



Happy Father's Day

Drink Specials

Lagarita 14

Tequila Glass, Cointreau, Lime Juice, Modelo Beer

Godfather 14

Scotch and Amaretto

Raw Bar



Little Neck Clams ½ Dozen 12 Dozen 22

Blue Point Oysters ½ Dozen 18 Dozen 34

Select Oysters ½ Dozen 20 Dozen 38

Jumbo Shrimp Cocktail 10 each 3 pieces 28

Seafood Tower 86

½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail

Appetizers

Marina Cafe Italian Eggroll 16

Sweet Sausage, Broccoli Rabe, Sundried Tomatoes, Risotto

Summer Salad 16

Strawberries, Mango, Blueberries, Toasted Almonds,
Baby Kale, Champagne-Strawberry Vinaigrette

Baked Little Neck Clams 16

Parmigiano Oreganato Bread Crumb

Marina Café Classic Caesar 12

Romaine, Garlic Croutons, Parmigiano Reggiano

Cacio E Pepe Flatbread Pizzette 12

Creamy Parmesan Cheese Sauce Topped with
Fresh Black Pepper

Crispy Fried Calamari 20

Tomato Basil and Sriracha Aioli

Ultra-Crispy Potato-Crusted Crab Cakes 19

Frizzled Potato, Remoulade Sauce

"Firecracker" Jumbo Shrimp 18

Spicy-Sweet Chili, Crispy Crostini

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

Entrées



Sunday Sauce Rigatoni 36

Italian Sausage, Meatball, Short Ribs, San Marzano
Plum Tomato Sauce over Rigatoni Pasta,
topped with Creamy Buratta

Atlantic Salmon Teriyaki 36

Cast Iron-Crusted, Teriyaki Glaze
over Risotto and Spiralized Carrots

Stuffed Chicken 35

Spinach, Prosciutto di Parma, Mozzarella Cheese,
Mushroom Madiera Sauce Whipped Mashed Potatoes

Zuppa di Pesce 47

Shrimp, Calamari, Clams, Mussels,
Tomato Basil Broth over Linguini

Crabmeat Stuffed Shrimp 39

Lemon- Caper Butter Sauce, Creamy Risotto, Asparagus

Pan-seared Filet of Chilean Sea Bass 45

Meuniere, Lemon Brown Butter,
over Creamy Porcini Mushroom Risotto

Frenched Char-Grilled Berkshire Pork Chop 36

Garlic, Onion, Hot Cherry Peppers, over Broccoli Rabe,
Drizzled with Balsamic Glaze, Whipped Mashed Potato

Char-Grilled 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 48

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

(\$14)

Coffee and Tea

Cappuccino and Espresso also Available, Extra

