



BEGINNINGS

- Arancini Bianco "Rice Balls"** Shaved Parmesan Cheese and Honey 10
- Marina Café Signature Italian Eggroll** Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce 14
- Tartar Tower** Ahi Tuna, Cucumber, Crispy Rice Cake, Wasabi Mayo 16
- Fresh Mozzarella Coins** Fried Mozzarella, Tomato-Basil Dipping Sauce 12
- Baked Little Neck Clams** Oreganato Bread Crumbs 14
- Prince Edward Island Mussels Posillipo** One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce 16
- Maryland Crab Cake** Remoulade, Micro Greens 18
- House-Made Mozzarella** Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO 14
- Grilled Octopus** White Beans, Celery, Olives, Garlic, Balsamic Vinaigrette and Reduction 19
- Dragon Shrimp** Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens 15
- Crispy Fried Calamari** Classic with Sriracha Aioli, Arrabiata or Tomato-Basil Sauce 18
- House-Made Meatballs** San Marzano Plum Tomato Sauce with Ricotta Cheese 12
- 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 MARKET PRICE | Select Oysters MARKET PRICE |
| Little Neck Clams ½ Dozen... 10 ... Dozen.... 19 | Blue Point Oysters ½ Dozen 15 ... Dozen 29 |
| Seafood Tower MARKET PRICE | Jumbo Shrimp Cocktail 10 each..... 3 Pieces 28 |
- (½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)

BRICK OVEN PIZZETTE

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| Cheese Pizzette 10 (with Meatballs or Pepperoni11)
Fresh Plum Tomato Sauce, Mozzarella | Sausage Vodka Pizzette 12
Creamy Vodka Sauce, Fresh Sausage, Basil |
| White Clam Pizzette 14
Chopped Clams, Parsley, Roasted Garlic, Chili Oil | Bianco Pizzette 11
Ricotta, Mozzarella Cheese, Fresh Basil |

SOUPS & SALADS

Enhance your Salad with Grilled Chicken add \$8.00, Grilled Shrimp add \$12.00, Sliced Steak add \$18.00

- Chef's Seasonal Soup** 6
- Marina Café Classic French Onion Soup** 10
- House Salad** Mixed Greens, Balsamic Vinaigrette 8
- Lobster Bisque** Lobster Meat, Brandy, Cream 12
- Marina Café Classic Caesar Salad** Romaine, Garlic Croutons, Parmesan Cheese 12
- Greek Salad** Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese with Red Wine Vinaigrette 14
- Seasonal Salad** Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette 12
- Sesame Crusted Ahi Tuna** Soba Noodles, Cucumber, Baby Arugula, Oriental Sesame Dressing 20

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 Wine MARKET PRICE
- Pasta Di Vincenzo** Sicilian-style, Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata22 (with Chicken.....26) (with Shrimp.....29)
- Filet of Sole Rollatine** Crabmeat Stuffing, Cognac-Seafood Sauce, Leek Risotto 32
- Seafood Stuffed Shrimp** Lobster Sause, Leek Risotto 34
- Fusilli with Sausage & Broccoli Rabe** White Wine, Garlic, Grape Tomatoes and EVOO 27
- Cartoccio (Baked Pasta in Foil)** Shrimp, Scallops, Asparagus and Spaghetti in a Blush Sauce 30
- Brick-Pressed Organic Chicken** Sauteéd Brussels Sprouts, Sweet 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, Mussels, Tomato-Basil Broth over Squid Ink Fettuccini 36
- 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 Fin Tuna** Miso-Mirin Glazed Eggplant, Sticky Rice Cake, Wasabi Sauce 29
- Sauté Breast of Chicken** Marsala, Francese or Sicilian-Style 26
- Frenched 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 26
- Braised Beef Short Ribs** Sweet Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche 29
- Seafood Risotto** Lobster Meat, Shrimp, Scallops, Clams, White Wine, Creamy Risotto34
- Rack of Lamb** Dijon Mustard Oreganata Bread Crumb, Rosemary-infused Jus, Sauteéd Brussels Sprouts, Whipped Mashed Potato ... 42

MARINA CAFÉ STEAK HOUSE AND LOBSTER SELECTION

All Steaks served with Whipped Mashed Potatoes and House-made Steak Sauce

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| 10 oz Filet Mignon 42 | Surf 'n Turf Filet Mignon and Lobster Tail MARKET PRICE |
| 16 oz Black Angus Dry-Aged Ribeye Steak 38 | Single & Twin Canadian Lobster Tails MARKET PRICE |
| 16 oz Black Angus Dry-Aged New York Strip 45 | Whole Live Lobster 1 ¼ Lbs & Up MARKET PRICE |
| 30 oz Black Angus Dry-Aged Porterhouse 72 | Steamed, Baked, Fra Diavolo, Arrigiatta |
| Chateaubriand (FOR 2) 94... (FOR 3) 136 | |
| Char-Broiled 40oz Dry-Aged Prime Ribeye Steak (FOR 2) 98 | |

FOR THE TABLE

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| Mac & Cheese 10 | Spinach, Garlic & Oil 8 | Slab Bacon (2 Slices) 12 | French Fries 7 |
| Creamed Spinach 10 | Broccoli Rabe 12 | Creamy Risotto 10 | Brussels Sprouts 10 |
| | Whipped Mashed Potatoes .. 8 | Sweet Mashed Potato 8 | |