

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

Crispy Fried Calamari 20

Sriracha Aioli, Tomato-Basil Sauce

Ahi Tuna Tartare 16

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

Caprese Salad 15

Fresh House-Made Mozzarella, Tomato, Roasted
Peppers, Mixed Olives, Aged Balsamic, EVOO

Baked Little Neck Clams 15

Oreganata Breadcrumbs

Dragon Shrimp 17

Panko Crusted Fried Shrimp, Spicy Kim-Chee
Aioli and Micro Greens

“Signature” Italian Eggroll 14

Sausage, Broccoli Rabe, Sun-Dried Tomatoes,
Risotto, Tomato-Basil Sauce

Fried Cauliflower 12

Toasted with Sweet Chili Sauce, Topped with
Spring Onion and Sesame Seed

Grilled Octopus 24

Grape Tomatoes, Red Onion, Baby Arugula, Hummus,
Drizzled with Balsamic Reduction

Fresh House-Made Fried Mozzarella Coins 15

Fried Mozzarella, 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

Prince Edward Island Mussels Posillipo 16

San Marzano Tomatoes, White Wine Sauce

Charcuterie Board (For 1) 16 **(For 2)** 28

Prosciutto Di Parma, Soppressata, Genoa Salami, Parmigiano
Reggiano, Provolone, Fresh Mozzarella, Grapes, Olives,
Apple Crustini

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

Honey Burrata Pizzette 14

Fresh Mozzarella, Prosciutto Di Parma, Ricotta,
Baby Arugula with Balsamic Reduction

Bianco Pizzette 11

Ricotta, Mozzarella, Fresh Basil

SOUPS & SALADS

(Enhance your Salad with Chicken \$8 Shrimp \$12 Sliced Ahi Tuna \$15)

Chef's Soup of the Day 7

Lobster Bisque 12

Marina Café Classic French Onion Soup 11

Fennel Salad 14

Orange Segments, Baby Arugula, Candied
Walnuts, Apple Cider Vinaigrette

Sesame-Crusted Rare Tuna 29

Soba Noodles, Cucumber, Red Bell Peppers, Baby Arugula,
Asian Sesame Dressing

Veal Milanese 29

Thinly-Pounded, Herb Breadcrumbs, Arugula, Red Onion,
Tomato, Fresh Mozzarella, Shaved Parmigiano Reggiano Cheese

Greek Salad 15

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

Surf & Turf Salad 27

Sliced Filet Mignon, Grilled Shrimp, Red Onions,
Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette

Marina Café Classic Caesar Salad 12

Romaine, Garlic Croutons, Shaved Parmigiano Reggiano Cheese

Pasta

(Gluten Free Pasta Available \$2 Additional)

Pasta Di Vincenzo (Sicilian-Style) 24

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

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

Plum Tomatoes, Vodka, Cream Sauce
(with Chicken **28**) (with Shrimp **32**)

Maine Lobster Gnocchi 42

Chopped Lobster Meat, House-Made Gnocchi, Spinach,
Roasted Shallots, Cognac Cream Sauce

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, Brussel Sprouts, Whipped Mashed Potato

Atlantic Salmon Teriyaki 29

Baby Bok-Choy over Soba Noodles with Sesame,
Scallion, Ginger Sauce

Filet of Sole Rollatini 38

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

Braised Beef Short Ribs 36

Creamy Butternut Squash Risotto, Frizzled
Onions, Horseradish Crème Fraîche

Brick-Pressed Bell and Evans Organic Chicken 28

Brussel Sprouts, Whipped Mashed Potatoes, Chicken Jus

Seafood Risotto 37

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

Pan-Seared Ahi Tuna Steak 34

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

Filet of Barramundi Meuniere 30

Lemon Brown Butter, Creamy Leek Risotto

Seafood Stuffed Shrimp 36

Cognac Lobster Sauce, Asparagus, Creamy Leek Risotto

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

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

Chateaubriand (For 2) 109 (For 3) 159

Whole Live Lobster Market Price

Choice of Steamed, Broiled-Oreganata, Crabmeat-
Stuffed, Fra Diavolo or Arrigatta

FOR THE TABLE

Asparagus (Garlic & Oil) 12

Sautéed Broccoli Rabe 14

Creamed Spinach 12

Creamy Risotto 12

Sautéed Spinach 10

Roasted Brussel Sprouts 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

For occasional cakes not supplied by the restaurant there will be a \$2.00 per person plating charge.

ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE ALLERGIC TO ANY FOODS.

D-10-15-2023