



Happy New Year

MARINA CAFE



Drink Specials

Sparkling Midori 10
Midori and Champagne

Sangria 10 / 29
Red, White or Peach (by the glass or pitcher)



Appetizers



Marina Cafe Italian Eggroll 10
*Sweet Sausage, Broccoli Rabe,
Sundried Tomato, Risotto*

Classic Caesar 10
*Romaine, Garlic Croutons
and Parmigiano Reggiano*



Colossal Shrimp Cocktail 20
House Made Cocktail Sauce

Shrimp & Calamari Arrabiatta 15
Spicy Sauce over Baked Biscotti

Beet and Goat Cheese Salad 12
*Roasted Beets, Candied Walnuts,
Mixed Greens with Apple Cider Vinaigrette*



Classic Calamari 14
*Crispy Fried Calamari,
Spicy Tomato Sauce*

Arincini Bianco "Rice Balls" 10
Tossed with Parmigiano and Honey

Baked Little Neck Clams 12
Oreganato Breadcrumbs



Entrées



Pan-seared Atlantic Salmon 36
*Mustard Tarragon Crusted, Leek Risotto,
Chardonnay Dijon Mustard Sauce*

Seafood Fra Diavolo 38
*Shrimp, Calamari, Clams, Mussels,
Spicy Tomato Sauce over Linguine*

**25oz Certified Angus Beef®
Kansas City (Bone in) Strip 56**
*Herb Butter, Garlic Smashed Potatoes
and Creamed Spinach*

Brick-Pressed Organic Chicken 32
*Pan-seared and served with Roasted Brussel Sprouts,
Garlic Smashed Potatoes, Chicken au Jus*

Seafood Stuffed Shrimp 32
Lobster Sauce, Leek Risotto and Asparagus

Surf 'n Turf 52
*Sliced Chateaubriand, Canadian Lobster Tail,
Roasted Red Bliss Potatoes and Asparagus*

Roasted Rack of Lamb 49
*Dijon Mustard Oreganata Breadcrumb,
Garlic Smashed Potato, Roasted Brussel Sprouts*

Baked Crabmeat Stuffed Shells 30
*Shaved Parmesan Cheese,
Cognac Seafood Sauce*



For the Table



YOUR CHOICE \$8 EACH

Potato Croquettes (6)

Creamed or Sautéed Spinach

Creamy Risotto

Roasted Brussel Sprouts

Chef's Special Desserts

YOUR CHOICE \$8 EACH

NO SUBSTITUTIONS PLEASE
ASK YOUR SERVER ABOUT OUR CHILDRENS' MENU