

RAW BAR

Jumbo Lump Crab Meat Cocktail Market Price

Little Neck Clams ½ Dozen 11 Dozen 20

Select Oysters 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

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, Avocado, Pickled Seaweed, Unagi Sauce,

Wasabi Mayo in a Crispy Wonton

Fresh House-Made Fried Mozzarella Coins 14

Fried Mozzarella, Tomato-Basil Sauce

Baked Little Neck Clams 15

Oreganata Breadcrumbs

Prince Edward Island Mussels Posillipo 16

San Marzano Tomatoes, Basil, White Wine Sauce

Fried Cauliflower 12

Toasted with Sweet Chili Sauce, Topped with

Spring Onion and Sesame Seed

House-made Mozzarella 15

Roasted Peppers, Tomatoes, Mixed Olives, Basil,

Aged Balsamic, EVOO

Grilled Octopus 24

Over Hummus, Grape Tomatoes, Red Onion, Baby Arugula

Drizzled with Balsamic Reduction

Dragon Shrimp 17

Panko Crusted Fried Shrimp, Spicy Kim-Chee

Aioli and Micro Greens

Crispy Fried Calamari 19

Sriracha Aioli, Tomato-Basil Sauce

House-Made Meatballs 14

San Marzano Plum Tomato Sauce, Ricotta Cheese

Ultra-Crispy Potato Crusted Crab Cakes 19

Frizzled Potato, Remoulade Sauce

BRICK OVEN PIZZETTE

Cheese Pizzette 10

Fresh Plum Tomato Sauce, Mozzarella

(With Sausage or Pepperoni) 11

White Clam Pizzette 14

Chopped Clams, Parsley, Roasted Garlic, Chili Oil

Buffalo Chicken Pizzette 12

Chicken, Mozzarella, Zesty Buffalo Sauce

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)

Chef's Soup of the Day 7

Lobster Bisque 12

Marina Café Classic Caesar Salad 12

Romaine, Garlic Croutons, Parmesan Cheese

Surf & Turf Salad 27

Sliced Filet Mignon, Grilled Shrimp, Red Onions,

Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette

Veal Milanese 29

Thinly-Pounded, Herb Breadcrumbs, Arugula, Red Onion,

Tomato, Fresh Mozzarella, Shaved Parmesan Cheese

Greek Salad 15

Romaine, Mixed Olives, Red Onion, Tomato, Artichoke

Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette

Neptune Salad 32

Shrimp, Scallops, Salmon, Baby Arugula, Cucumber, Red Onion,

Tomato, Red Wine Vinaigrette In Crispy Tortilla Shell

Summer Salad 14

Strawberries, Mango, Toasted Almonds,

Mixed Greens, Champagne-Strawberry Vinaigrette

Sesame-Crusted Rare Tuna 29

Soba Noodles, Cucumber, Baby Arugula, Asian Sesame Dressing

Pasta

(Gluten Free Pasta Available \$2.00 Additional)

Pasta di Vincenzo (Sicilian-style)

24 (with Chicken 28) (with Shrimp 32)
Eggplant, San Marzano Tomato Sauce, over
Rigatoni, topped with Ricotta Salata

Zuppa di Pesce 42

Shrimp, Calamari, Clams, Mussels, Tomato-Basil Broth
over Linguine

Stuffed Chicken Breast alla Nicco 29

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

Mezza Rigatoni alla Vodka 24

(With Chicken 28) (With Shrimp 32) Plum Tomatoes,
Vodka, Cream

Fusilli with Sausage and Broccoli Rabe 29

Garlic, Cherry Peppers,
Grape Tomatoes, EVOO

Cartoccio (Pasta baked in Foil) 34

Shrimp, Scallops, Grape Tomato, Spaghetti,
Cognac Blush Sauce

Entree

Frenched Char-grilled Berkshire Pork Chop 35

Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled
with Balsamic Glaze, Whipped Mashed Potato

Rack of Lamb 42

Dijon Mustard Oreganata Breadcrumb, Bordelaise Sauce,
Vegetable of Day, Whipped Mashed Potato

Atlantic Salmon 29

Cast Iron-Seared with Teriyaki Glaze over Creamy Risotto

Filet of Sole Rollatini 38

Crabmeat Stuffing, White Wine, Lemon-Caper Sauce,
Creamy Risotto

Seafood Risotto 37

Lobster Meat, Shrimp, Scallops, Clams, Mussels,
White Wine, Creamy Risotto

Filet of Barramundi Meuniere 30

Lemon Brown Butter, Creamy Risotto

Brick-pressed Organic Chicken 28

Vegetable of the Day, Whipped Mashed
Potatoes, Chicken Jus

Pan-Seared Ahi Tuna Steak 34

Sticky Rice Cake, Baby Bok Choy, Asian Glaze, Wasabi Mayo,
Fried Rice Noodles

Seafood Stuffed Shrimp 36

Cognac Lobster Sauce, Asparagus Creamy Risotto

Braised Beef Short Ribs 35

Whipped Mash Potato, Frizzled Onions,
Horseradish, Crème Fraîche

MARINA CAFÉ STEAKHOUSE AND LOBSTER SELECTIONS

10oz Filet Mignon 46

16oz Black Angus Dry Aged Ribeye 39

14oz Black Angus Dry Aged NY Strip 49

Chateaubriand (For 2) 109(For 3) 159

Char-Broiled 40oz Dry Aged Prime Ribeye (For 2) 99

Surf 'n Turf Filet Mignon, Lobster Tail Market Price

Single or Twin Canadian Lobster Tails Market Price

Whole Live Lobster (1 ¼ lb and up) Market Price

Choice of Steamed, Baked, Fra Diavolo or Arrigatta

FOR THE TABLE

Asparagus 12

Broccoli Rabe 14

Creamed Spinach 12

Creamy Risotto 12

Spinach (Garlic & Oil) 10

Mac & Cheese 12

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