



# The Naked Olive Lounge



87 N. Washington St, Berkeley Springs, WV 25411  
304-500-2668  
Nakedlivelounge.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**

### 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**

### 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. **12 Whole Loaf 14**

### **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 Schmeaar

Mini bagels with salmon locs and house schmeaar. **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 Extra Meatball 3**

### Crab Martini Cocktail

Chilled lump crab over leafy greens with a touch of Old Bay, served up in a martini glass with fresh crostini on the side. **17**

### **GF** Charcuterie - Cheese Board

Chef's choice of fine cheeses, salami, fruit & nuts and served with fine crackers. **19**

### **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. **27**

## 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 Laura'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**

### Buffalo Ranch Chicken Sandwich

A tender, sous vide chicken breast smothered in bold buffalo sauce and creamy ranch dressing, topped with fresh mozzarella, and blue cheese crumbles. Served on a toasted kaiser roll. **15**

### 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 Jersey Shore Old Bay fries and house slaw. **26**

## Scan Here to See Our Menus



Main



Bar



Dessert



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 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**

### Buffalo Chicken Pizza

Artisan naan bread topped with buffalo sauce, ranch dressing, chicken, fresh mozzarella cheese and blue cheese crumbles. **13**

### 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 and scallions 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**

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

**All entrees include vegetable du jour, 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. **18**

### Truffle-Kissed Pesto Linguine

Linguine tossed in a velvety basil pesto cream sauce with pine nuts, folded with sautéed mushrooms and finished with a whisper of truffle. Topped with shaved Parmesan, this dish layers rich, earthy flavors with refined simplicity in every bite. **18**

### Thai Sweet Chili Chicken

A large chicken breast sliced with pineapples served over a rice vegetable blend and covered in our Tai chili sauce. **18**

### Poke Salmon over Kimchi Rice

Sashimi grade salmon seared on the edges and sliced. Served over kimchi rice and drizzled with poke sauce. Served with vegetable du jour and salad. **19**

### 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. **24**

### Pasta Chicken Parm

A large, tender sous vide chicken breast, oven-finished and topped with our rich house-made marinara and melted fresh mozzarella. Served over linguine for a comforting Italian classic with elevated flavor and texture. **24**

### GF Shrimp Salad Avocado

Avocado with a nice portion of our shrimp salad. Served over 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. **25**

### GF Kokkinisto Braised Beef

This tender oven braised beef is topped with our rich tomato base glaze and served with redskin gouda mashed potatoes. **25**

### 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. **30 Add 2nd Cake 45**

## ENTRÉE SALADS

### GF Calypso Salad

Mixed 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 Lump Crab 25**

### 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. Your choice of 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. **18**

### 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 32**

### Olives Land and Sea Cobb Salad

A signature twist on the classic. Crisp field greens loaded with seasoned grilled chicken and tender beer-boiled shrimp, topped with hard-boiled egg, vine-ripened tomatoes, red onion, smoked bacon, blended cheeses, and crumbled blue cheese. Big, bold flavor from both land and sea. **18**

### 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. **22**



*Split plate \$6.00*