

RAW BAR

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|-------------------------------|---------------------|
| Jumbo Lump Crab Meat Cocktail | Market Price        |
| Little Neck Clams             | ½ Dozen 11 Dozen 20 |
| Select Oysters                | Market Price        |

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|--|---------------------|---------------------|
| Blue Point Oysters Jumbo Shrimp Cocktail         | ½ Dozen 16 Dozen 30 | 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

Crispy Fried Calamari 19  
Sriracha Aioli, Tomato-Basil Sauce

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

Ultra-Crispy Potato Crusted Crab Cakes 19  
Frizzled Potato, Remoulade Sauce

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

Fried Cauliflower 12  
Toasted with Sweet Chili Sauce, Topped with Spring Onion and Sesame Seeds

Ahi Tuna Tartare 16  
Ahi Tuna, Avocado, Pickled Seaweed, Unagi Sauce, Wasabi Mayo in a Crispy Wonton

House-made Meatballs 14  
San Marzano Plum Tomato Sauce, Ricotta

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

Neptune Salad 32  
Shrimp, Scallops, Salmon, Baby Arugula, Cucumber, red Onion, Tomato, Red Wine Vinaigrette In Crispy Tortilla Shell

Sesame-Crusted Rare Tuna 29  
Soba Noodles, Cucumber, Baby Arugula, Asian Sesame Dressing

Summer Salad 14  
Strawberries, Mango, Toasted Almonds, Mixed Greens, Champagne-Strawberry Vinaigrette

Surf & Turf Salad 27  
Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette

Greek Salad 15  
Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette

SANDWICHES ‘N MORE

Char-Grilled Black Angus Half-Pound Burger 14  
Lettuce, Tomato, Red Onion, French Fries  
with Cheese (+1) with Bacon Add (+2)

Marina Café Signature Burger 16  
Provolone, Bacon, Frizzled Onions, Sriracha Aioli, French Fries

Lamb Gyro 19  
Shaved Lamb, Lettuce, Onion, Tomato, Tzatziki Sauce, Pita Bread, French Fries

Potato Chip Crusted Chicken Sandwich 14  
Lettuce, Tomato, Red Onion, Topped with Dill Pickle Sauce on Brioche Roll, French Fries

Crispy Fish Tacos 15  
Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Pico de Gallo, Kim-Chee Aioli, Flour Tortilla

Staten Island Roast Pork Sandwich 15  
Broccoli Rabe, Provolone Cheese, Roast Pork Jus, Toasted Italian Bread, French Fries

Mignon Sandwich 24  
Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread, French Fries

Complete Entrees \$22

(All Entrees Include Chef's Soup of the Day or House Salad) (Gluten Free Pasta Available \$2.00 Additional)

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

Sautéed Breast of Chicken  
Choice of Marsala, Francese or Sicilian-Style

Sautéed Beef Tenderloin Tips  
Mushrooms, Onion, Merlot Wine Sauce over Buttered Noodles

Atlantic Salmon  
Cast Iron-Seared with Teriyaki Glaze over Creamy Risotto

Chicken alla Vodka  
Mezza Rigatoni, Plum Tomatoes, Vodka, Cream

Veal Milanese  
Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmesan Cheese

Pasta Di Vincenzo (Sicilian-style)  
Eggplant, San Marzano Tomato Sauce, over Rigatoni, Topped with Ricotta Salata

Filet of Sole Francese  
Lemon White Wine Sauce, Creamy Risotto

Braised Beef Short Rib  
Whipped Mash Potato, Frizzled Onions, Horseradish Crème Fraiche

Stuffed Chicken Breast alla Nicco  
Prosciutto di Parma, Ricotta, Fresh Mozzarella, over Spaghetti Filetto di Pomodoro

Fusilli with Sausage and Broccoli Rabe  
Garlic, Cherry Peppers, Grape Tomatoes, EVOO