



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

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 20Arugula, 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 Cheese

Mac 'n Cheese Balls 12Cheddar, Provolone, Parmesan Cheese,
Elbow Macaroni, Sriracha Aioli

RAW BAR

Jumbo Lump Crab Meat Cocktail

Little Neck Clams ½ Dozen 11

Select Oysters

Market Price

Dozen 20

Market Price

Blue Point Oysters

½ Dozen 16

Dozen 30

Jumbo Shrimp Cocktail 10 each

3 pieces 28

Seafood Tower

Market Price

½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail

SOUPS & SALADS

(Enhance your Salad with Chicken (\$8.00), Shrimp (\$12.00), Sliced Mignon Steak (\$17.00), Scallops (\$12.00), Sliced Ahi Tuna (\$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 16Mixed Greens, Roasted Beets,
Golden Figs, Apple Cider Vinaigrette**Marina Café Classic Caesar Salad 12**

Romaine, Garlic Croutons, Parmesan Cheese

Summer Salad 14Strawberries, Mango, Toasted Almonds,
Mixed Greens, Champagne-Strawberry Vinaigrette**Greek Salad 15**Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts,
Cucumbers, 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

SANDWICHES 'N MORE

(All Burgers served with Toasted Brioche Roll)

Char-Grilled Black Angus Half-Pound Burger 10

Add Cheese (Swiss, American or Provolone) (11) Add Bacon (12)

Marina Café Signature Burger 14

Provolone, Bacon, Guacamole, Sriracha Aioli, French Fries

Mignon Sandwich 20Sliced Filet Mignon, Swiss Cheese,
Frizzled Onions, Ciabatta Bread**Grilled Chicken Sandwich 14**Roasted Peppers, Onions, Plum Tomatoes,
Provolone Cheese, Ciabatta Bread**Staten Island Roast Pork Sandwich 15**

Broccoli Rabe, Provolone Cheese, Roast Pork Au Jus, Toasted Italian Bread, Potato Chips

Chicken Tostada 14Refried Beans, Shredded Lettuce, Pico de Gallo,
Queso Fresco, Cilantro Crème Fraiche, Toasted Corn Tortilla**Crispy Fish Tacos 14**Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese,
Pico de Gallo, Kim-Chee Aioli, Flour Tortilla**Lamb Gyro 16**

Shaved Lamb, Lettuce, Onion, Tomato, Tzatziki Sauce, Pita Bread, Potato Chips

MAINS \$20 (All Mains Include Chef's Seasonal Soup or House Salad)

(Gluten Free Pasta Available \$2.00 Additional)

Stuffed Chicken Breast alla Nicco

Prosciutto, Ricotta, Fresh Mozzarella, over Spaghetti Filetto di Pomodoro

Veal MilaneseThinly-pounded, Herb Breadcrumbs, Arugula, Red Onion,
Tomato, Fresh Mozzarella, Shaved Parmesan Cheese**Filet of Sole Francese**

Lemon White Wine Sauce, Risotto

Sautéed Breast of Chicken

Choice of Marsala, Francese or Sicilian-Style

Mezza Rigatoni alla Vodka

Chicken, Plum Tomatoes, Vodka, Cream

Fusilli with Sausage and Broccoli Rabe

White Wine, Garlic, Grape Tomatoes, EVOO

Atlantic Salmon

Cast Iron-crusted, Teriyaki Glaze, Coconut Rice

Linguine and Clams

Little Neck Clams, Garlic, Grape Tomatoes, White Wine, EVOO

Pasta di Vincenzo (Sicilian-style)

Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata

Sautéed Beef Tenderloin Tips

Mushrooms, Onion, Merlot Wine Sauce over Buttered Noodles

Braised Beef Short Rib

Whipped Mashed Potato, Baby Carrots, Frizzled Onions, Horseradish Crème Fraiche

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

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

Chefs Joe Labriola and Michael Peluso

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE ALLERGIC TO ANY FOODS.