The Naked Olive Lounge

87 N. Washington St, Berkeley Springs, WV 25411
Nakedolivelounge.com

SMALL PLATES & SHARABLES

Olive's Chili
Seasonal Chili served with house bread
Ask your server **7**

Soup Du Jour
Served with house bread. **7**

Parmesan Truffle Potato Chips
Our truffled kettle chips topped with grated parmesan cheese. **9**

Mediterranean Board
Warm seasoned olives, 1/2 loaf of fresh bread, rich marinara blended with a grated cheese blend and fresh olive oil topped with a touch of traditional balsamic.
10 Whole Loaf 12

Cheesy Garlic Flat Bread
Tandoori naan brushed with garlic olive oil then topped with mozzarella and a few shakes of Romano and Parmesan cheeses. **10**

GF Sashimi Grade Tuna or Salmon
Your choice of chilled Ahi tuna or Atlantic salmon sliced & served on romaine and garnished with our own Honey Ginger Soy & wasabi sauce. **14**

Locs with a Schmear
Mini bagels with salmon locs and house schmear. **14**

GF Imperial Crab Balls (4)
Succulent lump crab balls made with our house imperial mix. **14**
Additional Balls 3.50 each

Italian Meatballs Marinara & Garlic Bread
Italian Meat Balls made with lean cuts of beef, Romano and Ricotta cheeses in our rich marinara and served with cheesy garlic bread. A great shareable! **15**

GF Charcuterie - Cheese Board
Chef's choice of fine cheeses, salami, fruit & nuts and served with fine crackers. **18**

GF Salmon Charcuterie Board
Cold smoked Pastrami, traditional and a hot smoked candied salmon that is out of this world. Served with Havarti dill cheese, capers, our own course Dijon dill mustard. almonds, egg, olives, a blend of crackers and fresh crostini. **26**

OVERSTUFFED SANDWICHES

Unless noted, sandwiches are served on a Hoagie roll and garnished with truffle chips.

Replace the chips with Jersey Shore Old Bay fries for $2.50

Most sandwiches can be prepared GF upon request

Shrimp Salad Grinder with Bacon
A generous portion of Laurah's "Baltimore style" shrimp salad served on a fresh hoagie roll with bacon. Low carb version available over romaine canoes. **15**

Meata Balla Grinder
Italiano Meata Balls made with lean cuts of beef and pork, Romano and Ricotta cheeses, fresh herbs, spices and topped with marinara and a slice of mozzarella cheese. Served on a fresh hoagie roll. **14**

Chuck Roast Grinder
Shredded slow roasted chuck, sauteed onions, roasted peppers and mushrooms blended with cheddar cheese. Served on a toasted hoagie roll with lettuce tomato & Mayo. **15**

Bacon Pepper Jam Pulled Pork
Tender smoked pork roast, hand shredded and tossed in our Bacon Pepper Jam and served on a fresh Kaiser roll. **14**

Black Bean Veggie Grinder
This vegan grinder has a chopped black bean burger that is a mixture of brown rice, quinoa and bulgur with roasted corn, black beans, and roasted red peppers. Topped with creamy chipotle sauce and a mozzarella cheddar cheese blend. Garnished with lettuce, tomatoes, onions and cucumber slices. **14**

Chicken Parmesan
Large tender sous vide chicken breast topped with our rich marinara and fresh mozzarella cheese. Served on a Kaiser roll. **14**

Mega Imperial Crab Cake
A generous 1/2 pound portion of our lump imperial mix topped with our house crab mustard on a toasted Kaiser roll. Served with Old Bay fries and house slaw. **33**

Our GF symbol means it is gluten free or has GF options.
Consumer advisory: Consumption of raw or undercooked meat, fish eggs or poultry may increase your risk of food borne illness
Parties of 6 or more may have an 20% gratuity added automatically to the bill.

GOURMET PIZZAS

Pizzas are made with an Artisan naan crust and our rich marinara unless otherwise specified. Gluten free options are shown.

Cheese Pizza
Rich marinara covered in a mozzarella and cheddar cheeses. **13 GF Version 16**

Roni Extreme
Loaded with pepperoni and then covered in mozzarella cheese. **13 GF Version 16**

Meata Balla Pizza
Topped with Italiano Meata Balls and then covered in mozzarella cheese. **13**

Meat Lovers Pizza
Sliced meatballs, bacon, pepperoni and then covered in mozzarella cheese. **13**

Malbec BBQ Chicken Pizza
Topped with Malbec wine BBQ sauce and chicken. Add ranch mixed cheeses for an amazing pizza experience. **13 GF Version 16**

Hawaiian Pizza
Apple wood smoked ham, pineapple chunks covered in mozzarella cheese. **13 GF Version 16**

Imperial Crab Pizza
A coat of olive oil and layered with a generous portion of our lump imperial mix. Topped with shaved smoked gouda for that final touch. **18**

Truffled Mushroom Pizza
A vegetarian delight with mushrooms marinated in truffle oil and spices, onions and peppers and covered in a mozzarella cheese. **13 GF Version 16**

ENTRÉE SALADS

GF Calypso Salad
Mxed spring greens and add lots of goodies... Mandarin oranges, coconut, chopped almonds, dried cranberries and pineapple chunks. The dressing is our home made Blood Orange Olive Oil & Cranberry Pear Balsamic. **14**
Add Choice of Protein:
Chicken 20, Ahi Tuna 22, Chilled Salmon 22

GF Sashimi Grade Tuna or Salmon Salad
Your choice of chilled Ahi tuna or Atlantic salmon sliced & served over fresh Arcadian garden mix with tomato and onion. Garnished with wasabi sauce. Served with house oil & balsamic dressing. **18**

GF Shrimp Salad Salad
A generous portion of Laurah's house made "Baltimore style" shrimp salad served over fresh Arcadian garden mix with tomato and onion. Your choice of dressing. **20**

GF House Caesar Salad
Romaine lettuce, croutons, shaved Parmesan cheese and of course our delicious house Caesar dressing. **12**
Add Choice of Protein: Black Bean Burger 18
Chicken 18, Ahi Tuna 20, Chilled Salmon 20
Shrimp Salad 20 Crab Cake 34

GF Shrimp Salad Avocado Caesar
Sliced avocado with a nice portion of our shrimp salad on our house Caesar. Tunisian Baklouti Olive Oil and a splash of Oregano Balsamic served on the side. **23**



ENTRÉES *Served after 4 PM Fri-Sat & All Day Sun*

Split plate $3.00

All entrees include house salad and bread

4 Cheese Ravioli With Basil Cream Sauce
Ravioli made with a blend of ricotta, Romano, Parmesan & asiago cheeses covered in creamy basil pesto with pine nuts. Topped with shaved Parmesan and baked to perfection. **20**

Thai Sweet Chili Chicken
A large chicken breast sliced with pineapples served over a rice vegetable blend and covered in our Tai chili sauce. **20**

GF Shrimp Salad Avocado
Avocado with a nice portion of our shrimp salad. Served a rice vegetable blend **25**

6 Pepper Shrimp Pasta
A hearty half-pound of tender Gulf shrimp, sautéed in garlic olive oil and tossed with our signature six-pepper seasoning. Served over a bed of al dente linguini, this dish brings just the right amount of heat without holding back on flavor. **26**

Olive's BBQ Platter
Our BBQ plate is made up of braised sliced beef with caramelized BBQ and a nice portion of pulled pork with house hot pepper bacon jam. Served with Jersey Shore Fries & coleslaw. Includes house bread and side salad. **26**

GF Kokkinisto Braised Beef
This tender oven braised beef is topped with our rich tomato base glaze and served with redskin gouda mashed potatoes. **26**

Chicken Chesapeake
Tender sous vide chicken breast, butterflied and generously topped with jumbo lump crab meat, then finished with our signature house-made Chesapeake sauce. Served with your choice of starch. **30**

GF Jumbo Crab Cake Dinner
8 oz lump imperial crab cake served with your choice of side and vegetable du jour. Includes house bread and salad. **34**
Add 2nd Cake 49