



STARTERS

- Arancini Bianco "Rice Balls" 12**
Parmigiano Reggiano Cheese, Drizzled Honey
- "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 House-made Mozzarella Coins 14**
Fried Mozzarella, Tomato-Basil 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 Cakes 18**
Frizzled Potato, Kim-Chee Aioli

- House-made Mozzarella 15**
Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO
- Grilled Octopus 20**
Arugula, White Beans, Celery, Olives, Grape Tomatoes, Balsamic Reduction
- Dragon Shrimp 15**
Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens
- Crispy Fried Calamari 19**
Sriracha Aioli, Tomato-Basil Sauce
- House-made Meatballs 14**
San Marzano Plum Tomato Sauce, Ricotta Cheese
- Mac 'n Cheese Balls 12**
Cheddar, Provolone, Parmesan Cheese, Macaroni, Sriracha Aioli

RAW BAR

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

SOUPS & SALADS

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

- Chef's Soup of the Day 7**
- Lobster Bisque 12**
Lobster Meat, Brandy, Cream
- Greek Salad 15**
Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette
- Marina Café Classic Caesar Salad 12**
Romaine, Garlic Croutons, Parmesan Cheese
- Summer Salad 14**
Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne-Strawberry Vinaigrette
- Sesame-Crusted Rare Tuna 26**
Soba Noodles, Cucumber, Baby Arugula, Asian Sesame Dressing

BRICK OVEN PIZZETTE

Cheese Pizzette 10 (With Meatballs or Pepperoni) 11 Fresh Plum Tomato Sauce, Mozzarella	Buffalo Chicken Pizzette 12 Chicken, Mozzarella, Zesty Buffalo Sauce
White Clam Pizzette 14 Chopped Clams, Parsley, Roasted Garlic, Chili Oil	Bianco Pizzette 11 Ricotta, Mozzarella, Fresh Basil

MAINS

(Gluten Free Pasta Available \$2.00 Additional)

- Stuffed Chicken Breast alla Nicco 28**
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 over Linguine
- Filet of Barramundi Meuniere 29**
Lemon Brown Butter, Creamy Risotto
- Atlantic Salmon 28**
Cast Iron-Seared with Teriyaki Glaze over Coconut Rice and Frizzled Rice Noodles
- 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 28**
Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese
- Braised Beef Short Ribs 32**
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 46	Charbroiled 40oz Dry Aged Prime Ribeye (For 2) 99
16oz Black Angus Dry Aged Ribeye 39	Surf 'n Turf Market Price
16oz Black Angus Dry Aged NY Strip 52	Filet Mignon, Lobster Tail
30oz Black Angus Dry Aged Porterhouse 79	Single or Twin Canadian Lobster Tails Market Price
Chateaubriand (For 2) 109 (For 3) 159	Whole Live Lobster (1 ¼ lb and Up) Market Price
	Choice of Steamed, Baked, Fra Diavolo or Arrigiatta


FOR THE TABLE

Mac 'n Cheese 12	Creamed Spinach 10	Spinach (Garlic & Oil) 8
Broccoli Rabe 14	Creamy Risotto 10	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.

STARTERS

- Arancini Bianco "Rice Balls" 12**
Parmigiano Reggiano Cheese, Drizzled Honey
-  **"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 House-made Mozzarella Coins 14**
Fried Mozzarella, Tomato-Basil 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 Cakes 18**
Frizzled Potato, Kim-Chee Aioli,

- House-made Mozzarella 15**
Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO
- Grilled Octopus 20**
Arugula, White Beans, Celery, Grape Tomatoes, Olives, Balsamic Reduction
- Dragon Shrimp 15**
Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli, Micro Greens
- Crispy Fried Calamari 19**
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- House-made Meatballs 14**
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Cheddar, Provolone, Parmesan Cheese, Macaroni, Sriracha Aioli

RAW BAR

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Select Oysters	Market Price	Seafood Tower		Market Price
		<small>½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail</small>		

SOUPS & SALADS

(Enhance your Salad with Chicken (\$8.00), Shrimp (\$12.00), Sliced Ahi Tuna (\$15.00))

- Chef's Soup of the Day 7**
- Lobster Bisque 12**
Lobster Meat, Brandy, Cream
- Surf & Turf Salad 22**
Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette
- Sesame-Crusted Rare Tuna 26**
Soba Noodles, Cucumber, Baby Arugula, Asian Sesame Dressing

- 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, Cucumbers, Feta Cheese, Red Wine Vinaigrette

BRICK OVEN PIZZETTE

Cheese Pizzette 10 (With Meatballs or Pepperoni)	11	Buffalo Chicken Pizzette	12
Fresh Plum Tomato Sauce, Mozzarella		Chicken, Mozzarella, Zesty Buffalo Sauce	
White Clam Pizzette	14	Bianco Pizzette	11
Chopped Clams, Parsley, Roasted Garlic, Chili Oil		Ricotta, Mozzarella, Fresh Basil	

SANDWICHES 'N MORE

- Char-Grilled Black Angus Half-Pound Burger 14**
Lettuce, Tomato, Red Onion (Add Cheese) +1 Add Bacon (+2)
- Marina Café Signature Burger 16**
Provolone, Bacon, Frizzled Onions, Sriracha Aioli, French Fries
- Mignon Sandwich 22**
Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread
- Grilled Chicken Sandwich 14**
House-made Roasted Peppers, Fresh Mozzarella, Balsamic Reduction, Ciabatta Bread

- Staten Island Roast Pork Sandwich 15**
Broccoli Rabe, Provolone Cheese, Roast Pork Au Jus, Toasted Italian Bread
- Crispy Fish Tacos 14**
Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Pico de Gallo, Kim-Chee Aioli, Flour Tortilla
- Lamb Gyro 17**
Shaved Lamb, Lettuce, Onion, Tomato, Tzatziki Sauce, Pita Bread, French Fries

MAINS \$20

(All Mains Include Chef's Soup of the Day 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 Milanese**
Thinly-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-Seared with Teriyaki Glaze over Coconut Rice and Frizzled Rice Noodles
- 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

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