



Happy New Year

MARINA CAFE



Drink Specials

Sparkling Midori 10
Midori and Champagne

Sangria 10 glass / 29 pitcher
Red, White or Peach



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

Fritto Misto 17
*Fried Calamari, Shrimp, Broccoli,
Cauliflower, Sriracha Aioli*

Autumn Salad 12
*Bosc Pears, Walnuts, Dried Cranberries,
Mixed Greens, Apple Cider Vinaigrette*

Tartar Tower 12
*Ahi Tuna, Cucumber, Pineapple-Mango Salsa,
Crispy Rice Cake, Wasabi Mayo*

Arincini Bianco "Rice Balls" 10
Tossed with Parmigiano Reggiano 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 Potato, Chicken au Jus*

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

16oz Black Angus Dry-Aged NY Strip 44
*Herb Butter, Garlic Smashed
Potato, Vegetables*

Surf 'n Turf 56
*Sliced Chateaubriand, Canadian Lobster Tail,
Garlic Smashed Potato 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 2018