



RAW BAR

Jumbo Lump Crab Meat Cocktail	Market Price	Blue Point Oysters	½ Dozen 16	Dozen 30
Little Neck Clams	½ Dozen 11	Dozen 20	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		

STARTERS

Arancini Bianco “Rice Balls” 12 Parmigiano Reggiano Cheese, Drizzled Honey	House-made Mozzarella 15 Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO
“Signature” Italian Eggroll 15 Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce	Grilled Octopus 20 Arugula, Cannellini Beans, Celery, Olives, Grape Tomatoes, Balsamic Reduction
Ahi Tuna Tartare 16 Ahi Tuna, Avocado, Pickled Seaweed, Teriyaki Glaze, Wasabi Mayo in a Crispy Wonton	Dynamite Shrimp 16 Deep Fried Golden Baby Shrimp, Sweet Chili Mayo, Sesame Seeds over Toasted Crostini
Fresh House-made Mozzarella Coins 14 Fried Mozzarella, Tomato-Basil Sauce	Crispy Fried Calamari 19 Sriracha Aioli, Tomato-Basil Sauce
Baked Little Neck Clams 14 Oreganato Breadcrumbs	House-made Meatballs 14 San Marzano Plum Tomato Sauce, Ricotta Cheese
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

BRICK OVEN PIZZETTE

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

SOUPS & SALADS

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

Marina Café Classic French Onion Soup 11	Chef's Soup of the Day 7
Lobster Bisque 12 Lobster Meat, Brandy, Cream	Marina Café Classic Caesar Salad 12 Romaine, Garlic Croutons, Parmesan Cheese
Greek Salad 15 Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette	Autumn Salad 14 Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

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	Zuppa di Pesce 42 Shrimp, Calamari, Clams, Mussels, Tomato-Basil Broth over Linguine
Swordfish Spiedini 36 Potatoes, Onions, Peppers, Topped with Parmesan Breadcrumbs and Scampi Sauce, over Creamy Risotto	Filet of Barramundi Meuniere 29 Lemon Brown Butter, Creamy Risotto
Pasta di Vincenzo (Sicilian-style) 22 Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata (With Chicken 26) (With Shrimp 29)	Atlantic Salmon 28 Cast Iron-Seared with Teriyaki Glaze over Coconut Rice
Seafood-stuffed Shrimp 35 Cognac Lobster Sauce, Creamy Risotto	Pan-seared Ahi Tuna Steak 34 Sticky Rice Cake, Baby Bok Choy, Asian Sauce, Wasabi Mayo, Fried Rice Noodles
Fusilli with Sausage and Broccoli Rabe 27 Garlic, Grape Tomatoes, EVOO	Roasted Duck 32 Sweet Mashed Potatoes with Sweet Cherry Port Wine Reduction
Cartoccio (Pasta baked in Foil) 34 Shrimp, Scallops, Asparagus, Spaghetti, Blush Sauce	Frenched Char-grilled Berkshire Pork Chop 34 Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled with Balsamic Glaze, Whipped Mashed Potatoes
Brick-pressed Organic Chicken 27 Roasted Brussel Sprouts, Whipped Mashed Potatoes, Chicken Jus	Veal Milanese 29 Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese
Seafood Risotto 37 Lobster Meat, Shrimp, Scallops, Clams, Mussels, White Wine, Creamy Risotto	Braised Beef Short Ribs 32 Sweet Mashed Potatoes, Baby Carrots, Frizzled Onions, Horseradish-Crème Fraîche
Mezza Rigatoni alla Vodka 22 Plum Tomatoes, Vodka, Cream (With Chicken 26) (With Shrimp 29)	Rack of Lamb 42 Dijon Mustard Oreganata Breadcrumbs, Rosemary-infused Jus, Roasted Brussel Sprouts, Whipped Mashed Potatoes
Sesame-Crusted Rare Tuna 29 Soba Noodles, Red Peppers, Cucumber, Baby Arugula, Asian Sesame Dressing	

MARINA CAFÉ STEAKHOUSE AND LOBSTER SELECTIONS

10oz Filet Mignon 46	14oz Black Angus Dry Aged NY Strip 49
16oz Black Angus Dry Aged Ribeye 39	Chateaubriand (For 2) 109 (For 3) 159
Charbroiled 40oz Dry Aged Prime Ribeye (For 2) 99	Single or Twin Canadian Lobster Tails Market Price
Surf ‘n Turf Market Price Filet Mignon, Lobster Tail	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
Sweet Mashed Potatoes 10	Broccoli Rabe 14	Roasted Brussel Sprouts 12
	Creamy Risotto 10	

*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.

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.



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Select Oysters	Market Price	Seafood Tower	Market Price		
		½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail			

STARTERS

Arancini Bianco “Rice Balls”	12	House-made Mozzarella	15
Parmigiano Reggiano Cheese, Drizzled Honey		Roasted Peppers, Tomatoes, Mixed Olives, Basil, Aged Balsamic, EVOO	
“Signature” Italian Eggroll	15	Grilled Octopus	20
Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce		Arugula, Cannellini Beans, Celery, Grape Tomatoes, Olives, Balsamic Reduction	
Ahi Tuna Tartare	16	Dynamite Shrimp	16
Avocado, Pickled Seaweed, Teriyaki Glaze, Wasabi Mayo in a Crispy Wonton		Deep Fried Golden Baby Shrimp, Sweet Chili Mayo, Sesame Seeds, over Toasted Crostini	
Fresh House-made Mozzarella Coins	14	Crispy Fried Calamari	19
Fried Mozzarella, Tomato-Basil Sauce		Sriracha Aioli, Tomato-Basil Sauce	
Baked Little Neck Clams	14	House-made Meatballs	14
Oreganato Breadcrumbs		San Marzano Plum Tomato Sauce, Ricotta Cheese	
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,			

BRICK OVEN PIZZETTE

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

SOUPS & SALADS

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

Chef's Soup of the Day	7	Surf & Turf Salad	24
Marina Café Classic French Onion Soup	11	Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette	
Lobster Bisque	12	Autumn Salad	14
Lobster Meat, Brandy, Cream		Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette	
Marina Café Classic Caesar Salad	12	Greek Salad	15
Romaine, Garlic Croutons, Parmesan Cheese		Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumbers, Feta Cheese, Red Wine Vinaigrette	

LUNCHEON SPECIALS \$22

(Includes Chef's Soup of the Day or House Salad)

(Gluten Free Pasta Available \$2.00 Additional)

Char-Grilled Black Angus Half-Pound Burger		Fish and Chips	
Tomato, Red Onion, Bacon, Cheese, French Fries		Lettuce, Zesty Tartar Sauce, Toasted Roll, French Fries	
Marina Café Signature Burger		Crispy Fish Tacos	
Provolone, Bacon, Frizzled Onions, Sriracha Aioli, French Fries		Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Pico de Gallo, Kim-Chee Aioli, Flour Tortilla	
Mignon Sandwich		Lamb Gyro	
Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread, French Fries		Shaved Lamb, Lettuce, Onion, Tomato, Tzatziki Sauce, Pita Bread, French Fries	
Grilled Chicken Sandwich		Fusilli with Sausage and Broccoli Rabe	
House-made Roasted Peppers, Fresh Mozzarella, Balsamic Reduction, Ciabatta Bread, French Fries		Garlic, Grape Tomatoes, EVOO	
Stuffed Chicken Breast alla Nicco		Atlantic Salmon	
Prosciutto Di Parma, Ricotta, Fresh Mozzarella, over Spaghetti Filetto di Pomodoro		Cast Iron-Seared with Teriyaki Glaze over Coconut Rice	
Veal Milanese		Linguine and Clams	
Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese		Little Neck Clams, Garlic, Grape Tomatoes, White Wine, EVOO	
Filet of Sole Francese		Pasta di Vincenzo (Sicilian-style)	
Lemon White Wine Sauce, Creamy Risotto		Eggplant, San Marzano Tomato Sauce, over Rigatoni, topped with Ricotta Salata	
Sautéed Breast of Chicken		Sautéed Beef Tenderloin Tips	
Choice of Marsala, Francese or Sicilian-Style		Mushrooms, Onion, Merlot Wine Sauce over Buttered Noodles	
Sesame-Crusted Rare Tuna		Braised Beef Short Rib	
Soba Noodles, Red Peppers, Cucumber, Baby Arugula, Asian Sesame Dressing		Sweet Mashed Potatoes, Baby Carrots, Frizzled Onions, Horseradish-Crème Fraiche	

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LUNCH 10/30/22