



Olivia's

NON-ALCOHOLIC SPECIALTIES

Milk Shakes
Chocolate, Vanilla,
or Strawberry 4.69

Glowing Character Punch
Minute Maid Light Lemonade Punch served
in a souvenir cup with a glowing
Disney Character Light 6.49

Mega-Berry Smoothie
Raspberry Purée and Nonfat
Yogurt blended with Odwalla
Berries GoOmega (an excellent
source of Omega-3) 4.69

APPETIZERS

Island BBQ Pork Ribs
with Jícama Slaw 11.99

Conch Fritters
served with Key Lime Mustard
and Remoulade 10.49

Crab Cakes
with Tossed Greens and Key Lime-Mustard
and Papaya-Ginger Sauces 10.49

Grilled Mojito-marinated Shrimp
with Johnny Cakes 10.99

Mozzarella and Tomato Salad
with Mixed Greens and Balsamic Syrup 7.99

Mixed Greens Salad
with Citrus Vinaigrette 5.99

Caesar Salad 6.49

Soup of the Day 5.49

Conch Chowder 6.99

ENTRÉES

Mahi Mahi
Coconut-encrusted Mahi Mahi, Spiced Citrus Glaze, with
Mashed Boniato, Frisee, and Garlic Vinaigrette 20.99
♥ Vista Point Chardonnay, California ♥

Pork Chop
Grilled Pork Chop with a Chipotle
Barbecue Sauce with Smoked Cheddar
Macaroni and Cheese 21.99
Key West Ale

Grilled New York Strip
with Mashed Boniato and
Chimichurri Sauce 28.99
*♥ Black Pearl Vineyards,
Oro Cabernet Sauvignon-Shiraz, Paarl ♥*

Today's Sustainable Fish
with Black Beans and Rice with
Key Lime Vinaigrette Market Price
♥ Kenwood Vineyards Sauvignon Blanc, Sonoma ♥

Pan-seared Salmon Filet
with Hearts of Palm, Watercress, and
Grilled Red Onion Vinaigrette 17.49
♥ Carmel Road Pinot Noir, Monterey ♥

Olivia's Shrimp Pasta Creation
with Sun-dried Tomato Pesto, fresh Herbs,
Garlic, and Vegetables 19.99
*With Grilled Chicken 16.99
As a Vegetarian Entrée 15.99
♥ Canyon Road Merlot, California ♥*

Marinated Chicken Breast
with a Mango Glaze served with Roasted Potatoes
and Garlic Vinaigrette 17.99
♥ Newton Red Label Chardonnay, Napa Valley ♥

Slow-roasted Prime Rib
served with Olivia's Potatoes 27.99
♥ Beaulieu Vineyards Cabernet Sauvignon, Napa Valley ♥

Shrimp and Grits
Sautéed Shrimp with Vegetables, Tasso Ham,
and fresh Herbs in a rich Sauce served
over Olivia's Famous Grits 20.99
♥ Kenwood Vineyards Sauvignon Blanc ♥

SIDE ORDERS

Olivia's Potatoes 4.29

Seasonal Vegetables 3.99

French Fries 2.89

DESSERTS

Chocolate Cake
with a Raspberry Sauce 5.99

Key Lime Tart
with Mango and Raspberry Sauce 5.49

Banana Bread Pudding Sundae
served warm with Bananas Foster topping
and Vanilla Bean Ice Cream 6.49

No Sugar Added Lemon Pound Cake
with seasonal Berries 5.49

New York-style Cheesecake
with seasonal Toppings 5.49

An 18% service charge is added for parties of 6 or more.

SPECIALTY COCKTAILS

Magical Star Cocktail

Light up your celebration with X-Fusion Organic Mango and Passion Fruit Liqueur, Parrot Bay Coconut Rum, Pineapple Juice, and a souvenir Multicolored Glow Cube 10.50

Grand Margarita

1800 Reposado Tequila, Grand Marnier, Lime Juice, and Sweet-and-Sour 9.50

Sultry Seahorse

Disaronno Amaretto, Crème de Banana, Pineapple Juice, Orange Juice, and a float of Cherry Brandy 8.50

Key West Bloody Mary

Skyy Vodka and spicy Bloody Mary Mix 6.50

Turtle Krawl

Coconut Rum, Spiced Rum, and White Rum with Pineapple, Orange, and Key Lime Juices 7.50

Frozen Strawberry Margarita

Jose Cuervo Gold Tequila, Triple Sec, Strawberry Purée, and Lime Juice 9.50

Rum Runner

Myers’s Original Dark Rum, Crème de Banana, Blackberry Brandy, and Orange and Pineapple Juices with a float of Bacardi 151 Rum 8.50

Long Island Iced Tea

Myers’s Platinum Rum, Skyy Vodka, Beefeater Gin, Triple Sec, and Sweet-and-Sour with a splash of Coca-Cola 7.50

DRAFT BEER

Key West Sunset Ale 6.00

Yuengling Lager 6.00

Samuel Adams Seasonal 6.00

Bud Light 5.25

BOTTLED BEER

Domestic

Miller Lite or Coors Light 4.50

Import / Specialty

Heineken, Corona, Samuel Adams, or Blue Moon 5.75

16-oz Aluminum

Bud Light Lime or Michelob Ultra 6.50
Budweiser 5.75

Premium

Guinness Stout 6.75

BEVERAGES

Coca-Cola, Diet Coke, Sprite,

Minute Maid Light Pomegranate Lemonade, Barq’s Root Beer, Pibb Xtra 2.69

WINES

WHITES

Dr. Loosen, Dr. L. Riesling, Mosel

crisp flavors of white peaches and green apples, bright and refreshing clean finish 9.00 39.00

Casa Grande Pinot Grigio delle Venezie, Veneto

light fresh floral and mineral aromas with refreshing flavors of citrus and green apple, and a clean fresh lemon zest finish 9.00 39.00

Kenwood Vineyards Sauvignon Blanc, Sonoma

lively varietal aromas of Meyer lemon, freshly cut herbs, and honeydew melon, fresh and crisp with a lingering finish 8.00 35.00

Vista Point Chardonnay, California

aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich, creamy texture 9.00 39.00

Newton Red Label Chardonnay, Napa Valley

delicate aromas of white flowers, crisp apple and toasted bread translate to rich fruit flavors 10.00 45.00

REDS

Carmel Road Pinot Noir, Monterey

elegant mix of blackberry, strawberries, spices and great acidity on the finish 11.00 49.00

Canyon Road Merlot, California

black cherry and juicy plum notes, balanced with a round velvety texture 9.00 39.00

Black Pearl Vineyards, Oro Cabernet Sauvignon-Shiraz, Paarl

rich and soft but full of flavor, deep black cherry and cassis with chocolate notes and velvety mouth coating tannins, plush and smooth 9.00 39.00

Beaulieu Vineyards Cabernet Sauvignon, Napa Valley

velvety layers of blackberry, plum, chocolate and violets 11.00 49.00

One Disney Wine & Dine Plan Entitlement – bottles only