

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

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

Fresh House-Made Fried Mozzarella Coins 15

Tomato-Basil Sauce

Baked Little Neck Clams 15

Oreganata Breadcrumbs

Crispy Fried Calamari 20

Sriracha Aioli, Tomato-Basil Sauce

Dragon Shrimp 17

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

Prince Edward Island Mussels Posillipo 16

San Marzano Tomatoes, White Wine Sauce

House-Made Meatballs 14

San Marzano Plum Tomato Sauce, Ricotta Cheese

“Signature” Italian Eggroll 14

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

Ultra-Crispy Potato Crusted Crab Cakes 19

Frizzled Potato, Remoulade Sauce

Fried Cauliflower 12

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

Charcuterie Board (For 1) 18 **(For 2)** 32

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 (Or With Pepperoni) 11

White Clam Pizzette 14

Chopped Clams, Parsley, Roasted Garlic, Chili Oil

Sausage Pizzette 14

Broccoli Rabe, Garlic and Provolone Cheese

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

Sesame-Crusted Rare Tuna 29

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

Marina Café Classic Caesar Salad 12

Romaine, Garlic Croutons, Shaved Parmigiano Reggiano Cheese

Veal Milanese 29

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

Greek Salad 15

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

Marinated Grilled Octopus 24

Tomatoes Confit, Olives, Roasted Peppers, Fingerling Potatoes, Drizzled with Balsamic Reduction

Autumn Salad 14

Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider 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 Linguine 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

Tri-Colored Tortellini Pasta 25
Tri-Colored Tortellini, Roasted Shallots, Garlic, White Wine,
Garlic Parmesan Cheese Cream Sauce
(Blackened Chicken **29**) (Blackened Shrimp **33**)

Entree

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

Rack of Lamb 42
Dijon Mustard Oreganata Breadcrumb, Bordelaise
Sauce, Brussel Sprouts, Whipped Mashed Potatoes

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

Veal Chop Parmesan 44
Cognac Blush Sauce and Fresh Mozzarella Cheese,
Whipped Mashed Potatoes

Brick-Pressed Bell and Evans Organic Chicken 30
Semi-Boneless 1/2 Chicken, 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

Braised Beef Short Ribs 35
Whipped Mashed Potatoes, Frizzled Onions,
Horseradish Crème Fraîche

Frenched Char-Grilled Berkshire Pork Chop 35
Broccoli Rabe, Garlic, Onion, Hot Cherry Peppers, Drizzled
with Balsamic Glaze, Whipped Mashed Potatoes

Land and Sea 48
Medallions of Mignon, Jumbo Shrimp, Scalloped
Potato, Saute Broccoli Rabe, Beer Battered Onion Ring

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

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

D-10-30-2024