

## RAW BAR

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

## STARTERS

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

## BRICK OVEN PIZZETTE

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

## SOUPS & SALADS

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

<b>Chef's Soup of the Day</b> 7	<b>Veal Milanese</b> 29 Thinly-Pounded, Herb Breadcrumbs, Arugula, Red Onion, Tomato, Fresh Mozzarella, Shaved Parmigiano Reggiano Cheese
<b>Lobster Bisque</b> 12	<b>Greek Salad</b> 15 Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette
<b>Sesame-Crusted Rare Tuna</b> 29 Soba Noodles, Cucumber, Red Bell Peppers, Baby Arugula, Asian Sesame Dressing	<b>Grilled Octopus</b> 24 Grape Tomatoes, Red Onion, Baby Arugula, Hummus, Drizzled with Balsamic Reduction
<b>Marina Café Classic Caesar Salad</b> 12 Romaine, Garlic Croutons, Shaved Parmigiano, Reggiano Cheese	<b>Summer Salad</b> 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 35**  
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

**Creamed Spinach 12**  
**Creamy Risotto 12**

**Sautéed Broccoli Rabe 14**

**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