



## Drink Specials

**Sangria** Glass ...**10** Pitcher ... **32**

**Blood Orange Cosmo** **14**

Stoli Orange vodka

## Appetizers

### Burrata-stuffed Meatball

Fresh Mozzarella, Ricotta, Mascarpone Cheese  
Garlic Bread with Fresh Plum Tomato Basil Sauce

**14**

### Ribeye Eggroll

Onion, Zucchini, Provolone, Fresh Mozzarella,  
over Pico de Gallo and Chipotle Aioli

**16**

### Marina Café Classic Caesar

Romaine, Garlic Croutons,  
Shaved Parmesan Reggiano

**12**

### Classic Shrimp Cocktail

House-made Cocktail Sauce

**16**

### Arancini Bianco "Rice Balls"

Shaved Parmesan Cheese, Honey

**10**

### Fried Calamari

Tomato-Basil or Sriracha Aioli

**18**

### Maryland Crab Cake

Remoulade, Micro Greens

**19**

### Baked Clams Oreganata

Parmesan Cheese, Oreganata Breadcrumb

**14**

### Marina Cafe Cold Antipasto Platter (For 2)

Prosciutto di Parma, Brie Cheese, Soppressata,  
Parmigiano Reggiano, Stuffed Burrata, Mixed Olives,  
Grapes, Crispy Crostini, Balsamic Reduction

**22**

## Entrées

### Seafood Al Forno

Cold Water Canadian Lobster Tail, Shrimp,  
Diver Scallops, "Day Boat" Fish,  
Toasted Breadcrumbs, Garlic, Lemon, White Wine

**46**

### 16oz New York Sirloin® Steak

Whipped Mashed Potatoes, Vegetables

**48**

### Risotto Pescatore

Arborio Rice, Seafood Broth, Lobster Meat,  
Shrimp, Scallops, Clams, Mussels

**42**

### Marina Café Surf 'n Turf

Filet Mignon, Canadian Lobster Tail,  
Whipped Mashed Potatoes, Vegetables

**66**

### Seafood Marechiara

Shrimp, Calamari, Clams and Mussels,  
Tomato Basil Broth, served over Squid Ink Fettuccini

**42**

### Brodetto Di Pesce

Pan-seared Filet of Halibut, Clams, Mussels, Escarole,  
Cannellini Beans, Saffron Seafood Broth

**44**

### Rack of Lamb

Dijon Mustard, Oreganata Bread Crumb,  
Whipped Mashed Potatoes, Roasted Brussel Sprouts,  
Rosemary infused Demi-Glaze

**45**

### Seafood-Stuffed Shrimp

Lobster Sauce, Mixed Vegetables, Pearl Couscous

**36**

### Pasta Di Vincenzo

Shrimp, Scallops, Sicilian-style Eggplant, San Marzano  
Tomato Sauce, over Rigatoni, Ricotta Salata

**35**

### Chicken Breast alla Nicco

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

**29**

## For the Table

YOUR CHOICE \$10

**Creamed Spinach**  
**Sautéed Spinach**  
**Broccoli Rabe**

**Pearl Couscous**  
**Sautéed Escarole**  
**Roasted Brussel Sprouts**