



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 **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** 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 **14**
- Crispy Fried Calamari** Classic with Sriracha Aioli or Oriental Dressing, Sesame Seeds **18**
- 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

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| Jumbo Lump Crab Meat Cocktail 24 | Select Oysters MP |
| 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 |

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

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| Cheese Pizzette 10 (with Meatballs or Pepperoni 11) | 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 |

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 **19**
- 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 – \$18.00

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