

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

Crispy Fried Calamari 20
Sriracha Aioli, Tomato-Basil Sauce

Baked Little Neck Clams 15
Oregonata Breadcrumbs

House-Made Meatballs 14
San Marzano Plum Tomato Sauce, Ricotta

Prince Edward Island Mussels Posillipo 16
San Marzano Tomatoes, White Wine Sauce

“Signature” Italian Eggroll 14
Sausage, Broccoli Rabe, Sun-Dried Tomatoes,
Risotto, Tomato-Basil Sauce

Charcuterie Board (For 1) 18 **(For 2)** 32
Prosciutto Di Parma, Soppressata, Genoa Salami, Parmigiano Reggiano,
Provolone, Fresh Mozzarella, Grapes, Olives, Apple Crustini

Ultra-Crispy Potato Crusted Crab Cakes 19
Frizzled Potatoes, Remoulade Sauce

Caprese Salad 15
Fresh House-Made Mozzarella, Tomato, Roasted
Peppers, Mixed Olives, Aged Balsamic, EVOO

Dragon Shrimp 17
Panko Crusted Fried Shrimp, Spicy Kim Chee Aioli and Micro Greens

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 Onions and Sesame Seeds

Fresh House-Made Fried Mozzarella Coins 15
Tomato-Basil Sauce

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

Marinated Grilled Octopus 24
Tomatoes Confit, Olives, Roasted Peppers, Fingerling
Potatoes, Drizzled with Balsamic Reduction

Greek Salad 15
Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts,
Cucumber, Feta Cheese, Red Wine Vinaigrette

Surf & Turf Salad 27
Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes,
Mixed Greens, Balsamic Vinaigrette

Sesame-Crusted Rare Tuna 29
Soba Noodles, Cucumber, Red Bell Peppers, Baby
Arugula, Asian Sesame Dressing

Autumn Salad 14
Mixed Greens, Bosc Pears, Dried Cranberries,
Walnuts, Apple Cider Vinaigrette

Marina Café Caesar Salad 12
Romaine, Garlic Croutons, Shaved Parmigiano Reggiano Cheese

SANDWICHES 'N MORE

Char-Grilled Black Angus Half-Pound Cheese Burger 16
Lettuce, Tomato, Red Onion, French Fries
With Bacon +2

Marina Café Signature Burger 18
Provolone, Bacon, Frizzled Onions, Sriracha Aioli,
French Fries

Grilled Chicken Sandwich 14
Roasted Peppers, Fresh Mozzarella 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

Mignon Sandwich 25
Sliced Filet Mignon, Swiss Cheese, Frizzled
Onions, Ciabatta Bread, French Fries

Lamb Gyro 19
Shaved Lamb, Lettuce, Onions, Tomato, Tzatziki Sauce, Pita
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

Tri-Colored Tortellini Pasta
Tri-Colored Tortellini, Roasted Shallots, Garlic, White Wine,
Garlic Parmesan Cheese Cream Sauce

Sautéed Beef Tenderloin Tips
Mushrooms, Onions, Merlot Wine Sauce over Buttered Noodles

Veal Milanese
Thinly-pounded, Herb Breadcrumbs, Arugula, Red Onion,
Tomato, Fresh Mozzarella, Shaved Parmigiano Reggiano Cheese

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
Whipped Mashed Potatoes, Frizzled
Onions, Horseradish Crème Fraîche

Stuffed Chicken Breast Alla Nicco
Prosciutto Di Parma, Ricotta, Fresh
Mozzarella, over linguine Filetto Di Pomodoro

Atlantic Salmon Teriyaki
Baby Bok-Choy over Creamy Leek Risotto with
Sesame Scallions Ginger Sauce