MARINA CAFE

BEGINNINGS

Arancini Bianco "Rice Balls" Shaved Parmesan Cheese and Honey ….. **10**

Italian Eggroll Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce ….. **10**

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, Lemon-Garlic Vinaigrette, Balsamic Reduction ….. **18**

Crispy Fried Calamari Classic with Sriracha Aioli or Oriental Dressing and Sesame Seeds ….. **16**

Dragon Shrimp Tempura-Panko Fried Shrimp, Spicy Kim Chee Aioli, Micro Greens ….. **12**

House-Made Meatballs or Meatball Sliders San Marzano Plum Tomato Sauce With Ricotta Cheese ….. **10**

BBQ Surf 'n Turf Slab Bacon and Roasted Shrimp with House-Made BBQ Sauce ….. **15**

RAW BAR

Jumbo Lump Crab Meat Cocktail ……. 21

Little Neck Clams … ½ Dozen… 8 … Dozen…. 15

Seafood Tower ……..MP
(½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)

Select Oysters ……. ½ Dozen 15 …….. Dozen… 29

Jumbo Shrimp Cocktail 7.50 each …….. 4 Pieces … 29

"Bloody Mary" Oyster Shooter …… 8

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

Lobster Bisque Lobster Meat, Brandy, Cream ….. **10**

Beef Carpaccio Baby Arugula, Red Onion, Capers, Mixed Olives, Shaved Parmesan with Lemon-Red Wine Vinaigrette ….. **14**

Neptune Salad Shrimp, Scallops, Crabmeat, Baby Arugula, Lemon Garlic Dressing In Crispy Tortilla Shell ….. **18**

Marina Caesar Salad Romaine, Garlic Croutons, Parmesan Cheese ….. **10**

Summer Salad Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne Strawberry Vinaigrette ….. **12**

Sesame Crusted Ahi Tuna Soba Noodles, Cucumber, Baby Arugula, Oriental Sesame Dressing ….. **18**

Steak 'n Stinger Salad Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette ….. **19**

Greek Salad Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese with Red Wine Vinaigrette ….. **12**

BRICK OVEN PIZZETTE

Cheese Pizza ……9 (with Meatballs or Pepperoni …..10)
Fresh Plum Tomato Sauce, Mozzarella

White Clam Pie …… 12
Chopped Clams, Parsley, Roasted Garlic and Chili Oil

Sausage Vodka Pie …… 12
Creamy Vodka Sauce with Fresh Sausage and Basil

Shrimp Fra Diavolo …… 12
Mozzarella Cheese, Zesty Fra Diavolo Sauce

SANDWICHES & MORE

ALL BURGERS SERVED WITH TOASTED BRIOCHE ROLL

CHAR-GRILLED HALF POUND BURGER ….. 10.

Choice of Cheese Swiss, American, Provolone ….. **11**, Bacon ….. **12**

Ultimate Burger Provolone Cheese, Avocado, Bacon, Sriracha Aioli, Frizzled Onions **….. 14**

Chicken on the Ranch Pizzawich Grilled Chicken, Roasted Garlic, Broccoli Rabe, Bacon, Caramelized Onion and Mozzarella….. **14**

Mignon Sandwich Sliced Filet Mignon, Swiss Cheese and Frizzled Onions on Ciabatta Bread ….. **17**

Grilled Chicken Sandwich Pickled Red Onion, Plum Tomatoes, Provolone on Ciabatta Bread with Pesto Aioli ….. **12**

English Muffin BLT Applewood Smoked Bacon, Lettuce and Tomato ….. **12**

Crispy Fish Tacos Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Salsa, Kim Chi Aioli, Flour Tortilla….. **12**

Shrimp Tacos Pineapple-Mango Salsa, Kim Chi Aioli, Flour Tortilla ….. **14**

Fish and Chips Lettuce, Zesty Tartar Sauce on a Toasted Roll ….. **15**

MAINS – $16.00

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 Sole Francaise Lemon White Wine Sauce and Risotto

Sauté Breast of Chicken Marsala, Francaise 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, Baby Carrots, 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

Sambucca Clams Andouille Sausage, Fennel, Light Pesto Sauce over Fettuccini

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.
PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE ALLERGIC TO ANY FOODS.

Chefs Joe Labriola and Michael Peluso

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