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## Olio

The key to the great cuisine of the Mediterranean lies in its simplicity.

Here at Olio, we use this philosophy as an inspiration for our dishes: seasonal, local ingredients prepared in a style that will bring out their natural flavours. Organic produce and meats, as well as fish from sustainable fisheries and environmentally sound aquaculture farms, have been chosen to complement this philosophy. So let us interpret for you the foods of Italy, Spain, Greece, France and Morocco.

<b>Seafood Chowder</b> Potatoes, fennel and cream with a hint of pernod	7
<b>Smoked Trout Salad</b> Potato, wild mushrooms, baby frisee and crème fraiche	8
<b>Jumbo Shrimp Cocktail</b> Fresh horseradish cocktail sauce	11
<b>Olio Signature Crab Cakes</b> Snow crab and roasted vegetables, lemon aioli drizzle	14
<b>Grilled Wild Salmon Sandwich</b> Green herb mayonnaise, tomatoes and arugula	15
<b>Seared Tuna Nicoise</b> French beans, tomatoes, black olives, fingerling potatoes Olive oil and balsamic reduction	15
<b>Steamed Mussels</b> Garlic, white wine, tomatoes and fresh herbs	10
<b>Grilled Calamari</b> Olives, tomatoes, frisee with olive oil and balsamic reduction	9
<b>Olio Seafood Salad</b> Lobster, shrimp, scallops, mussels, avocado	18
<b>Olio Catch</b> Seasonal and sustainable fish grilled or pan roasted with lemon, olive oil and sea salt New potatoes and seasonal vegetables, ask your server about today's selection	17

**Lobster Ravioli**

Basil pesto, roasted tomatoes and spinach with a hint of cream

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**Seafood Linguine**

Mussels, shrimp, scallops, tomatoes with white wine and herbs

21

**Canadian Atlantic Lobster**

We will do the work for you, claws cracked and tail meat removed  
Served with melted butter, new potatoes and seasonal vegetables

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