



## 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 Roll** Old Bay Aioli, Lobster and Crabmeat Salad ..... 18
- House-Made Mozzarella and Tomato** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO ..... 10
- Grilled Octopus** Red Radishes, White Beans, Celery, Olives, Lemon-Garlic Vinaigrette and Balsamic Reduction ..... 19
- 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 ..... 17
- House-Made Meatball Platter** San Marzano Plum Tomato Sauce with Ricotta Cheese ..... 10
- Marina Café Surf 'n Turf** Slab Bacon and Roasted Shrimp with House-Made Steak Sauce ..... 16

## RAW BAR

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| <b>Jumbo Lump Crab Meat Cocktail</b> ..... 22               | <b>Select Oysters</b> .....MP   |
| <b>Little Neck Clams</b> ..... ½ Dozen... 8 ... Dozen... 15 | <b>Blue Point Oysters</b> ..... ½ Dozen 15 ... Dozen 29                   |
| <b>Seafood Tower</b> ..... MP                               | <b>Jumbo Shrimp Cocktail</b> ..... 9 <sup>.75</sup> each..... 3 Pieces 28 |
| (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)          | <b>"Bloody Mary" Oyster Shooter</b> ..... 8                               |

## BRICK OVEN PIZZETTE

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| <b>Cheese Pizzette</b> ..... 10 (with Meatballs or Pepperoni .....11)<br>Fresh Plum Tomato Sauce, Mozzarella | <b>Sausage Vodka Pizzette</b> ..... 12<br>Creamy Vodka Sauce, Fresh Sausage, Basil |
| <b>White Clam Pizzette</b> ..... 14<br>Chopped Clams, Parsley, Roasted Garlic, Chili Oil                     | <b>Bianco Pizzette</b> ..... 11<br>Ricotta, Mozzarella Cheese, Fresh Basil         |

## SOUPS & SALADS

\*Enhance your Salad with Grilled Chicken add \$6.00, Grilled Shrimp add \$9.00, Crabmeat add \$12.00, Scallops ad \$12.00, Sliced Steak add \$12.00\*

- Soup Du Jour** Chef's Seasonal Soup of the Day ..... 6
- House Salad** Mixed Greens, Balsamic Vinaigrette ..... 8
- Lobster Bisque** Lobster Meat, Brandy, Cream ..... 12
- Marina Café Classic Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese ..... 10
- Greek Salad** Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese with Red Wine Vinaigrette ..... 12
- Summer Salad** Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne-Strawberry Vinaigrette ..... 12
- Sesame Crusted Ahi Tuna** Soba Noodles, Cucumber, Red Holland Bell Pepper, Baby Arugula, Oriental Sesame Dressing ..... 19

## MARINA CAFÉ STEAK HOUSE SELECTIONS

(All Served with Garlic Smashed Potato and Creamed Spinach)

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| <b>10 oz Filet Mignon</b> ..... 39                         | <b>* 30 oz Black Angus Porterhouse</b> ..... 69                           |
| <b>16 oz Black Angus Dry-Aged Ribeye Steak</b> ..... 36    | <b>* Chateaubriand</b> ..... (FOR 2) ... 94... (FOR 3) .... 136           |
| <b>Surf 'n Turf</b> Filet Mignon and Lobster Tail ..... MP | <b>* Char-Broiled 40oz Dry-Aged Prime Ribeye Steak (FOR TWO)</b> ..... 98 |
| <b>16 oz Black Angus Dry-Aged New York Strip</b> ..... 38  | * (Served with Slab Bacon)  |

## 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 and Fresh Mozzarella, with Spaghetti Filetto di Pomodoro ..... 27
- 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, over Rigatoni, topped with Ricotta Salata .....22 (with Chicken.....26) (with Shrimp.....29)
- Seafood Stuffed Shrimp** Lobster Sauce, Creamy Leek Risotto and Asparagus ..... 32
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO ..... 25
- Baked Pasta in Foil** Shrimp, Scallops, Asparagus and Spaghetti in a Blush Sauce ..... 30
- Brick-Pressed Organic Chicken** Vegetables Du Jour, Whipped Mashed Potato, Chicken Jus ..... 27
- Mezza Rigatoni Alla Vodka** Plum Tomatoes, Vodka and Cream ..... 22 **with Chicken** ..... 26 **with Shrimp** ..... 29
- Zuppa di Pesce** Shrimp, Calamari, Clams and Mussels, Tomato-Basil Broth over Linguini ..... 32
- Blackened Mahi Mahi** Mango-Pineapple Salsa over Coconut Rice ..... 28
- Filet of Barramundi Meuniere** Lemon Brown Butter over Creamy Leek Risotto ..... 29
- Atlantic Salmon** Mustard Tarragon Crusted, Creamy Leek Risotto, Chardonnay Dijon Sauce ..... 28
- Pan-Charred Yellow Tail Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce ..... 29
- Char-grilled Pork Chop** over Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato ..... 28
- Veal Milanese** Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion, Tomato and Fresh Mozzarella, Shaved Parmesan Cheese ..... 24
- Braised Beef Short Ribs** Whipped Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche ..... 28
- Seafood Sensation** Lobster Meat, Shrimp, Scallops, Clams, White Wine, Creamy Leek Risotto .....32
- Rack of Lamb** Dijon Mustard Oreganata Bread Crumb, Rosemary-infused Jus, Plum Tomato Oreganato, Whipped Mashed Potato ... 39

## FOR THE TABLE

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|---|--|------------------------------------|
| <b>Mac &amp; Cheese</b> ..... 10 ..... W/Lobster ..... 18 | <b>Spinach, Garlic &amp; Oil</b> ..... 7 | <b>Slab Bacon</b> ..... 10         |
| <b>Creamed Spinach</b> ..... 8                            | <b>Broccoli Rabe</b> ..... 10            | <b>Creamy Leek Risotto</b> ..... 9 |

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.