



## 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
- 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 ..... 10
- BBQ Surf 'n Turf** Slab Bacon and Roasted Shrimp with House-Made BBQ Sauce ..... 15

## 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> 7 <sup>50</sup> each ..... 4 Pieces... 29 |
| <b>Seafood Tower</b> (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)... MP | <b>"Bloody Mary" Oyster Shooter</b> ..... 8                            |

## BRICK OVEN PIZZETTE

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| <b>Cheese Pizza</b> .....9 (with Meatballs or Pepperoni .....10)<br>Fresh Plum Tomato Sauce, Mozzarella | <b>Sausage Vodka Pie</b> ..... 12<br>Creamy Vodka Sauce, Fresh Sausage, Basil   |
| <b>White Clam Pie</b> ..... 12<br>Chopped Clams, Parsley, Roasted Garlic, Chili Oil                     | <b>Ricotta Salata Brick Oven Flatbread</b> ..... 12<br>Fresh Mozzarella, Cremini Mushrooms, Baby Arugula, Truffle Oil |

## 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
- Lobster Bisque** Lobster Meat, Brandy, Cream ..... 10
- House Salad** Mixed Greens, Balsamic Vinaigrette ..... 8
- 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, Crispy Tortilla Shell ..... 19
- Marina Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese ..... 9
- 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 ..... 10
- Sesame Crusted Ahi Tuna** Soba Noodles, Cucumber, Baby Arugula, Oriental Sesame Dressing ..... 18

## MARINA CAFÉ STEAK HOUSE SELECTIONS

(All Served with Garlic Smashed Potato and Creamed Spinach)

\*(SERVED WITH SLAB BACON)

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| <b>10 oz Filet Mignon</b> ..... 38   | <b>*30 oz Black Angus Porterhouse (FOR TWO)</b> ..... 68                |
| <b>14 oz Black Angus Dry-Aged Ribeye Steak</b> ..... 35                              | <b>*Chateaubriand (FOR TWO)</b> ..... 92                                |
| <b>Surf 'n Turf</b> Filet Mignon and Lobster Tail ..... MP                           | <b>*Char-Broiled 40oz Dry-Aged Prime Ribeye Steak (FOR TWO)</b> .... 95 |
| <b>Rack of Lamb</b> Dijon Mustard Oreganata Bread Crumb, Rosemary infused Jus ... 36 | <b>16 oz Black Angus Dry-Aged New York Strip</b> ..... 37               |

## LOBSTERS

Steamed, Baked, Fra Diavolo, Arrigiatta

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| <b>Single &amp; Twin Canadian Lobster Tails</b> ..... MP | <b>Whole Live Lobster 1 ¼ Lbs &amp; Up</b> ..... MP |
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## MAINS

\*Gluten Free Pasta Available \$2.00 Additional\*

- Chicken Breast Alla Nicco** Stuffed with Prosciutto, Ricotta, Fresh Mozzarella Cheese and Spaghetti Filetto di Pomodoro ..... 26
- Veal Sorrentino** Eggplant, Prosciutto di Parma, Fresh Mozzarella, Sherry Wine, Plum Tomato Sauce ..... 28
- Veal Ragù Bolognese** Slow-cooked Veal Ragù Bolognese, House-made Pappardelle, topped with Fresh Creamy Burrata .....28
- Seafood Al Forno** Cold Water Canadian Lobster Tail, Shrimp, Diver Sea Scallops, "Day Boat" Fish, Toasted Breadcrumbs, Garlic, Lemon, White Wine .....MP
- Pasta Di Vincenzo** Sicilian-style, Eggplant, San Marzano Tomato Sauce, Fresh Basil, over Rigatoni, topped with Ricotta Salata .....18 (with Chicken.....22) (with Shrimp.....28)
- Sauté Breast of Chicken** Marsala, Francaise or Sicilian-Style .....25
- Seafood Stuffed Shrimp** Cognac Seafood Veloute, Creamy Leek Risotto, 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 ..... 27
- 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
- Fillet of Bronzini** Livornese Sauce over Creamy Leek Risotto ..... 29
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice ..... 27
- Atlantic Salmon** Mustard Tarragon-crust, Leek Risotto, Chardonnay Dijon Sauce ..... 28
- Pan-Charred Yellow Tail Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce ..... 27
- Pan-Roasted Pork Chop** Stuffed with Prosciutto, Fontina Cheese, Sage 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>Slab Bacon</b> ..... 10    |
| <b>Creamed Spinach</b> ..... 7           | <b>Broccoli Rabe</b> ..... 10            | <b>Creamy Risotto</b> ..... 8 |

Chefs Joe Labriola and Michael Peluso

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)  
Cannot be used towards Gratuities or Banquet Affairs

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. Dinner-05/03/19