

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 14

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

Crispy Fried Calamari 20

Sriracha Aioli, Tomato-Basil Sauce

Caprese Salad 15

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

Baked Little Neck Clams 15

Oreganata Breadcrumbs

Ahi Tuna Tartare 16

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

Fried Cauliflower 12

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

Fresh House-Made Fried Mozzarella Coins 15

Fried Mozzarella, Tomato-Basil Sauce

Grilled Octopus 24

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

Dragon Shrimp 17

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

Ultra-Crispy Potato Crusted Crab Cakes 19

Frizzled Potato, Remoulade Sauce

Prince Edward Island Mussels Posillipo 16

San Marzano Tomatoes, White Wine Sauce

House-Made Meatballs 14

San Marzano Plum Tomato Sauce, Ricotta

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

Prosciutto Di Parma, Soppressata, Genoa Salami, Parmigano 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

Marina Café Classic Caesar Salad 12

Romaine, Garlic Croutons, Shaved Parmigano Reggiano Cheese

Sesame-Crusted Rare Tuna 29

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

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

Fennel Salad 14

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

SANDWICHES ‘N MORE

Char-Grilled Black Angus Half-Pound Burger 14

Lettuce, Tomato, Red Onion, French Fries

with Cheese +1 with Bacon +2

Marina Café Signature Burger 16

Provolone, Bacon, Frizzled Onions, Sriracha Aioli, French Fries

Char-Grilled Chicken Sandwich 14

Broccoli Rabe, Roasted Peppers, Provolone Cheese, Ciabatta Bread, French Fries

Crispy Fish Tacos 15

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

Lamb Gyro 19

Shaved Lamb, Lettuce, Onion, Tomato, Tzatziki Sauce, Pita 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 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 Teriyaki

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

Chicken Alla Vodka

Mezza Rigatoni, Plum Tomatoes, Vodka, Cream Sauce

Filet of Sole Francese

Lemon White Wine Sauce, Creamy Leek Risotto

Pasta Di Vincenzo (Sicilian-Style)

Eggplant, San Marzano Tomato Sauce, over Rigatoni, Topped with Ricotta Salata

Braised Beef Short Rib

Creamy Butternut Squash Risotto, Frizzled Onions, Horseradish Crème Fraîche

Stuffed Chicken Breast Alla Nicco

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

Veal Milanese

Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmigano Reggiano Cheese