

# Christmas Eve

## MARINA CAFE



### Holiday Drink Specials

**White Chocolate Eggnog Martini 12**  
*Myers Rum, White Chocolate Godiva and Eggnog*

**Sangria 10 glass / 32 pitcher**

### Appetizers

**Ribeye Eggroll 16**  
*Onion, Zucchini, Provolone, Fresh Mozzarella,  
over Pico de Gallo and Chipotle Aioli*

**Classic Caesar 12**  
*Romaine, Garlic Croutons,  
Parmigiano Reggiano*

**Italian Seafood Salad 22**  
*Shrimp, Calamari, Pulpo, Scungilli*

**Fried Calamari 18**  
*Sriracha Aioli, Tomato-Basil or Arrabiatta Sauce*

**Classic Shrimp Cocktail 16**  
*House Made Cocktail Sauce*

**Baked Little Neck Clams 14**  
*Oreganato Breadcrumbs*

**Prosciutto Di Parma-Wrapped Burrata 16**  
*(Mascarpone, Ricotta and Parmigiano Stuffed Burrata)  
Over Beefsteak Tomatoes and Aged Balsamic Reduction*

**Arincini Bianco "Rice Balls" 12**  
*Tossed with Parmigiano Reggiano and Honey*

**Autumn Salad 12**  
*Bosch Pears, Dried Cranberries, Walnuts,  
Mixed Greens, Apple Cider Vinaigrette*

### Entrées

**Pan-seared Filet of Halibut 38**  
*Meuniere, Lemon Brown Butter,  
over Mixed Vegetable Pearl Couscous*

**Seafood Al Forno 46**  
*Cold Water Canadian Lobster Tail, Shrimp, Diver Sea  
Scallops, "Day Boat" Fish, Toasted Breadcrumbs,  
Garlic, Lemon, White Wine, Rice Pilaf*

**16oz Angus Beef Dry-Aged New York Strip 48**  
*Herb Butter, Whipped Mashed Potato, Vegetables*

**Risotto Pescatore 39**  
*Arborio Rice, Slowly Cooked in a Seafood Broth  
with Lobster Meat, Shrimp, Scallops, Mussels and Clams*

**Pasta Di Vincenzo 35**  
*Sicilian-Style Shrimp & Scallops, Eggplant, San Marzano  
Tomato Sauce, Rigatoni, Ricotta Salata Cheese*

**Chicken Breast alla Nicco 32**  
*Stuffed with Prosciutto, Ricotta, Fresh  
Mozzarella and Spaghetti Filetto Pomodoro*

**Seafood Stuffed Shrimp 36**  
*Lobster Sauce, Mixed Vegetable Pearl Couscous*

**Braised Veal Osso Buco 45**  
*Merlot, Root Vegetables,  
Whipped Mashed Potato*

**Surf 'n Turf 66**  
*Sliced Chateaubriand, Canadian Lobster Tail,  
Whipped Mashed Potato and Asparagus*

**Seafood Fra Diavolo 46**  
*Shrimp, Calamari, Clams, Mussels,  
Spicy Tomato Sauce over Squid Ink Fettuccini*

### For the Table

**Potato Croquettes 10**

**Creamy Risotto 10**

**Slab Bacon 12**

**Creamed Spinach 12**

**Broccoli Rabe 12**

**Sautéed Spinach 10**

### Chef's Special Desserts

YOUR CHOICE \$10 EACH

NO SUBSTITUTIONS PLEASE

ASK YOUR SERVER ABOUT OUR CHILDRENS' MENU

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)  
Cannot be used towards Gratuities or Banquet Affairs