



Olivia's

NON-ALCOHOLIC SPECIALTIES

Milk Shakes
Chocolate, Vanilla,
or Strawberry 4.69

**Tinker Bell and Friends or
Lightning McQueen Raceway Punch**
Minute Maid Light Lemonade Punch served in
a souvenir Fairies or Cars Cup with a glowing
Tinker Bell or Lightning McQueen
Clip-on Light 6.49

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

APPETIZERS

Taste of the Keys for Two
Shrimp and Grits paired with Crab Cakes 14.99

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

Shrimp and Grits
Key West Barbecued Shrimp on
Smoked Cheddar Grits 9.99

Floridian Jerk Chicken Wings 8.49

Mozzarella and Tomato Salad
with Mixed Greens and Balsamic Syrup 7.99

Mixed Greens Salad
with Citrus Vinaigrette 5.49

Caesar Salad 5.49

Soup of the Day 5.49

Conch Chowder 6.99

ENTRÉES

Pork Chop
Grilled Pork Chop with a Chipotle Barbecue Sauce
with Smoked Cheddar Grits 21.99
♣ *Chalone, Pinot Noir, Monterey County* ♣

Grilled New York Strip
with Olivia's Potatoes and a
Cabernet Mushroom Sauce 27.99
♣ *Chalone, Pinot Noir, Monterey County* ♣

Fennel-dusted Grouper
with Black Beans and Rice and a
Tomato-Herb Salsa 21.99
♣ *Graff Family Vineyards, Viognier, Monterey County* ♣

Key West Salmon Salad
with Mixed Greens, Vine-ripened Tomatoes,
Applewood Smoked Bacon, and Cucumbers,
with Citrus Vinaigrette 19.99
With Sirloin Steak 14.99
♣ *Chalone, Pinot Noir, Monterey County* ♣

Olivia's Pasta with Shrimp
with Olive Oil, Garlic, Sun-dried Tomatoes,
and Spinach in a light Cream Sauce 18.99
As a Vegetarian Entrée 16.49
♣ *Casa Grande, Pinot Grigio, delle Venezie* ♣

Roasted Chicken Breast
Roasted Chicken Breast with Port Wine
Balsamic Glaze, with Yukon Gold Potatoes,
Frisée, and Roasted Garlic Nage 17.99
♣ *Baileyana Chardonnay, Grand Firepeak Cuvée, Edna Valley* ♣

Slow-roasted Prime Rib
served with Olivia's Potatoes 25.99
♣ *Canyon Road Merlot, California* ♣

Mahi Mahi
Coconut-encrusted Mahi Mahi, Spiced Citrus Glaze,
with Mashed Boniato, Frisée, and
Roasted Garlic Nage 21.99
♣ *Baileyana Chardonnay, Grand Firepeak Cuvée, Edna Valley* ♣

SIDE ORDERS

Olivia's Potatoes 4.29

Seasonal Vegetables 2.79

French Fries 2.89

DESSERTS

 **A Sweet Ending to Your Celebration . . .** 
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

For our Guests with food allergies or other health-related dietary restrictions,
we are happy to discuss and attempt to accommodate your special dietary requests.
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 10.25

Grand Margarita

1800 Reposado Tequila, Grand Marnier, Lime Juice, and Sweet-and-Sour 9.25

Sultry Seahorse

Disaronno Amaretto, Crème de Banana, Pineapple Juice, Orange Juice, and a float of Cherry Brandy 8.25

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 7.25

Frozen Strawberry Margarita

Jose Cuervo Gold Tequila, Triple Sec, Strawberry Purée, and Lime Juice 9.25

Rum Runner

Bacardi Rum, Crème de Banana, Blackberry Brandy, and Orange and Pineapple Juices with a float of Bacardi 151 Rum 8.25

Long Island Iced Tea

Bacardi Rum, Skyy Vodka, Beefeater Gin, Triple Sec, and Sweet-and-Sour with a splash of Coca-Cola 8.25

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, Budweiser, or Coors Light 4.50

Import / Specialty

Heineken, Corona, or Samuel Adams 5.75

Premium

Guinness Stout 6.75

16-oz Aluminum Bottles

Michelob Ultra 6.50

Bud Light Lime 6.50

BEVERAGES

Coca-Cola, Diet Coke, Sprite, Minute Maid Light Pomegranate Lemonade, Barq's Root Beer, Pibb Xtra 2.69

WINES

WHITES

🍷 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

🍷 Casa Grande Pinot Grigio, delle Venezie

☞ 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

🍷 Rudi Wiest Riesling, *Hooked*, Rhein-Mosel

☞ dry style, honeysuckle on the nose with tangy lime and lemon, ripe green apples and white peaches with a floral and spicy frame.☞

9.00 39.00

🍷 Graff Family Vineyards, Viognier, Chalone AVA, Monterey County

☞ heady nose of flowers, spice, and tropical fruit, peach and apricot on the palate with spicy French oak.☞

11.00 49.00

🍷 Southern Point Chardonnay, California

☞ aromas of green apple, pear, and citrus showing ripeness of fruit that provides a rich, creamy texture, while maintaining a vibrant crisp backbone.☞

9.00 39.00

🍷 Baileyana Chardonnay, *Grand Firepeak Cuvée*, Edna Valley

☞ a bright array of citrus flavors up front, followed by intensely concentrated flavors of red apple and ripe pear.☞

11.00 49.00

REDS

🍷 Chalone, Pinot Noir, Monterey County

☞ dark cherry, red berry, and floral aromas, deep spicy cherry flavors.☞

10.00 45.00

🍷 Canyon Road Merlot, California

☞ black cherry and juicy plum notes, balanced with a round velvety texture.☞

9.00 39.00

🍷 Estancia Cabernet Sauvignon, Paso Robles

☞ full-bodied flavors of cassis and dark cherry, elegant and smooth texture provide for a lavish finish.☞

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

🍷 *One Disney Wine & Dine Plan Entitlement – bottles only*