





White Chocolate Eggnog Martini 10

Myers Rum, White Chocolate Godiva and Eggnog

Sangria 10 glass / **29** pitcher Red, White or Peach



Marina Cafe Italian Eggroll 10

Sweet Sausage, Broccoli Rabe, Sundried Tomato, Risotto

Classic Caesar 10

Romaine, Garlic Croutons, Parmigiano Reggiano

Italian Seafood Salad 18

Shrimp, Calamari, Pulpo, Scungilli

Fritto Misto 17

Fried Calamari, Shrimp, Broccoli, Cauliflower, Sriracha Aioli Baked Little Neck Clams 12

Oreganato Breadcrumbs

Tartar Tower 12

Ahi Tuna, Cucumber, Pineapple-Mango Salsa, Crispy Rice Cake, Wasabi Mayo

Arincini Bianco "Rice Balls" 10

Tossed with Parmigiano Reggiano and Honey

Autumn Salad 12

Bosc Pears, Walnuts, Dried Cranberries, Mixed Greens, Apple Cider Vinaigrette

Colossal Shrimp Cocktail 21

House Made Cocktail Sauce



Pan-seared Atlantic Salmon 34

Mustard Tarragon-Crusted, Rice Pilaf, Chardonnay Dijon Mustard Sauce

Brick-Pressed Organic Chicken 32

Pan-seared and served with Roasted Brussel Sprouts, Garlic Smashed Potatoes, Chicken Au Jus

16oz Angus Beef Dry-Aged New York Strip 44

Herb Butter, Garlic Smashed Potato, Vegetables

Risotto Pescatore 39

Arborio Rice, Slowly Cooked in a Seafood Broth Served with Lobster Meat, Shrimp, Scallops and Clams

Fillet of Bronzini 36

Puttanesca Sauce over Creamy Porcini Mushroom Risotto Chicken Breast alla Nicco 29

Stuffed with Prosciutto, Ricotta, Fresh Mozzarella and Spaghetti Filetto Pomodoro

Seafood Stuffed Shrimp 36

Lobster Sauce, Rice Pilaf and Asparagus

Braised Veal Osso Buco 38

Merlot, Root Vegetables, Garlic Smashed Potato

Surf 'n Turf 56

Sliced Chateaubriand, Canadian Lobster Tail, Garlic Smashed Potatoes and Asparagus

Seafood Fra Diavolo 38

Shrimp, Calamari, Clams, Mussels, Spicy Tomato Sauce over Linguine



YOUR CHOICE \$8 EACH

Garlic Smashed Potato

Creamy Risotto

Creamed or Sautéed Spinach

Roasted Brussel Sprouts

Chefs Special Desserts

YOUR CHOICE \$10 EACH