



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 14
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato-Basil Dipping Sauce 11
- Baked Little Neck Clams** Oreganato Bread Crumbs 12
- Prince Edward Island Mussels Posillipo** One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce 15
- Maryland Crab Cake** Remoulade, Micro Greens 17
- Lobster & Crabmeat Slider** Old Bay Aioli, Lobster and Crabmeat Salad 18
- House-Made Mozzarella and Tomato** Roasted Peppers, Mixed Olives, Basil, Aged Balsamic, EVOO 12
- 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 14
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental Dressing and Sesame Seeds 18
- 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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| Jumbo Lump Crab Meat Cocktail 24 | Select OystersMP |
| Little Neck Clams ½ Dozen... 9 ... Dozen... 17 | Blue Point Oysters ½ Dozen 15 ... Dozen 29 |
| Seafood Tower MP | Jumbo Shrimp Cocktail 8 ⁹⁵ each..... 3 Pieces 26 |
| (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail) | "Bloody Mary" Oyster Shooter 8 |

BRICK OVEN PIZZETTE

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| Cheese Pizzette 10 (with Meatballs or Pepperoni11) | Sausage Vodka Pizzette 12 |
| Fresh Plum Tomato Sauce, Mozzarella | Creamy Vodka Sauce, Fresh Sausage, Basil |
| White Clam Pizzette 14 | Bianco Pizzette 11 |
| Chopped Clams, Parsley, Roasted Garlic, Chili Oil | 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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| 10 oz Filet Mignon 42 | * 30 oz Black Angus Porterhouse 72 |
| 16 oz Black Angus Dry-Aged Ribeye Steak 38 | * Chateaubriand (FOR 2) ... 98... (FOR 3) 142 |
| Surf 'n Turf Filet Mignon and Lobster Tail MP | * Char-Broiled 40oz Dry-Aged Prime Ribeye Steak (FOR TWO) 98 |
| 16 oz Black Angus Dry-Aged New York Strip 40 | * (Served with Slab Bacon) |

LOBSTERS

Steamed, Baked, Fra Diavolo, Arrigiatta

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| Single & Twin Canadian Lobster Tails MP | Whole Live Lobster 1 ¼ Lbs & Up 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 WineMP
- Pasta Di Vincenzo** Sicilian-style, Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata22 (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 Risotto32
- 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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| Mac & Cheese 10 W/Lobster 19 | Spinach, Garlic & Oil 7 | Slab Bacon 10 |
| Creamed Spinach 9 | Broccoli Rabe 12 | Creamy Leek Risotto 10 |

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.