



BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey 9.
- Spiedini Ala Marina Café** 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

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

SOUPS & SALADS

- 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.
- Surf & Turf** Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette 18.

BRICK OVEN FLAT PIZZETTE

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

SANDWICHES & MORE

- ALL BURGERS SERVED WITH TOASTED BRIOCHE ROLL**
- CHAR-GRILLED CERTIFIED ANGUS HALF POUND BURGER** 10.
- Choice of Cheese** Swiss, American, Provolone, Smoked Gouda 11.
- Bacon** 12.
- Smokehouse Burger** Smoked Gouda Cheese, Bacon, Bourbon Bar-B-Que, Frizzled Onions 13.
- Chicken on the Ranch Pizzawich** Grilled Chicken, Roasted Garlic, Broccoli Rabe, Bacon, Caramelized Onion and Mozzarella..... 12.
- Mignon Sandwich** Sliced Filet Mignon, Swiss Cheese and Frizzled Onions on Ciabatta Bread 15.
- Grilled Chicken Sandwich** Pickled Red Onion, Plum Tomatoes, and Provolone Cheese on Ciabatta Bread with Pesto Aioli 12.
- Crispy Fish Tacos** Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Salsa, Kim Chi Aioli, Flour Tortilla..... 12.
- Fish and Chips** Lettuce, Zesty Tartar Sauce on a Toasted Roll 15.

MAINS – \$15.00

All Mains Include Chef's Seasonal Soup or House Salad
Gluten-free Pasta Available \$2.00 Additional

- Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta and Fresh Mozzarella and Spaghetti Filetto Pomodoro
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese
- Fillet of Tilapia Franchise** Lemon White Wine Sauce and Risotto
- Sauté Breast of Chicken** Marsala, Franchise or Sicilian
- Mezza Rigatoni Alla Vodka** Chicken, Plum Tomatoes, Vodka and Cream
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes, EVOO
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice
- Atlantic Salmon** Mustard Tarragon Crusted, Leek Risotto, Chardonnay Dijon Sauce
- Braised Beef Short Ribs** Garlic Smashed Potato, Frizzled Onions, Horseradish Crème Fraiche
- Linguine and Clams** Little Neck Clams, Garlic, Grape Tomatoes, White Wine and EVOO
- Sauté Beef Tenderloin Tips** Mushroom and Onion Merlot Wine Sauce over Buttered Noodles
- Surf & Turf Mac & Cheese** Lobster and Pulled Beef Short Ribs, Fusilli Pasta with Cheese Sauce and Toasted Bread Crumbs

CHILDREN'S MENU AVAILABLE

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



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.....	12/40
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.....	10/28
Zinfandel, Francis Ford Coppola, “Director’s Cut,” California.....	48
Shiraz, Penfolds, Australia.....	12/34
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