

RAW BAR

LITTLE NECK CLAMS
½ Dozen ... 9 ... Dozen ... 17

SEAFOOD TOWER
1/2 Lobster, 4 Clams, 4 Oysters
4 Shrimp Cocktail... **MP**

**JUMBO LUMP
CRAB MEAT COCKTAIL**
24

**“BLOODY MARY”
OYSTER SHOOTER**
8

COLOSSAL SHRIMP COCKTAIL

1 Piece ... 8.95 3 Pieces ... 26

BLUE POINT OYSTERS
½ Dozen ... 15 Dozen ... 29

SELECT OYSTERS
MP

APPETIZERS

LOBSTER ‘N CRABMEAT ROLL
Lobster & Crabmeat Salad, Old Bay Aioli
18

CLASSIC CALAMARI
Crispy Fried Calamari, Sriracha Aioli
18

ITALIAN EGG ROLL
Sausage, Broccoli Rabe, Sun-Dried
Tomatoes, Risotto, Tomato-Basil Sauce
10

**ARANCINI BIANCO
“RICE BALLS”**
Shaved Parmesan Cheese, Honey
10

CRISPY WINGS
Buffalo or Asian Ginger Sauce
10

FRIED MOZZARELLA COINS
Tomato/Basil Dipping Sauce
11

DISCO FRIES
Bacon Cheese Sauce
8

MARYLAND CRAB CAKE
Remoulade, Micro Greens
17

BAKED LITTLE NECK CLAMS
Oreganata Bread Crumbs
12

DRAGON SHRIMP
Tempura-Panko Fried Shrimp,
Spicy Kim-Chee Aioli, Micro Greens
14

MARINA CAFE SURF ‘N TURF
Slab Bacon, Roasted Shrimp,
House-Made Steak Sauce
16

**CRISPY FRIED
CHICKEN FINGERS**
Honey Mustard Dipping Sauce
15

CRISPY NACHO CHIPS
Pico De Gallo, Salsa Verde, Sour Cream
10

MAXIMUM OF FIVE (5) GIFT CARDS
PER TABLE/CHECK.
(NO SPLITTING TABLE/CHECK)

CANNOT BE USED TOWARDS
CRAUTITIES OR BANQUET AFFAIRS

BRICK OVEN PIZZETTE

CHEESE PIZZETTE
Fresh Plum Tomato Sauce, Mozzarella
10

MEATBALL PIZZETTE
Fresh Plum Tomato Sauce, Mozzarella
11

PEPPERONI PIZZETTE
Fresh Plum Tomato Sauce, Mozzarella
11

VODKA SAUSAGE PIZZETTE
Creamy Vodka Sauce, Sausage, Basil
12

WHITE CLAM PIZZETTE
Chopped Clams, Roasted Garlic, Chili Oil
14

BIANCO PIZZETTE
Ricotta, Mozzarella, Fresh Basil
11

SANDWICHES ‘N MORE

CRISPY FISH TACOS
Cheddar, Monterey Jack,
Kim Chee Aioli
12

SHRIMP TACOS
Pineapple-Mango Salsa,
Kim Chee Aioli, Flour Tortilla
16

GRILLED CHICKEN SANDWICH
Pickled Red Onion, Plum Tomatoes,
Provolone Cheese, Ciabatta Bread,
Pesto Aioli, Potato Chips
12

**CHICKEN ON THE RANCH
PIZZAWICH**
Grilled Chicken, Roasted Garlic,
Broccoli Rabe, Bacon,
Caramelized Onion, Mozzarella
14

ENHANCE YOUR SANDWICH

French Fries ... +5
Potato Chips ... +5
Salad ... +6

SALADS

MARINA CAESAR SALAD
Romaine, Garlic Croutons,
Parmesan Cheese
10

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,
Tomatoes, Artichoke Hearts,
Cucumbers, Feta Cheese,
Red Wine Vinaigrette
12

SESAME-ENCRUSTED TUNA
Soba Noodles, Cucumber, Baby
Arugula, Oriental Sesame Dressing
19

SUMMER SALAD
Strawberries, Mango, Mixed Greens,
Toasted Almonds, Champagne-
Strawberry Vinaigrette
12

ENHANCE YOUR SALAD

Grilled Chicken ... +6
Shrimp ... +9
Crabmeat ... +12
Scallops ... +12
Sliced Steak ... +12

HALF-POUND BURGER
10
Add
Swiss, American
or Provolone Cheese ... +1
Bacon ... +2

ULTIMATE BURGER
Provolone, Bacon,
Avocado, Frizzled Onions,
Sriracha Aioli, French Fries
14

MIGNON SANDWICH
Sliced Filet Mignon,
Swiss Cheese, Frizzled Onions,
Ciabatta Bread, Potato Chips
19

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

DINNER

SOUPS

SOUP DU JOUR 6
Soup of the Day

HOUSE SALAD 8
Mixed Greens, Balsamic Vinaigrette

LOBSTER BISQUE 12
Lobster Meat, Brandy, Cream



FROM THE SEA

SEAFOOD AL FORNO MP
Cold Water Canadian Lobster Tail, Shrimp,
Diver Sea Scallops, "Day Boat" Fish, Toasted
Breadcrumbs, Garlic, Lemon, White Wine

SEAFOOD STUFFED SHRIMP 32
Lobster Sauce, Creamy Leek
Risotto and Asparagus

ZUPPA DI PESCE 32
Shrimp, Calamari, Clams and Mussels,
Tomato-Basil Broth over Linguini

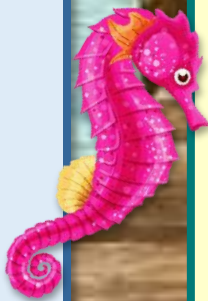
BLACKENED MAHI MAHI 28
Mango-Pineapple Salsa over Coconut Rice

FILET OF BARRAMUNDI MEUVIERE 28
Lemon Brown Butter over Creamy Leek Risotto

ATLANTIC SALMON 28
Mustard Tarragon Crusted, Creamy Leek Risotto,
Chardonnay Dijon Sauce

PAN-CHARRED YELLOW TAIL TUNA 28
Miso-Mirin Glazed Eggplant,
Sticky Rice Cake, Wasabi Sauce

SEAFOOD SENSATION 32
Lobster Meat, Shrimp, Scallops, Clams,
White Wine, Creamy Leek Risotto



ABOVE 'N BEYOND

CHICKEN BREAST ALLA NICCO 27
Stuffed with Prosciutto, Ricotta and Fresh Mozzarella,
with Spaghetti Filetto di Pomodoro

BRICK-PRESSED ORGANIC CHICKEN 27
Vegetables Du Jour, Whipped Mashed Potato, Chicken Jus

CHAR-GRILLED PORK CHOP 28
Over Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers,
Drizzled with Balsamic Glaze, Whipped Mashed Potato

VEAL MILANESE 24
Thinly-Pounded, Herb Bread Crumbs, Arugula, Red Onion,
Tomato and Fresh Mozzarella, Shaved Parmesan Cheese

BRAISED BEEF SHORT RIBS 28
Whipped Mashed Potato, Baby Carrots, Frizzled Onions,
Horseradish Crème Fraîche

RACK OF LAMB 39
Dijon Mustard Oreganata Bread Crumb, Rosemary-infused Jus,
Plum Tomato Oreganato, Whipped Mashed Potato



PASTA

PASTA DI VINCENZO 22
Sicilian-style, Eggplant, San Marzano Tomato Sauce,
over Rigatoni, topped with Ricotta Salata
(with Chicken.....26) (with Shrimp.....29)

FUSILLI 27
Sausage, Broccoli Rabe, White Wine, Garlic,
Grape Tomatoes and EVOO

BAKED PASTA IN FOIL 30
Shrimp, Scallops, Asparagus and Spaghetti
in a Blush Sauce

MEZZA RIGATONI ALLA VODKA 22
Plum Tomatoes, Vodka and Cream
(with Chicken.....26) (with Shrimp.....29)

LOBSTER

Steamed, Baked, Fra Diavolo, Arrigiatta

SINGLE OR TWIN CANADIAN LOBSTER TAILS MP

WHOLE LIVE LOBSTER
1 1/4lb & Up
MP



MARINA CAFE STEAK HOUSE SELECTIONS

(All Served with Garlic Smashed Potato and Creamed Spinach)

10 OZ FILET MIGNON 42

16 OZ BLACK ANGUS DRY-AGED RIBEYE 38

16 OZ BLACK ANGUS DRY-AGED NY STRIP 40

***30 OZ BLACK ANGUS PORTERHOUSE 72**

***CHATEAUBRIAND**

(For Two.....98) (For Three.....142)

***CHAR-BROILED 40 OZ DRY-AGED PRIME RIBEYE**
(For Two.....98)

SURF 'N TURF MP
Filet Mignon and Lobster Tail

* (Served with Slab Bacon)



FOR THE TABLE

MAC 'N CHEESE 10
(with Lobster.....19)

CREAMED SPINACH 9
SPINACH 7
Garlic 'n Oil

SLAB BACON 10
BROCCOLI RABE 12
CREAMY LEEK RISOTTO 10