



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 21

House Made Cocktail Sauce

Hawaiian Tartar Tower 12

*Tuna, Salmon, Cucumber-Mango Salsa,
Miso-Mirin Glaze, Wasabi Mayo*

Autumn Salad 10

*Bosc Pears, Walnuts, Dried Cranberries,
Mixed Greens, Apple Cider Vinaigrette*



Classic Calamari 17

*Crispy Fried Calamari,
Sriracha Aioli*

Arincini Bianco "Rice Balls" 10

Tossed with Parmigiano and Honey

Baked Little Neck Clams 12

Oreganato Breadcrumbs



Entrées



Pan-seared Atlantic Salmon 34

*Mustard Tarragon Crusted, Leek Risotto,
Chardonnay Dijon Mustard Sauce*

Chicken Breast alla Nicco 29

*Stuffed with Prosciutto, Ricotta, Fresh
Mozzarella and Spaghetti Filetto Pomodoro*

Brick-Pressed Organic Chicken 32

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



Roasted Rack of Lamb 49

*Dijon Mustard Oreganata Breadcrumb,
Garlic Smashed Potato, Roasted Brussel Sprouts*

Certified Angus Beef® NY Sirloin 44

*Herb Butter, Garlic Smashed
Potatoes and Vegetable*

Surf 'n Turf 56

*Sliced Chateaubriand, Canadian Lobster Tail,
Roasted Red Bliss Potatoes and Asparagus*

Seafood Stuffed Shrimp 36

Lobster Sauce, Leek Risotto and Asparagus

Seafood Fra Diavolo 38

*Shrimp, Calamari, Clams, Mussels,
Spicy Tomato Sauce over Linguine*



Chef's Special Desserts



YOUR CHOICE \$10 EACH

NO SUBSTITUTIONS PLEASE
ASK YOUR SERVER ABOUT OUR CHILDRENS' MENU

NYE COMPLETE 2017