

RAW BAR

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

Blue Point Oysters Jumbo ½ Dozen 16 Dozen 30
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

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 Seed

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
Prosciutto, Ricotta, Fresh Mozzarella over
Spaghetti Filetto Di Parma

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