5 large shrimp for

SEAFOOD

Shrimp Scampi

Jumbo shrimp in white wine, garlic, shallots and butter.
Nestled over fresh linguini. \$21.99

Shrimp Parmigiana

Jumbo shrimp baked in marinara sauce and topped with
Mozzarella cheese. Nestled over fresh linguini. \$21.99

Seafood Fettuccini

Jumbo lump crab meat, scallops, and shrimp in a vin blanc sauce.
Served over our homemade fettuccini. \$26.59

Shrimp Carbonara

Jumbo shrimp with bacon, mushrooms and scallions in a creamy
Italian sauce. Nestled over freshly made spaghetti. \$22.59

Linguini with Red or White Clam Sauce

Linguini served with tender clams, mushrooms and Italian herbs in
your choice of garlic butter or marinara sauce. \$21.99

* Stuffed Flounder

Fresh fillet of flounder stuffed with all lump crab meat. \$26.99

Shrimp Julienne

Jumbo shrimp in a classic lemon wine sauce with asparagus,
carrots and mushrooms. Served over freshly made pasta. \$22.59



Fruit Of The Sea

Jumbo shrimp, scallops, crabmeat and mussels in a light lemon
wine sauce served over freshly made penne noodles. \$26.99

Fruit De Mare

Tender shrimp, mussel meat, calamari, clams, octopus and crab
meat in a light lemon wine sauce. Finished with diced tomatoes and
served over penne noodles \$19.95

*Crab Imperial

Our famous jumbo lump crabmeat with imperial sauce. \$25.99



*Jumbo Crab Cakes

OUR FAMOUS JUMBO LUMP
Crab Cake Platter (2) - \$22.95
Single Platter - \$16.95

* Jumbo Stuffed Shrimp

Stuffed with all lump crab meat. \$26.99

* Jumbo Fried Shrimp

Lightly breaded and fried golden. \$19.99

O.G. Supreme Seafood Medley

Mini lobster tails, 9 oz. crab cake, shrimp
and scallops. Broiled. \$31.99

* Orange Roughy or Flounder

Fresh, broiled. Your choice or lemon-butter,
blackened or cajun. \$19.99

* Imperial Filet

Petit Filet Mignon accompanied by our
Jumbo Lump Crab Imperial \$24.99

Seafood Orzo Medley

A taste of Italy! Tender shrimp, mussel meat,
calamari, clams and octopus over orzo pasta. \$19.99

Broiled Seafood Platter

9 oz. crab cake, scallops and fresh flounder. \$28.99

OG's Fried Oysters Dinner (in season only)

A sampling of this famous delicacy. Padded with our beloved
Chef Curry's recipe \$18.95

Sea Bass Veloute

Pacific sea bass and jumbo shrimp lightly sautéed in
OG's specialty Cajun seasoning. Finished in creamy
lemon wine sauce.. Served with green beans - \$18.95

Fresh Rock Fish

The King of The Chesapeake!* (In Season only)

BROILED WITH LEMON WINE SAUCE - 21.95
STUFFED WITH JUMBO CRAB IMPERIAL - 27.95

Shrimp Creole

Jumbo shrimp in our famous spicy Creole sauce.
Nestled over seasoned rice. \$22.59

*Served with vegetable du jour and choice of a baked potato or a
side of pasta marinara.

The Olive Grove uses All Jumbo Lump Crab Meat, Shrimp, Scallops, Mussels,
Fish and other ingredients in our homemade recipes! Try one. You'll Agree They are the Best!

VEAL & STEAK

All entrees include our Famous Olive Grove Garden Salad and Homemade Breadsticks.
*Served with vegetable du jour and choice of either a baked potato or side pasta marinara

*Steak Italiano

Choice N.Y. strip steak, with mushrooms, onions and green and red peppers in a wine, lemon, garlic and butter sauce. \$28.99

*New York Strip Steak

Choice 16 oz. steak, grilled to perfection. \$26.99

Veal Parmigiana

Tender veal lightly breaded, topped with Mozzarella cheese, tomato sauce and baked. Served with freshly made pasta marinara. \$22.99

*Land and Sea 10 oz

A prime 10 oz filet mignon and a jumbo lump crab cake \$31.99

Veal St. Michael

Veal medallions topped with scallops, asparagus and crab imperial in a lemon-wine sauce \$27.99

*Prime Ribeye Steak

A choice 14 oz steak. Grilled to perfection \$22.95



* Filet Mignon

A 10 oz. prime filet mignon, broiled to your taste. (Bernaise sauce upon request). \$25.99

Veal & Eggplant

Tasty breaded veal and eggplant served with pasta ala marinara \$15.99

LIGHT & DELICIOUS



Fresh-Broiled Salmon

Tender and delicious. \$19.95

Salmon Supreme

Topped with jumbo lump crab meat. \$25.99

Chicken Balsamico

Chicken breast marinated in balsamic vinegar with mozzarella cheese. \$10.99

Grilled Chicken Picatta

Charbroiled chicken breast with a lemon-wine sauce with capers. Served with freshly made pasta. \$14.99

Chicken Souvlaki

Tastefully marinated chunks of chicken breast charbroiled and served over a bed of delicious rice pilaf. \$15.99

Chicken Skewers

Delicately marinated broiled chicken breast served on a skewer over Italian orzo pasta. \$13.75

Seafood Spectacular

Jumbo shrimp and scallops, sauteed in a little extra-virgin olive oil with fresh herbs and a medley of vegetables nestled over penne pasta. \$19.99

JUST FOR KIDS

SPAGHETTI - RAVIOLI - HAMBURGER

LASAGNA - CHICKEN TENDERS (Your choice - 7.95)

For our guests 10 and under. Served with a soft drink or milk and ice-cream.

CHICKEN ENTREES

Chicken Parmigiana

Boneless chicken breasts, breaded and baked with tomato sauce and mozzarella cheese. Served with freshly made pasta \$15.59

Chicken Alla Milanese

Fresh grilled chicken breasts in a creamy Vin blanc sauce topped with fresh broccoli. Served with our delicious Fettuccini Alfredo. \$17.59

Chicken Cacciatore

Tender chicken breast simmered in our luscious pasta sauce with mushrooms, onions and green peppers, served with rice \$13.79

Chicken Italiano

Chicken breasts with sautéed shrimp, mushrooms, diced fresh tomatoes, and scallions in a creamy Alfredo sauce. Served with freshly made pasta \$21.99

Pollo Alla Fiorentina

Chicken breasts with mushrooms, spring onions, spinach, Bacon and Provolone cheese, then finished with a wine sauce. Served with freshly made pasta. \$18.79

Chicken Breast Milano with Crabmeat

A whole chicken breast stuffed with jumbo lump crabmeat, lemon butter and seasoned Italian breadcrumbs. \$19.99

Chicken Creole

Strips of chicken breast in our famous spicy Creole sauce. Nestled over rice. \$17.59

Chicken & Shrimp New Orleans

Jumbo shrimp and tender chicken breast in a spicy, creamy sauce nestled over pasta. \$21.99