



**BEGINNINGS**

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese, 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** Arugula, 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, Sesame Seeds ..... **17**
- House-Made Meatball Platter** San Marzano Plum Tomato Sauce, Ricotta Cheese ..... **10**
- Marina Café Surf 'n Turf** Slab Bacon and Roasted Shrimp with House-Made Steak Sauce ..... **16**

**RAW BAR**

- |   |   |
|---|---|
| <b>Jumbo Lump Crab Meat Cocktail</b> ..... <b>22</b>                      | <b>Select Oysters</b> ..... <b>MP</b>                                 |
| <b>Little Neck Clams</b> ..... ½ Dozen... <b>8</b> ... Dozen... <b>15</b> | <b>Blue Point Oysters</b> ..... ½ Dozen <b>15</b> ... Dozen <b>29</b> |
| <b>Seafood Tower</b> ..... <b>MP</b>                                      | <b>Jumbo Shrimp Cocktail</b> ..... 9.75 each..... <b>3 Pieces 28</b>  |
| (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)                        | <b>"Bloody Mary" Oyster Shooter</b> ..... <b>8</b>                    |

**SOUPS & SALADS**

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

- Lobster Bisque** Lobster Meat, Brandy, Cream ..... **12**
- Marina Café Classic Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese ..... **10**
- Summer Salad** Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne Strawberry Vinaigrette ..... **12**
- Sesame Crusted Rare Tuna** Soba Noodles, Cucumber, Red Holland Bell Pepper, Baby Arugula, Oriental Sesame Dressing ..... **19**
- Steak & Stinger Salad** Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette ..... **19**
- Greek Salad** Romaine Mixed Olives, Red Onion, Tomatoes, Artichoke Hearts, Cucumbers, Feta Cheese, Red Wine Vinaigrette..... **12**

**BRICK OVEN PIZZETTE**

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

**SANDWICHES & MORE**

All burgers served with toasted brioche roll

- CHAR-GRILLED BLACK ANGUS HALF POUND BURGER** ..... **10**
- Choice of Cheese** Swiss, American, Provolone .... **11** Bacon ..... **12**
- Ultimate Burger** Provolone, Bacon, Avocado, Sriracha Aioli, Frizzled Onions ..... **14**
- Chicken on the Ranch Pizzawich** Grilled Chicken, Roasted Garlic, Broccoli Rabe, Bacon, Caramelized Onion, Mozzarella ..... **14**
- Mignon Sandwich** Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread ..... **18**
- Grilled Chicken Sandwich** Pickled Red Onions, Plum Tomatoes, Provolone, Pesto Aioli, Ciabatta Bread ..... **12**
- Crispy Fish Tacos** Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Salsa, Kim-Chee Aioli, Flour Tortilla ..... **12**
- Shrimp Tacos** Pineapple-Mango Salsa, Kim-Chee Aioli, Flour Tortilla **16**
- Fish and Chips** Lettuce, Zesty Tartar Sauce, Toasted Brioche Roll ..... **14**

**MAINS – \$17.00**

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, with Spaghetti Filetto di Pomodoro
- Veal Milanese** Thinly-Pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese
- Fillet of Sole Francese** Lemon White Wine Sauce, Creamy Leek Risotto
- Mezza Rigatoni Alla Vodka** Chicken, Plum Tomatoes, Vodka, 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, Creamy Leek Risotto, Chardonnay Dijon Sauce
- Braised Beef Short Ribs** Whipped Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche
- Linguine and Clams** Little Neck Clams, Garlic, Grape Tomatoes, White Wine, EVOO
- Sauté Beef Tenderloin Tips** Mushrooms, Onion, Merlot Wine Sauce over Buttered Noodles
- Pasta Di Vincenzo** Siciliano-style, Eggplant, San Marzano Tomato Sauce over Rigatoni, with Ricotta Salata