



STARTERS

- Arancini Bianco "Rice Balls" 10**  
Shaved Parmesan, Honey
- MARINA CAFE "Signature" Italian Eggroll 15**  
Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce
- Ahi Tuna Tartare 16**  
Ahi Tuna, Mango, Avocado, Pickled Seaweed, Teriyaki Glaze, Wasabi Mayo in a Crispy Wonton
- Fresh Mozzarella Coins 12**  
Fried Mozzarella, Tomato-Basil Dipping Sauce
- Baked Little Neck Clams 14**  
Oreganato Breadcrumbs
- Prince Edward Island Mussels Posillipo 16**  
One Pound of Mussels, San Marzano Tomatoes, Basil, White Wine Sauce
- Ultra-Crispy Potato Crusted Shrimp and Crab Meat 18**  
Spicy Kim-Chee Aioli, Fried Potato

- House-Made Mozzarella 14**  
Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO
- Grilled Octopus 20**  
White Beans, Celery, Olives, Garlic, Balsamic Vinaigrette Reduction
- Dragon Shrimp 15**  
Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens
- Crispy Fried Calamari 18**  
Classic, Sriracha Aioli and Tomato-Basil Sauce
- House-Made Meatballs 12**  
San Marzano Plum Tomato Sauce, Ricotta
- Mac 'n Cheese Balls 12**  
Cheddar, Provolone, Parmesan Cheese, Elbow Macaroni, Sriracha Aioli

RAW BAR

<b>Jumbo Lump Crab Meat Cocktail</b>	<b>Market Price</b>	<b>Blue Point Oysters</b>	<b>½ Dozen 16</b>	<b>Dozen 30</b>
<b>Little Neck Clams</b>	<b>½ Dozen 11</b>	<b>Jumbo Shrimp Cocktail</b>	<b>10 each</b>	<b>3 pieces 28</b>
<b>Select Oysters</b>	<b>Market Price</b>	<b>Seafood Tower</b>		<b>Market Price</b>
		<b>½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail</b>		

SOUPS & SALADS

(Enhance your Salad with Chicken add \$8.00, Shrimp add \$12.00, Sliced Mignon Steak add \$17.00, Scallops add \$12.00, Sliced Ahi Tuna add \$15.00)

- Chef's Seasonal Soup 6**
- Lobster Bisque 12**  
Lobster Meat, Brandy, Cream
- House Salad 8**  
Mixed Greens, Balsamic Vinaigrette
- Beet and Goat Cheese Salad 16**  
Roasted Beets, Golden Figs, Mixed Greens, Apple Cider Vinaigrette
- Marina Café Classic Caesar Salad 12**  
Romaine, Garlic Croutons, Parmesan Cheese
- Summer Salad 14**  
Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne-Strawberry Vinaigrette
- Greek Salad 15**  
Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette

BRICK OVEN PIZZETTE

- Cheese Pizzette 10** (With Meatballs or Pepperoni) **11**  
Fresh Plum Tomato Sauce, Mozzarella
- White Clam Pizzette 14**  
Chopped Clams, Parsley, Roasted Garlic, Chili Oil
- Shrimp Buffalo Pizzette 14**  
Shrimp, Mozzarella, Zesty Buffalo Sauce
- Bianco Pizzette 11**  
Ricotta, Mozzarella, Fresh Basil

MAINS

(Gluten-free Pasta available for additional \$2.00)

- Stuffed Chicken Breast alla Nicco 27**  
Prosciutto di Parma, Ricotta, Fresh Mozzarella, over Spaghetti Filetto di Pomodoro
- Seafood al Forno Market Price**  
Cold Water Canadian Lobster Tail, Shrimp, Diver Sea Scallops, "Day Boat" Fish, Toasted Breadcrumbs, Garlic, Lemon, White Wine
- Pasta di Vincenzo (Sicilian-style) 22** (With Chicken **26**) (With Shrimp **29**)  
Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata
- Filet of Sole Rollatini 34**  
Crabmeat Stuffing, Cognac-Seafood Sauce, Creamy Risotto
- Seafood-stuffed Shrimp 34**  
Lobster Sauce, Creamy Risotto
- Fusilli with Sausage and Broccoli Rabe 27**  
White Wine, Garlic, Grape Tomatoes, EVOO
- Cartoccio (Pasta baked in Foil) 32**  
Shrimp, Scallops, Asparagus, Spaghetti, Blush Sauce
- Brick-pressed Organic Chicken 27**  
Vegetable of the Day, Whipped Mashed Potatoes, Chicken Jus
- Seafood Risotto 36**  
Lobster Meat, Shrimp, Scallops, Clams, Mussels, White Wine, Creamy Risotto
- Mezza Rigatoni alla Vodka 22** (With Chicken **26**) (With Shrimp **29**)  
Plum Tomatoes, Vodka, Cream
- Zuppa di Pesce 42**  
Shrimp, Calamari, Clams, Mussels, Tomato-Basil Broth, Linguine
- Filet of Barramundi Meuniere 29**  
Lemon Brown Butter, Creamy Risotto
- Atlantic Salmon 28**  
Cast Iron-crusted with Teriyaki Glaze over Coconut Rice
- Pan-seared Ahi Tuna Steak 32**  
Sticky Rice Cake, Baby Bok Choy, Asian Sauce, Wasabi Mayo
- Sautéed Breast of Chicken 27**  
Choice of Marsala, Francese, Sicilian-Style
- Frenched Char-grilled Pork Chop 32**  
Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potato
- Veal Milanese 26**  
Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese
- Braised Beef Short Ribs 29**  
Whipped Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraîche
- Rack of Lamb 42**  
Dijon Mustard Oreganata Breadcrumb, Rosemary-infused Jus, Vegetable of the Day, Whipped Mashed Potato

MARINA CAFÉ STEAKHOUSE AND LOBSTER SELECTIONS

- 10oz Filet Mignon 45**
- 16oz Black Angus Dry Aged Ribeye 39**
- 16oz Black Angus Dry Aged NY Strip 48**
- 30oz Black Angus Dry Aged Porterhouse 76**
- Chateaubriand (For 2) 98 (For 3) 142**
- Charbroiled 40oz Dry Aged Prime Ribeye (For 2) 99**
- Surf 'n Turf Market Price**  
Filet Mignon, Lobster Tail
- Single or Twin Canadian Lobster Tails Market Price**
- While Live Lobster (1 ¼ lb and Up) Market Price**  
Choice of Steamed, Baked, Fra Diavolo or Arrigiatta

FOR THE TABLE

- Mac 'n Cheese 10**
- Broccoli Rabe 12**
- Creamed Spinach 10**
- Creamy Risotto 10**
- Spinach (Garlic & Oil) 8**
- Whipped Mashed Potatoes 8**

\*Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check) Cannot be used towards Gratuities or Banquet Affairs  
Chefs Joe Labriola and Michael Peluso

\*For occasional cakes not supplied by the restaurant there will be a \$2.00 per person plating charge.