



evil live
cafe
www.evillivecafe.com

Live Entertainment
Where the night never ends...



OPEN from
4pm to Last Call
(Kitchen open to Last Call)

Takeout Available
Banquet Facilities Available
Happy Hour:
7 Days a Week 4-6pm, 10pm-12am
Half-priced drinks

Appetizers

Crab Cakes* 11.95 <i>Generous portion of crab with fresh herbs. Served w/ house tartar sauce</i>	Mozzarella Sticks 6.95 <i>Freshly breaded to order with marinara</i>
Scallops* 12.95 <i>Pan-seared scallops over spinach in lemon, wine & garlic</i>	Fried Clams 9.95 <i>Whole-bellied clams with tartar sauce</i>
Coconut Shrimp* 10.95 <i>Lightly cooked in seasoned coconut breading served w/ sweet orange sauce</i>	Olive's Own Chicken Tenders 8.95 <i>Freshly breaded chicken bites with Honey Dijon Mustard</i>
Mussels Fume Blanc* 7.95 <i>Sautéed with garlic, shallots, fresh herbs and white wine or marinara</i>	Evil Olive Pizza 9.95 <i>Choose your own toppings</i>
Wicked Wings* . . (10 pc) 7.95 (20 pc) 13.95 <i>Buffalo or BBQ or Teriyaki sauce</i>	Margarita's Pizza 9.95
Fried Calamari 8.95 <i>Tossed in breading and served with spicy marinara sauce</i>	Evil Olive Nachos 6.95
French Fries 3.00	Garlic Bread 6.95 <i>with Gorgonzola cheese</i>
	Grilled Portobello 7.95 <i>Stuffed with vegetable stuffing and served with lemon sauce</i>

Raw Bar

Jumbo Shrimp Cocktail* . . (per pc) 2.50	Clams on the half shell* . . (per pc) 1.50
Sashimi Tuna* 12.95	Sushi - California Rolls* 10.95 <i>with soy sauce</i>

Sandwiches & Burgers

All sandwiches and burgers served with french fries & pickle

Black Angus Cheeseburger* 8.95 <i>8 oz burger with lettuce, tomato, pickle and coleslaw on a Kaiser roll</i>	French Dip 8.95 <i>Thinly sliced roasted beef, served au jus</i>
Turkey Club 8.95 <i>Fresh turkey, w/ lettuce, tomato, smoked bacon, mozzarella and coleslaw</i>	Lobster Roll* 16.95 <i>Tender lobster meat with melted butter, served hot or cold</i>
Chicken Cordon Bleu* 8.95 <i>Grilled chicken, Parisian ham and Swiss cheese or just plain grilled</i>	Lamb Burger* 11.95 <i>With cheddar cheese, caramelized onions, tomato, lettuce and coleslaw</i>

Desserts

Tiramisu 6.00	Crème Brûlée Cheesecake 7.00
Creme Caramel 6.00	Spumoni 4.00
Chocolate Mousse 6.00	Tartufo 6.00
Cannoli 5.00	Ice Cream (<i>chocolate, strawberry or vanilla</i>) . . . 4.00

Evil Olive Cafe

Coffee 2.00	Coffee Nudge 5.00 <i>Crème de Cacao, Coffee Liqueur, Coffee</i>
Cappucino 3.50	Keoke Coffee 5.00 <i>Kahlua, Crème de Cacao, Brandy, Coffee and Whipped Cream</i>
Espresso 3.00	Evil Olive Coffee 6.00 <i>Kahlua, Grand Marnier, Coffee and Whipped Cream</i>
Afternoon 5.00 <i>Kahlua, Baileys, Frangelico, Coffee</i>	
An Irish Kiss 5.00 <i>Irish Whiskey, Baileys, Coffee, Whipped Cream</i>	

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Soups

New England Clam Chowder	3.95	Pasta Fagioli	3.95
Soup of the day	Market Price	Minestrone	3.95

Salads

Classic Caesar	7.95	Evil Olive Salad	9.95
<i>Romaine lettuce, croutons and homemade dressing</i>		<i>Mixed greens, tomato, English cucumber, carrots, olives (green & black), peppers (green & yellow), onions, olive oil and balsamic vinegar, mixed olives, topped with feta cheese, eggs and tangy olive dressing</i>	
Spinach Salad	8.95	Citrus Salad	15.95
<i>Baby spinach with bacon, grilled portobello mushroom and hard boiled egg</i>		<i>Mixed greens with oranges, cucumber, lobster meat and citrus vinaigrette</i>	
Mozzarella Caprese	8.95		
<i>Fresh mozzarella, tomato and roasted peppers</i>			

All Above Salads Available as Entree Portions
with Chicken +6⁰⁰ • with Shrimp +10⁰⁰ • with Salmon +8⁰⁰

Entrees

Chicken Campagnola*	9.95	Grilled Tuna*	20.95
<i>Chunks of chicken sautéed with garlic, artichoke hearts, sausage and white wine sauce</i>		<i>Sashimi tuna grilled with balsamic sauce</i>	
Chicken Florentine*	9.95	Salmon Asparagus*	16.95
<i>Breast of chicken dipped in egg, white wine lemon sauce served over spinach</i>		<i>Grilled salmon with asparagus and fresh herb verjus</i>	
Fish and Chips*	12.95	Evil Olive New York Strip*	18.95
<i>Alaskan cod dipped in beer batter and fried to perfection</i>		<i>Grilled steak served with port wine, porcini mushrooms and mixed olives</i>	
The Evil Olive Cod*	16.95	Surf & Turf Olive Style*	22.95
<i>Pan-seared with fresh herbs & dill sauce</i>		<i>8 oz strip steak with shrimp scampi</i>	
		Shrimp Scampi*	15.95
		<i>Sautéed with garlic, capers and white wine lemon sauce served over linguini</i>	

All above served with potatoes and vegetables of the day

Pasta

Fettuccini Alfredo*	8.95	Ciao Europa*	8.95
<i>Fettuccini sautéed with garlic, broccoli and cream sauce</i>		<i>Rigatoni sautéed with mushrooms in a pink vodka sauce</i>	
add shrimp 10⁰⁰ • add chicken 6⁰⁰		add shrimp 10⁰⁰ • add chicken 6⁰⁰	
Lobster Ravioli	13.95	Linguini Vegetarian	9.95
<i>Sautéed with pink vodka sauce</i>		<i>Sautéed Portobello, broccoli, garlic and oil with feta cheese</i>	
Cheese or Meat Ravioli	8.95	Linguini alla Vongole	11.95
<i>Sautéed with pink vodka sauce</i>		<i>Linguini sautéed with fresh chopped clams, olive oil and garlic, served with white or red sauce</i>	
Fettucine Atlantic	13.95		
<i>Fettuccine sautéed with shrimp, salmon, capers, olive oil and garlic</i>			

House Wines 5.95
Coastal Ridge Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio, Pinot Noir;
Primavera Chianti; Beringer White Zinfandel

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Wines By The Glass

Chateau Ste. Michelle Riesling , Washington State	7.95	Chateau St. Jean Merlot , California	8.95
Stellina di Notte Pinot Grigio , Italy . . .	7.95	Harlow Ridge Pinot Noir , Lodi, California	8.95
Oyster Bay Sauvignon Blanc , New Zealand	8.95	14 Hands Cabernet Sauvignon , Washington State	9.95
Meridian Chardonnay , California	7.95	Coppola Shiraz , California	7.95
Zonin Prosecco , Italy (187ml)	9.00	Amadeo Chianti , Italy	7.95
		San Telmo Malbec , Argentina	7.95

Specialty Cocktails

EVIL OLIVE MARTINI – Van Gogh Citrus Vodka, Hypnotiq, Midori, topped with pomegranate	12
SURF & TURF MARTINI – Cruzan Black Cherry Rum, tequila, orange juice, pineapple juice, topped with Chambord.	10
COSMOPOLITAN – Svedka Citron Vodka, triple sec, splash of lime juice, cranberry juice, lime garnish	10
TRUE MARGARITA – Jose Cuervo Tequila, Cointreau, splash of lime juice, salted rim, lime garnish	10
ESPRESSO MARTINI – Svedka Vanilla Vodka, Tia Maria, Kahlua, creme de cacao, espresso, coffee bean garnish	10
FRENCH MARTINI – Ketel One Vodka, Svedka Citron Vodka, Chambord, pineapple juice, cherry garnish	12
DIRTY MARTINI – Van Gogh Blue Vodka or Bombay Sapphire Gin with blue cheese stuffed olives	10
MINT CHOCOLATE CHIP MARTINI – Baileys Irish Cream, creme de menthe, creme de cacao, Godiva Chocolate Liqueur, chocolate garnish	12
KEY LIME MARTINI – Svedka Vanilla Vodka, sour mix, pineapple juice with a sugared rim	10
SOUR APPLE MARTINI – Svedka Vodka, Apple Puckers, splash of lime juice, splash of peach schnapps, cherry garnish	10
RUM BREEZE MARTINI – Cruzan Black Cherry Rum, coconut and guava rum, pineapple juice, splash ginger ale, topped with blue curacao	10
BERRY NUTTY CHOCOLATE DREAM – Baileys Irish Cream, Chambord, Frangelico, Godiva Chocolate Liqueur, whipped cream garnish	12
MILKY WAY MARTINI – Van Gogh Dark Chocolate Vodka, Van Gogh Vanilla Vodka, splash of butterscotch schnapps	12
CARAMEL APPLE MARTINI – Van Gogh Dutch Caramel Vodka, splash of apple schnapps	12
BRAZILIAN MARTINI – Van Gogh Acai-Blueberry Vodka with a splash of lemonade	10
MANGO MARTINI – Ketel One Vodka with mango juice and a dash of lime.	12
TROPICAL MARTINI – Cruzan Black Cherry Rum, Cruzan Guava Rum, Cruzan Coconut Rum with a splash of orange cranberry and lemon juice.	10
DIRTY BLUE MARTINI – Ketel One Vodka with a dash of dry vermouth and olive juice, garnished with blue cheese olives	12