

## 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

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

**Ultra-Crispy Potato Crusted Crab Cakes** 19  
Frizzled Potatoes, Remoulade 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 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** 16  
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

F PM  
Tri-Colored Tortalini, Roasted Shallots, Garlic, Parmesan Cheese,  
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 Spaghetti Filetto Di Pomodoro

**Atlantic Salmon Teriyaki**  
Baby Bok-Choy over Creamy Risotto with Sesame  
Seeds, Scallions, Ginger Sauce