

Happy Father's Day

MARINA CAFE



Drink Specials

Sangria Glass ...**12** Pitcher ... **36**

Blood Orange Cosmo...**14**

Raw Bar

Little Neck Clams ½ doz...**14** doz...**27**
Blue Point Oysters ½ doz...**19** doz...**37**
Select Oysters ½ doz...**20** doz...**39**

Jumbo Shrimp Cocktail 10 each 3 pieces...**28**
Seafood Tower **86**
1/2 Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail

Appetizers

Marina Cafe Italian Eggroll 15
Sweet Sausage, Broccoli Rabe, Sundried Tomatoes, Risotto

Summer Salad 16
Strawberries, Mango, Toasted Almonds
Mixed Greens, Champagne-Strawberry Vinaigrette

Baked Little Neck Clams 16
Parmigiano Reggiano Bread Crumb

Marina Café Classic Caesar 12
Romaine, Garlic Croutons, Parmigiano Reggiano

House-Made Three Cheese Burrata 19
Stuffed with Mascarpone, Ricotta, Parmigiano Reggiano, over
Prosciutto di Parma-wrapped Asparagus, Red Pepper Coulis
and drizzled with Balsamic Reduction

Crispy Fried Calamari 20
Tomato Basil and Sriracha Aioli

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

Dragon Shrimp 17
Tempura-Panko Fried Shrimp, Spicy Kim-Chee Aioli

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

Arancini Bianco "Rice Balls" 12
Drizzled with Honey and Parmigiano Reggiano Cheese

Lobster Spring Rolls 24
Sweet Chili Sauce, Aged Balsamic Reduction

Entrées

Sunday Sauce Rigatoni 35
Italian Sausage, Meatball, Short Ribs, San Marzano
Plum Tomato Sauce over Rigatoni Pasta,
topped with Ricotta

Teriyaki Atlantic Salmon 36
Cast Iron-Seared, Teriyaki Glaze,
Over Risotto and Spiralized Carrots

Chicken Alla Nicco 32
Stuffed with Prosciutto di Parma, Ricotta and Fresh
Mozzarella Cheese, Spaghetti Filetto Di Pomodoro

Zuppa di Pesce 46
Shrimp, Calamari, Clams, Mussels,
Tomato Basil Broth over Linguini

Crabmeat Stuffed Shrimp 39
Lemon-Caper Butter Sauce, Creamy Risotto, Asparagus

Rack of Lamb 49
Dijon Mustard, Oreganata Breadcrumbs, Bordelaise Sauce,
Vegetable of the Day, Whipped Mashed Potato

Char-grilled Pork Chop 36
Garlic, Onion, Hot Cherry Peppers, over Broccoli Rabe,
Drizzled with Balsamic Glaze, Whipped Mashed Potato

10oz Filet Mignon 49
House-made Steak Sauce
Whipped Mashed Potato, Vegetable of the Day

Risotto Pescatore 40
Lobster Meat, Shrimp, Scallops, Clams,
Mussels, White Wine, Creamy Risotto

16oz Dry-Aged Black Angus Ribeye Steak 45
Whipped Mashed Potato, Vegetable of the Day

For the Table

Creamed Spinach 12
Creamy Risotto 12
Sautéed Broccoli Rabe – EVOO 14

Sautéed Asparagus 12
Mashed Potato 8
Sautéed Spinach 10

Chef's Special Desserts

(\$12)

Coffee and Tea

Cappuccino and Espresso also Available, Extra