

ASTORIA **OLIVER'S** QUEENS

STARTERS

P.E.I. MUSSELS

Option 1: Pilsner-Steamed Mussels w/ Fresh Herbs & Roasted Garlic
 Option 2: Mussels Dijonaise w/ White Wine, Shallots & Rosemary **\$13**
 Served With Herbed Crostini **+Fries \$4**

CUBANO QUESADILLA

Pulled Pork, Ham, Pickles, Cheddar-Jack Cheese, Mustard Aioli for Dipping **\$15**

CARIBBEAN SHRIMP WRAPS **G**

Blackened Jumbo Shrimp, Grilled Pineapple Salsa, Mango Habanero Sauce, Pickled Slaw, Bibb Lettuce **\$14**

TATER TOT NACHOS **G**

Slow Roasted Pulled Pork, Smoky BBQ, Crema, Cheddar-Jack, Scallions **\$16**

HUMMUS PLATE **V**

Feta, Roasted Garlic Oil, Warm Pita, Crudite **\$11**

CRAB CAKE

Jumbo Lump Blue Crab, Zesty Avocado Mousse, Pickled Peppers, Grilled Soy Ginger Romaine Heart, Radish, Orange Zest **\$16**

OLIVER'S SPINACH DIP

Artichoke Hearts, Mixed Cheeses, Crumbled Feta, Herbed Crostini **\$12**

JUMBO WINGS

Choose your sauce & size:
 - BUFFALO - MAPLE-CHIPOTLE - SPICY KOREAN
 - SWEET THAI CHILI - DR. PEPPER BBQ
Half Dozen \$9 Full Dozen \$16

MOM'S MEATBALLS

House Made Marinara, Three-Cheese Blend, Garlic Bread **\$12**

KALE DUMPLINGS **V**

Served With Sweet Thai Chili Sauce **\$10**

VEGGIE FLATBREAD **V**

Creamy Spinach, Sun Dried Tomatoes, Mushrooms, Artichoke Hearts, Feta Crumble, Arugula, Aged Balsamic **\$14**

QUESO FUNDIDO

Cheddar-Jack, Chorizo, Pico de Gallo, Cotija, Grilled Tortillas **\$11**

HOLY GUACAMOLE **V G**

Basil, Cilantro, Peas, Mint, Cajun Plantain Chips, Blue Corn Tortilla **\$10**

TOWN DOCK CALAMARI

Golden Brown w/ Cherry Peppers, Lemon Garlic Aioli, Sesame Seeds **\$14**

FRESH SALADS

OLIVER'S CAESAR* **G**

Romaine, Baby Kale, Roasted Summer Squash, Parmesan **\$13**

ASIAN SESAME SALAD **V G**

Spinach, Zucchini & Carrot Noodles, Asian Pear, Avocado, Peanuts, Sesame-Honey Vinaigrette **\$14**

SOUTHWEST COBB **G**

Grilled Chicken, Bleu Cheese, Avocado, Roasted Corn Salsa, Bacon, Egg, Sriracha Ranch **\$14**

ROASTED BEET SALAD **V**

Arugula, Romaine, Baked Goat Cheese, Candied Walnuts, Ale Citrus Vinaigrette **\$14**

ADD TO ANY SALAD	GRILLED CHICKEN	\$3	ANCHOVY	\$2
	GRILLED SHRIMP	\$6	SALMON	\$8

BURGERS & SANDWICHES

CHOICE OF FRIES OR HOUSE SALAD
 SUB TOTS, SWEET POTATO FRIES OR ONION RINGS **\$1**

PULLED PORK SANDWICH

Slow Roasted Pork, Brown Sugar BBQ, Slaw, Pickled Onion, Toasted-Onion Hero **\$14**

BLACK BEAN VEGGIE BURGER **V**

Avocado, Roasted Corn Salsa & Chipotle Aioli **\$14**

ASTORIA BURGER*

K&T Meats Signature Blend Burger, Bacon, Cheddar, Avocado, Chipotle Aioli **\$16**

BUTTERMILK CHICKEN SANDWICH

Vinegar Slaw, Sriracha Ranch **\$13**

VEGGIE FOCACCIA PANINI **V**

Grilled Vegetables - Zucchini, Summer Squash, Onions, Scallions, Tomato, Red Pepper, Almond Romesco Sauce, Aged Swiss, Vegan Rosemary Focaccia **\$14**

HOUSE ROAST TURKEY SANDWICH

Slow Roasted Herbed Turkey, Avocado, Lettuce, Tomato, Cranberry Mustard Chutney, Toasted Brioche Bun **\$14**

BUILD YOUR OWN BURGER*

Lettuce, Tomato, Onion and Choice of Toppings **\$12**

\$1 EACH	American	Cheddar	Pepperjack
	Swiss	Fried Egg	Fried Onions
	Vinegar Slaw	Dr. Pepper BBQ	Pickled Jalapeno

\$2 EACH	Bleu Cheese	Avocado	Bacon
	Mushrooms	Guacamole	Canadian Bacon

ENTREES

BROADWAY MAC & CHEESE **V**

Four-Cheese & Ale Blend, Garlic-Herb Breadcrumbs, Mixed Green Salad **\$15**
+BACON \$2 +CHICKEN \$3 +SHRIMP \$6

PAN SEARED SALMON **G**

Apricot Soy Ginger Glaze, Sunflower Seed "Risotto", Truffle Pea Sauce, Grilled Asparagus **\$19**

CHICKEN & WAFFLES*

Crispy Chicken w/ Liege Style Waffles, Fried Egg, Arugula, Dijon Crème, Sriracha-Honey **\$15**

OLD WORLD CAVATELLI **V**

Sun Dried Tomato & Artichoke Pesto, Wild Mushrooms, Peas, Crispy Parmigiano-Reggiano, Fresh Parsley **\$16**
+BACON \$2 +CHICKEN \$3 +SHRIMP \$6

DRUNKEN SHRIMP TACOS

Tequila-Marinaded Crispy Shrimp w/ Roasted Corn Salsa, Guacamole, Pico de Gallo, Crema, Sweet Plantains **\$18**

NY STRIP STEAK* **G**

12oz Grilled NY Strip Steak, Red Chimichurri, Garlic Herb Tater Mash, Blackened String Beans, Crispy Onion Strings **\$25**

SIDES

Grilled Asparagus \$6	Tater Tots \$6	Truffle Fries \$8	Onion Rings \$6
Sauteed String Beans \$6	Sweet Plantains \$6	Sweet Potato Fries \$6	Classic Fries \$6

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

COCKTAILS

PATIO NEGRONI \$12

Hendrick's Gin, Dry Vermouth, Strawberry Infused Aperol

OLIVER'S OLD FASHIONED \$12

Maker's Mark bourbon, Luxardo Cherry, Regan's Orange Bitters

AUSTIN TEA PARTY \$10

Tito's Vodka, Fresh Lemon, Honey, Iced Tea

SIGNATURE SANGRIA \$9/\$15

Choice of Red or White Sangria With Fresh Fruit, Blend of Juices and Liqueurs

MICHELADA \$9

Mexican Lager, Hot Sauce, Fresh Lime, Orange Juice, Spicy Rim

POMEGRANATE MOJITO \$10

White Rum, Fresh Mint, Lime, Pomegranate Syrup

JALAPENO GINGER MARGARITA \$10

Fire-Roasted Jalapeno-Infused Tequila, Ginger Salted Rim

DARK & STORMY \$10

Gosling's Dark Rum, Ginger Beer

BOTTLES

BEER

CANS

CHECK OUT OUR ROTATING TAP LIST FOR DRAFTS

ABITA PURPLE HAZE \$7

ALLAGASH WHITE \$8

BALLAST POINT SCULPIN IPA \$8

BLUE POINT BLUEBERRY ALE \$7

BRECKENRIDGE VANILLA PORTER \$7

CHIMAY GRANDE RESERVE \$13

CLAUSTHALER NON-ALCOHOLIC \$7

CRISPIN CIDER © \$7

DALE'S PALE ALE (CAN) \$7

DELIRIUM TREMENS \$12

DUVEL BELGIAN GOLDEN ALE \$10

FOUNDERS ALL DAY IPA (CAN) \$7

KOPPARBERG PEAR CIDER © \$7

LAGUNITAS LIL' SUMPIN SUMPIN \$7

LINDEMANS FRAMBOISE LAMBIC \$12

MAGNERS CIDER © \$6

MAGIC HAT #9 (CAN) \$7

MODELO ESPECIAL \$6

O'MISSION LAGER © \$7

PABST BLUE RIBBON (TALLBOY) \$5

SHINER BOCK (CAN) \$7

SIERRA NEVADA PALE ALE \$6

SIXPOINT SWEET ACTION (CAN) \$7

STONE ARROGANT BASTARD (22oz.) \$13

TRIPEL KARMELEIT \$12

VICTORY PRIMA PILS (CAN) \$7

WEIHENSTEPHANER HEFE WEISS \$7

WELLS BANANA BREAD BEER \$8

THE USUAL SUSPECTS

BUDWEISER \$5

BUD LIGHT \$5

COORS LIGHT \$5

MICHELOB ULTRA \$5

MILLER LITE \$5

CORONA \$6

CORONA LIGHT \$6

HEINEKEN \$6

HEINEKEN LIGHT \$6

AMSTEL LIGHT \$6

WINES

WHITES

PINOT GRIGIO (AUSTRALIA)
GLASS \$8 BOTTLE \$32

REISLING
(WASHINGTON)
GLASS \$9 BOTTLE \$36

SAUVIGNON BLANC
(NEW ZELAND)
GLASS \$11 BOTTLE \$39

CHARDONNAY (WASHINGTON)
GLASS \$10 BOTTLE \$38

REDS

MALBEC (ARGENTINA)
GLASS \$8 BOTTLE \$32

PINOT NOIR (CALIFORNIA)
GLASS \$9 BOTTLE \$36

CABERNET SAUVIGNON
(CHILE)
GLASS \$9 BOTTLE \$36

CABERNET SAUVIGNON
(CALIFORNIA)
GLASS \$11 BOTTLE \$39

OTHERS

PROSECCO (ITALY)
SPLIT \$11

ROSE (FRANCE)
GLASS \$9 BOTTLE \$36