

# Ovie Bar and Grill

## Apps

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<b>point judith crispy calamari</b> tomato fondue, oregano aioli	<b>9</b>
<b>jumbo grilled asparagus</b> balsamic vinaigrette,	<b>7</b>
<b>lump crab cake</b> mesclun greens, caper tartar sauce	<b>12</b>
<b>beef carpaccio</b> extra virgin olive oil, crustini, caper berries	<b>9</b>
<b>baked truffle mac &amp; cheese</b> ditalini pasta, parmesan, provolone, fontina & gruyere cheese	<b>7</b>
<b>assorted bruschetta</b> crostini, tomato-basil, olive tapenade & smoked white bean	<b>7</b>
<b>roasted root vegetable</b> butternut squash, parsnip, sweet potato & pearl onions	<b>7</b>
<b>ovie smoked salmon</b> capers, red onion, crème fraiche	<b>12</b>
<b>garlic bread</b> fresh baguette, extra virgin olive oil, Italian herbs, mozzarella cheese	<b>6</b>
<b>pan seared nantucket bay scallops</b> sauté spinach, red wine reduction	<b>11</b>
<b>hummus, tzatziki &amp; baba ganoush</b> warm pita and baguette	<b>9</b>
<b>sweet potato home fries</b> spiced tomato ketchup	<b>6</b>

## Antipasto

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<b>cheese board</b> stilton, talegio, saint andré, manchego, port salut	<b>13</b>
<b>salumi</b> sopressata, capicola, prosciutto, mortadella, saucisson	<b>13</b>
<b>marinated olives and vegetables</b> artichoke, peppers, green leccino olives, oven dried tomato, grill vegetables	<b>11</b>

## From the Ocean

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<b>shrimp cocktail</b>	<b>12</b>
<b>oysters on the half shell</b>	<b>3</b>
<b>blue lump crab</b>	<b>15</b>
<b>½ lobster cocktail</b> <i>served with lemon wedge, cocktail, mignonette, &amp; creamy mustard sauce</i>	<b>18</b>

## Salads & Soup

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<b>mixed green salad</b> organic mesclun greens, teardrop tomato, house vinaigrette	<b>6</b>
<b>caprese salad</b> heirloom tomato, bufala mozzarella,	<b>12</b>
<b>caesar salad</b> romaine, focaccia crouton, parmesan reggiano	<b>8</b>
<b>seared tuna nicoise</b> fingerling potato, haricots verts, olive vinaigrette	<b>12</b>
<b>chicago cobb salad</b> romaine, diced tomato, avocado, bacon, stilton, red wine vinaigrette	<b>10</b>
<b>roasted pumpkin soup</b>	<b>6</b>

*all salads available with grilled shrimp, chicken or tenderloin*

## Sandwiches

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<b>ovie rueben</b> smoked corn beef, gruyere cheese, 1000 island dressing	<b>11</b>
<b>roasted chicken panini</b> fontina cheese, spinach, oven-dried tomato	<b>10</b>
<b>pulled pork sliders</b> ovie bbq sauce, brioche roll	<b>9</b>
<b>french dip</b> ribeye of beef, horse-radish cream, provolone	<b>12</b>
<b>black angus burger</b> aioli, smoked bacon, white cheddar	<b>12</b>

*all sandwiches served with crispy rosemary potato and cole slaw*

## Entree

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<b>grilled scottish salmon</b> sauté baby spinach, fingerling potato, red wine sauce	<b>21</b>
<b>wild mushroom ravioli</b> arugula salad, pignoli nuts, balsamic reduction	<b>17</b>
<b>hanger steak &amp; frites</b> pomme frites, sauce bordelaise	<b>22</b>
<b>roasted half chicken</b> crisp rosemary potato, grilled lemon	<b>20</b>
<b>tenderloin of beef</b> wild mushroom potato home-fry	<b>28</b>
<b>prosciutto wrapped tuna</b> grilled asparagus, saffron sauce	<b>25</b>
<b>grilled double pork chop</b> creamy polenta, bourbon glaze	<b>24</b>
<b>pan roasted duck</b> vanilla sweet potato puree, brussle sprouts	<b>23</b>
<b>fettuccini fruiti de mare</b> mussels, shrimp, scallops, white wine, roasted tomato, basil	<b>22</b>

## Desserts

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<b>raspberry &amp; strawberry succhi</b>	<b>7</b>
<b>espresso crème brulee</b>	<b>7</b>
<b>blood orange cheese cake</b>	<b>7</b>
<b>warm chocolate cake</b>	<b>7</b>
<b>bourbon caramel bread pudding</b>	<b>7</b>
<b>berries and cream</b>	<b>7</b>
<b>white chocolate pot de crème</b>	<b>7</b>
<b>gelato &amp; sorbetto</b>	<b>6</b>