

RAW BAR

Jumbo Lump Crab Meat Cocktail Market Price	Blue Point Oysters ½ Dozen 16 Dozen 30
Little Neck Clams ½ Dozen 11 Dozen 20	Jumbo Shrimp Cocktail 10 each 3 pieces 28
Select Oysters Market Price	Seafood Tower Market Price ½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail

STARTERS

Arancini Bianco “Rice Balls” 12 Parmigiano Reggiano Cheese, Drizzled Honey	Prince Edward Island Mussels Posillipo 16 San Marzano Tomatoes, White Wine Sauce
Ahi Tuna Tartare 16 Ahi Tuna, Avocado, Pickled Seaweed, Unagi Sauce, Wasabi Mayo in a Crispy Wonton	Crispy Fried Calamari 20 Sriracha Aioli, Tomato-Basil Sauce
Caprese Salad 15 Fresh House-Made Mozzarella, Tomato, Roasted Peppers, Mixed Olives, Aged Balsamic, EVOO	Fresh House-Made Fried Mozzarella Coins 15 Fried Mozzarella, Tomato-Basil Sauce
Dragon Shrimp 17 Panko Crusted Fried Shrimp, Spicy Kim-Chee Aioli and Micro Greens	House-Made Meatballs 14 San Marzano Plum Tomato Sauce, Ricotta Cheese
Ultra-Crispy Potato Crusted Crab Cakes 19 Frizzled Potato, Remoulade Sauce	“Signature” Italian Eggroll 14 Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Risotto, Tomato-Basil Sauce
Baked Little Neck Clams 15 Oreganata Breadcrumbs	Fried Cauliflower 12 Toasted with Sweet Chili Sauce, Topped with Spring Onion and Sesame Seed

BRICK OVEN PIZZETTE

Cheese Pizzette 10 Fresh Plum Tomato Sauce, Mozzarella (Or With Pepperoni) 11	Buffalo Chicken Pizzette 12 Mozzarella Cheese, Zesty Buffalo Sauce
White Clam Pizzette 14 Chopped Clams, Parsley, Roasted Garlic, Chili Oil	Cacio E Pepe Flatbread Pizzette 10 Cream Parmesan Cheese Sauce Topped with Fresh Black Pepper

SOUPS & SALADS

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

Chef's Soup of the Day 7	Veal Milanese 29 Thinly-Pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmigiano Reggiano Cheese
Lobster Bisque 12	Greek Salad 15 Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette
Sesame-Crusted Rare Tuna 29 Soba Noodles, Cucumber, Red Bell Peppers, Baby Arugula, Asian Sesame Dressing	Grilled Octopus 24 Grape Tomatoes, Red Onion, Baby Arugula, Hummus, Drizzled with Balsamic Reduction
Marina Café Classic Caesar Salad 12 Romaine, Garlic Croutons, Shaved Parmigiano, Reggiano Cheese	Summer Salad 15 Strawberries, Blueberries, Mango, Toasted Almonds, Baby Kale, Champagne-Strawberry Vinaigrette

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,
Vegetable Of Day, Whipped Mashed Potato

Atlantic Salmon Teriyaki 29
Baby Bok-Choy over over Creamy Leek Risotto with
Sesame, Scallion, Ginger Sauce

Filet of Sole Rollatini 38
Crabmeat Stuffing, White Wine, Lemon-Caper Sauce,
Creamy Leek Risotto

Seafood Stuffed Shrimp 36
Cognac Lobster Sauce, Asparagus, Creamy Leek Risotto

Brick-Pressed Bell and Evans Organic Chicken 30
Vegetable Of Day, 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

Chilean Seabass Meuniere 45
Lemon Brown Butter Sauce, Asparagus, Creamy Leek Risotto

Braised Beef Short Ribs 36
Whipped Mash Potato, Frizzled Onions,
Horseradish Crème Fraîche

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 Arrigiatta

FOR THE TABLE

Asparagus (Garlic & Oil) 12

Sautéed Broccoli Rabe 14

Creamed Spinach 12

Creamy Risotto 12

Sautéed Spinach 10

Saute Asparagus 14

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-10-18-2023