



## BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey ..... 9
- Italian Eggroll** Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce ..... 10
- Tuna Tartar Tower** Ahi Tuna, Cucumber, Pineapple-Mango Salsa, Crispy Rice Cake, Wasabi Mayo ..... 12
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato-Basil Dipping Sauce ..... 10
- 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 ..... 16
- Lobster & Crabmeat Sliders** Old Bay Aioli, Lobster and Crabmeat Salad ..... 18
- House-Made Mozzarella** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO ..... 10
- Grilled Octopus** Arugula, White Beans, Celery, Olives, Grape Tomato, Lemon-Garlic Vinaigrette, Balsamic Reduction ..... 18
- Dragon Shrimp** Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens ..... 12
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental Dressing and Sesame Seeds ..... 16
- House-Made Meatballs or Meatball Sliders** San Marzano Plum Tomato Sauce with Ricotta Cheese ..... 9
- BBQ Surf 'n Turf** Slab Bacon and Roasted Shrimp with House-Made BBQ Sauce ..... 12

## RAW BAR

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|---|--|
| <b>Jumbo Lump Crab Meat Cocktail</b> ..... 21             | <b>Select Oysters</b> ..... ½ Dozen 15 ..... Dozen... 29           |
| <b>Little Neck Clams</b> ... ½ Dozen... 8 ... Dozen... 15 | <b>Jumbo Shrimp Cocktail</b> 4 Pieces ... 22 ..... 8 Pieces ... 41 |
| <b>Seafood Tower</b> ..... MP                             | <b>"Bloody Mary" Oyster Shooter</b> ..... 5                        |
- (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)

## SOUPS & SALADS

\*Enhance your salad with

Grilled Chicken add \$6.00, Grilled Shrimp add \$9.00, Crabmeat add \$12.00, Sliced Steak add \$12.00\*

- Soup Du Jour** Chef's Seasonal Soup of the Day ..... 6
- Marina Café Classic French Onion Soup** ..... 9
- House Salad** Mixed Greens with Balsamic Vinaigrette ..... 8
- Lobster Bisque** Lobster Meat, Brandy, Cream ..... 10
- Marina Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese ..... 8
- Greek Salad** Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese with Red Wine Vinaigrette ..... 12
- Autumn Salad** Bosc Pears, Dried Cranberries, Walnuts, Mixed Greens, Apple-Cider Vinaigrette ..... 12
- 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 ..... 12

## STEAK HOUSE SELECTIONS

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

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|---|--|
| <b>30 oz Black Angus Porterhouse (FOR TWO)</b> ..... 66                               | <b>10 oz Filet Mignon</b> ..... 38                         |
| <b>16 oz Black Angus Dry-Aged New York Strip</b> ..... 37                             | <b>Surf 'n Turf</b> Filet Mignon and Lobster Tail ..... MP |
| <b>Rack of Lamb</b> Dijon Mustard Oreganata Bread Crumb, Rosemary infused Jus .... 36 | <b>14 oz Dry-Aged Black Angus Ribeye Steak</b> ..... 35    |

## 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 ..... 27
- Veal Sorrentino** Eggplant, Prosciutto Di Parma, Fresh Mozzarella, Sherry Wine, Plum Tomato Sauce ..... 28
- Sauté Breast of Chicken** Marsala, Francaise or Sicilian ..... 24
- Seafood Stuffed Shrimp** Lobster Sauce, Leek Risotto and Asparagus ..... 32
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO ..... 24
- Baked Pasta in Foil** Shrimp, Scallops, Asparagus and Spaghetti in a Blush Sauce ..... 29
- Brick-Pressed Organic Chicken** Vegetables Du Jour, Garlic Smashed Potatoes, Chicken Jus ..... 26
- Mezza Rigatoni Alla Vodka** Plum Tomatoes, Vodka and Cream ..... 18      **with Chicken** ..... 22      **with Shrimp** ..... 28
- Zuppa di Pesce** Shrimp, Calamari, Clams and Mussels, Tomato-Basil Broth over Linguini ..... 29
- Pan Roasted Whole Bronzini** Salsa Verde, Crispy Potatoes ..... 29
- Fillet of Sole Francaise** Lemon White Wine Sauce and Risotto ..... 28
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice ..... 26
- Atlantic Salmon** Mustard Tarragon-crust, Leek Risotto, Chardonnay Dijon Sauce ..... 27
- Medallions of Mignon Sicilian** Oreganata Bread Crumbs, Garlic, White Wine, Pepperoncini Peppers ..... 32
- Fillet of Red Snapper Meuniere** Lemon Brown Butter over Leek Risotto ..... 28
- Pan-Charred Yellow Tail Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce ..... 27
- Pan-Roasted Pork Chop** Prosciutto, Fontina Cheese and Sage-Stuffed with Shitake Mushroom Madeira Wine Sauce ..... 27
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese ..... 24
- Braised Beef Short Ribs** Garlic Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche ..... 27
- Seafood Sensation** Lobster Meat, Shrimp, Scallops, Clams, White Wine, Creamy Risotto .....32

## FOR THE TABLE

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|--|--|-----------------------------------|
| <b>Lobster Mac &amp; Cheese</b> ..... 17 | <b>Spinach, Garlic &amp; Oil</b> ..... 6 | <b>Asparagus Parmesan</b> ..... 8 |
| <b>Creamed Spinach</b> ..... 7           | <b>Broccoli Rabe</b> ..... 10            | <b>Creamy Risotto</b> ..... 8     |

## CHILDREN'S MENU AVAILABLE



## 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.....	325

### WHITES

Sauvignon Blanc, Matua, Marlborough, New Zealand.....	12/36
Sauvignon Blanc, Kim Crawford, New Zealand.....	40
Sauvignon Blanc, Bonterra "Organically Farmed", Napa, California.....	10/32
Riesling, Pacific Rim, Columbia Valley, Washington.....	10/28
Riesling, Relax, Germany.....	25
Chardonnay, Louis Jadot, Steel "Unoaked," France.....	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, Buehler, Napa, California.....	10/26
Rosé, Juliette, France.....	24

### REDS

Cabernet Sauvignon, Robert Mondavi "Private Selection," Napa, California.....	10/30
Cabernet Sauvignon, Decoy, Sonoma, California.....	12/44
Cabernet Sauvignon, Bonterra "Organically Farmed," Napa, California.....	34
Cabernet Sauvignon, Simi, Sonoma, California.....	52
Cabernet Sauvignon, Mount Veeder, Napa, California.....	80
Cabernet Sauvignon, Jordan, Sonoma, California.....	110
Cabernet Sauvignon, Chimney Rock, Napa, California.....	190
Malbec, Alamos "Selection," Mendoza, Argentina.....	12/38
Malbec, Norton, "Reserve," Mendoza, Argentina.....	39
Beaujolais-Villages, Louis Jadot, France.....	12/34
Chateauf-neuf-du-Pape, La Fiole du Pape, France.....	65
Merlot, Francis Ford Coppola, "Diamond Series," Central Coast, California.....	12/38
Merlot, St. Francis, Sonoma, California.....	40
Merlot, Robert Mondavi, Napa Valley, California.....	48
Merlot, Duckhorn, "Three Palms Vineyard," Napa, California.....	170
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
Zinfandel, Ravenswood, "Vintners Blend," Sonoma, California.....	28
Zinfandel, Francis Ford Coppola, "Director's Cut," Central Coast, California.....	48
Shiraz, Penfolds, Australia.....	34
Petite Syrah, Mondavi Family, "Spellbound," Napa, California .....	30
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.....	115
Brunello di Montalcino, Castello Banfi, Italy.....	135
Tommasi Ripasso "Baby Amarone," Italy.....	45
Amarone, Cesari, Italy.....	85
Amarone, Masi, Italy.....	105
Tignanello, Antinori, Italy.....	205