



## BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey ..... 9.
- Spiedini Ala Marina Cafe** Mozzarella, Prosciutto and Ricotta with Caper Béchamel Sauce ..... 12.
- Italian Eggroll** Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce ..... 9.
- Tuna Tartar** Asian Aioli, Crispy Rice Cake ..... 12.
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato-Basil Dipping Sauce ..... 9.
- Baked Little Neck Clams** Oreganato Bread Crumbs ..... 12.
- Prince Edward Island Mussels Posillipo** One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce ..... 14.
- Maryland Crab Cake** Remoulade, Micro Greens ..... 15.
- New England Lobster Sliders** Lobster Salad, Old Bay Aioli ..... 16.
- House-Made Mozzarella** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO ..... 9.
- Grilled Octopus** Arugula, Cannelloni Beans, Port Wine Balsamic Reduction ..... 16.
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental and Sesame Seeds ..... 15.
- House-Made Meatballs** San Marzano Plum Tomato Sauce with Ricotta Cheese ..... 9.
- Or Meatball Sliders** ..... 9.

## RAW BAR

- Jumbo Lump Crab Meat Cocktail** ..... 20.
- Little Neck Clams** ..... ½ Dozen..... 8. .... Dozen..... 15.
- Blue Point Oysters** ..... ½ Dozen .... 15. .... Dozen..... 29.
- Jumbo Shrimp Cocktail** 4 Pieces ..... 21. .... 8 Pieces ... 40.
- "Bloody Mary" Oyster Shooter** ..... 5.

## SOUPS & SALADS

- Soup Du Jour** Chef's Seasonal Soup of the Day ..... 6.
- House Salad** Mixed Greens with Balsamic Vinaigrette ..... 8.
- Lobster Bisque** Lobster Meat, Brandy, Cream ..... 10.
- Marina Café Classic French Onion Soup** ..... 9.
- Marina Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese ..... 8.
- Autumn Salad** Bosc Pears, Walnuts, Dried Cranberries, Mixed Greens, Apple Cider Vinaigrette ..... 10.
- Sesame Crusted Rare Tuna** Soba Noodles, Cucumber, Baby Arugula, Oriental Sesame Dressing ..... 18.

## BRICK OVEN PIZZETTE

- Cheese Pizza** Fresh Plum Tomato Sauce, Mozzarella ..... 9.
- With Meatballs** .....10      **With Pepperoni** .....10
- Sausage Vodka Pie** Creamy Vodka Sauce with Fresh Sausage and Basil ..... 10.
- White Clam Pie** Chopped Clams, Parsley, Roasted Garlic and Chili Oil ..... 10.

## STEAK HOUSE SELECTIONS

\*All Served with Garlic Smashed Potato and Creamed Spinach\*

- Certified Angus Beef® 25 oz Kansas City Bone-in Strip** ..... 46.
- Certified Angus Beef® 16 oz Dry-Aged New York Strip** ..... 37.
- Surf 'n Turf Filet Mignon and Lobster Tail** ..... MP.
- 10 oz Filet Mignon** ..... 38.
- Certified Angus Beef® 30 oz Porterhouse (FOR TWO)** ..... 66.

## LOBSTERS

- Single & Twin Canadian Lobster Tails** ..... MP.
- Whole Live Lobsters 1 ¼ Lbs & Up: Steamed, Baked, Fra Diavolo, Arrigiatta** ..... MP.

## MAINS

\*Gluten Free Pasta Available \$2.00 Additional\*

- Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta, Fresh Mozzarella Cheese and Spaghetti Filetto Pomodoro ..... 25.
- Sauté Breast of Chicken** Marsala, Francaise or Sicilian ..... 22.
- Seafood Stuffed Shrimp** Lobster Sauce, Leek Risotto and Asparagus ..... 29.
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO ..... 24.
- Brick-Pressed Organic Chicken** Brussel Sprouts, Garlic Smashed Potatoes, Chicken Jus ..... 26.
- Pan Roasted Whole Bronzini** Salsa Verde, Crispy Potatoes ..... 29.
- Mezza Rigatoni Alla Vodka** Plum Tomatoes, Vodka and Cream ..... 18.
- with Chicken** ..... 22.      **with Shrimp** ..... 28.
- Seafood Marechaira** Shrimp, Calamari, Clams and Mussels, Tomato-Basil Broth over Linguine Pasta ..... 28.
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice ..... 26.
- Atlantic Salmon** Mustard Tarragon Crusted, Leek Risotto, Chardonnay Dijon Sauce ..... 27.
- Pan-Charred Yellow Tail Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce ..... 26.
- Char-Grilled Pork Chop** Bourbon-Apple Honey Glaze, Sweet Mashed Potato, Broccoli Rabe ..... 26.
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese ..... 24.
- Veal Braciolo** Rolled with Fontina Cheese, Asparagus and Seasoned Bread Crumb, Sherry Wine Sauce ..... 28.
- Braised Beef Short Ribs** Garlic Mashed Potato, Frizzled Onions, Horseradish Crème Fraîche ..... 27.
- Seafood Risotto** Lobster Meat, Shrimp, Scallops, Clams, Creamy Risotto .....30.
- Rack of Lamb** Dijon Mustard Oreganata Bread Crumb, Garlic Smashed Potato, Brussel Sprouts, Rosemary- infused Jus..... 36.

## FOR THE TABLE

- Lobster Mac & Cheese** ..... 15.
- Spinach, Garlic & Oil** ..... 6.
- Linguine Garlic & Oil** ..... 10.
- Creamed Spinach** ..... 7.
- Broccoli Rabe** ..... 10.
- Creamy Risotto** ..... 8.
- Asparagus Parmesan** ..... 8.
- Brussel Sprouts** ..... 9.
- Sweet Mashed Potatoes** ..... 8.

## CHILDREN'S MENU AVAILABLE

For occasional cakes not supplied by the restaurant there will be a \$1.00 per person plate charge

Dinner-10/10/16



## WINES

"Wine is passion. It's family and friends. It's warmth of heart and generosity of spirit. Wine is art. It's culture. It's the essence of civilization and the art of living" -Robert Mondavi

### CHAMPAGNE & SPARKLING WINES

	Glass/Bottle
Korbel, Brut, California.....	38
Korbel, Rosé, California.....	38
Prosecco, La Marca, Italy.....	14/42
Piper Heidsieck, Brut, France.....	100
Moët & Chandon, Imperial, France.....	120
Dom Pérignon, France.....	300

### WHITES

Sauvignon Blanc, Matua, Marlborough, New Zealand.....	12/36
Sauvignon Blanc, Kim Crawford, New Zealand.....	40
Sauvignon Blanc, Bonterra "Organically Farmed", California.....	10/32
Riesling, Pacific Rim, California.....	10/28
Riesling, Relax, Germany.....	25
Chardonnay, Ruffino "Unoaked," Italy.....	10/30
Chardonnay, St. Francis, Sonoma, California.....	12/34
Chardonnay, Simi, Sonoma, California.....	38
Chardonnay, Sonoma Cutrer, Russian River Valley, California.....	14/46
Pouilly-Fuisse, Louis Jadot, France.....	58
Pinot Grigio, Santa Marina, Italy.....	10/28
Pinot Grigio, Verduzzo "Masianco," Italy.....	30
Pinot Grigio, Mezzacorona Cliffhanger Vineyard "Riserva," Italy.....	12/36
Pinot Grigio, Santa Margherita, Italy.....	59
White Zinfandel, Buechler, California.....	10/26
Rosato, Mezzacorona, Italy.....	24

### REDS

Cabernet Sauvignon, Robert Mondavi "Private Selection," Napa, California.....	10/30
Cabernet Sauvignon, Los Vascos, "Domaine Barons de Rothschild," "Reserve," Chile.....	12/36
Cabernet Sauvignon, Bonterra "Organically Farmed," California.....	34
Cabernet Sauvignon, Simi, Sonoma, California.....	52
Cabernet Sauvignon, Jordan, Sonoma, California.....	105
Cabernet Sauvignon, Chimney Rock, Napa Valley, California.....	140
Malbec, Alamos "Selection," Mendoza, Argentina.....	12/34
Malbec, Norton, "Reserve," Mendoza, Argentina.....	36
Beaujolais-Villages, Louis Jadot, France.....	12/34
Chateauf-neuf-du-Pape, Chateau Mont-Redon, France.....	90
Merlot, Concha y Toro, Xplorador, Chile.....	26
Merlot, Francis Ford Coppola, "Diamond Series," California.....	12/38
Merlot, St. Francis, Sonoma, California.....	40
Merlot, Robert Mondavi, Napa Valley, California.....	48
Merlot, Duckhorn, "Three Palms Vineyard," Napa Valley, California.....	150
Pinot Noir, MacMurray Ranch, Sonoma, California.....	14/46
Pinot Noir, Francis Ford Coppola, "Diamond Series," California.....	12/40
Pinot Noir, Etesian, "Gloria Ferrer," Sonoma, California.....	40
Pinot Noir, Flowers, "Sea View Ridge," Sonoma, California.....	125
Zinfandel, Ravenswood, "Vintners Blend," Sonoma, California.....	28
Zinfandel, Francis Ford Coppola, "Director's Cut," California.....	48
Shiraz, Penfolds, Australia.....	34
Petite Syrah, Mondavi Family, "Spellbound," California.....	30
Chianti Classico, Ruffino "Aziano Estate," Italy.....	12/36
Chianti Classico Riserva, Castello Banfi, Italy.....	12/38
Chianti Classico Riserva, Nozzole, Italy.....	56
Chianti Classico Riserva Ducale, Ruffino "Gold Label," Italy.....	95
Super Tuscan, Poggio al Tufo Rompicollo, Italy.....	38
Super Tuscan, Ruffino, "Modus," Italy.....	48
Barolo, Michele Chiarlo, Italy.....	105
Brunello di Montalcino, Castello Banfi, Italy.....	120
Tommasi Ripasso "Baby Amarone," Italy.....	45
Amarone, Cesari, Italy.....	85
Amarone, Masi, Italy.....	105
Tignanello, Antinori, Italy.....	185