



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 | Select Oysters ½ Dozen 15 Dozen... 29 |
| Little Neck Clams ... ½ Dozen... 8 ... Dozen... 15 | Jumbo Shrimp Cocktail 7⁵⁰ each 4 Pieces ... 29 |
| Seafood Tower MP | "Bloody Mary" Oyster Shooter 8 |
- (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

- Lobster Bisque** Lobster Meat, Brandy, Cream **10**
- Marina Café Classic French Onion Soup** **9**
- Prosciutto di Parma-Wrapped Burrata** (Stuffed Burrata, Mascarpone, Ricotta, Parmigiano Reggiano), Caramelized Pears, Grape Tomato Confit, Aged Balsamic Reduction **14**
- Neptune Salad** Shrimp, Scallops, Crabmeat, Baby Arugula, Lemon Garlic Dressing In Crispy Tortilla Shell **19**
- Marina Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese **9**
- Autumn Salad** Bosc Pears, Dried Cranberries, Walnuts, Mixed Greens, Apple Cider Vinaigrette **10**
- 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 Pepperoni10) | Sausage Vodka Pie 12 |
| Fresh Plum Tomato Sauce, Mozzarella | Creamy Vodka Sauce with Fresh Sausage and Basil |
| White Clam Pie 12 | Ricotta Salata Brick Oven Flatbread 12 |
| Chopped Clams, Parsley, Roasted Garlic and Chili Oil | Fresh Mozzarella, Cremini Mushrooms, Baby Arugula, Truffle Oil |

SANDWICHES & MORE

ALL BURGERS SERVED WITH TOASTED BRIOCHE ROLL

CHAR-GRILLED HALF POUND BURGER 10.

- Choice of** Swiss, American, Provolone Cheese **Add 1.00**, Bacon **Add 2.00**
- Ultimate Burger** Provolone Cheese, 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-crust, 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
- Pasta Di Vincenzo** Sicilian-style, Eggplant, San Marzano Tomato Sauce, Fresh Basil, over Rigatoni, topped with Ricotta Salata