

RAW BAR

LITTLE NECK CLAMS

½ Dozen ... 12... Dozen ... 22

BLUE POINT OYSTERS

½ Dozen ... 18 Dozen ... 34

SELECT OYSTERS MP

COLOSSAL SHRIMP COCTAIL

Each ... 10 3 Pieces ... 28

JUMBO LUMP MP CRAB MEAT COCKTAIL

SEAFOOD TOWER MP

½ Lobster, 4 Clams, 4 Oysters

4 Shrimp Jumbo Cocktail...

BRICK OVEN PIZZETTE

CHEESE PIZZETTE 11

Fresh Plum Tomato Sauce, Mozzarella

PEPPERONI PIZZETTE 12

Fresh Plum Tomato Sauce, Mozzarella

HAWAIIAN PIZZA 14

Pineapple, Ham, Mozzarella Cheese,
Tomato Sauce

WHITE CLAM PIZZETTE 15

Chopped Clams, Parsley, Roasted
Garlic Chili Oil

BIANCO PIZZETTE 12

Ricotta, Mozzarella, Fresh Basil

SALADS

CAESAR SALAD 14

Romaine, Garlic Croutons
Parmesan Cheese

SURF N TURF SALAD 30

Sliced Filet Mignon, Grilled Shrimp,
Red Onions, Grape Tomatoes,
Mixed Greens, Balsamic Vinaigrette

GREEK SALAD 16

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

SUMMER SALAD 16

Mixed Greens, Strawberries, Mango,
Blueberries, Toasted Almonds,
Champagne-Strawberry Vinaigrette

SESAME-CRUSTED RARE TUNA 29

Soba Noodles, Cucumbers, Baby Arugula,
Asian-Ginger Sesame Dressing

ENHANCE YOUR SALAD

Grilled Chicken +9

Sliced Filet Mignon +22

Grilled Shrimp +14

Sliced Ahi Tuna +18

APPETIZERS

LOBSTER & CRAB MEAT SLIDERS 24

Old Bay Aioli, Lobster and Crab Meat Salad

CRISPY WINGS 16

Buffalo or Asian Ginger Sauce

FRIED CAULIFLOWER 12

Tossed With Sweet Chili Sauce Topped
with Spring Onions and Sesame Seeds

CRISPY FRIED CALAMARI 22

Siracha Aioli and Tomato Basil

SIGNATURE ITALIAN EGGROLL 14

Italian Sausage, Broccoli Rabe, Sun-Dried
Tomatoes, Arborio Rice, Tomato-Basil Sauce

ARANCINI BIANCO 12 "RICE BALLS"

Parmigiano Cheese, Drizzled Honey

HOUSE-MADE FRIED MOZZARELLA COINS 16

Tomato Basil Sauce

COLOSSAL CRAB CAKES 20

Frizzled Potato, Remoulade Sauce

BAKED LITTLE NECK CLAMS 16

Oreganata Bread Crumb

CRISPY-FRIED CHICKEN 17 FINGERS

Honey Mustard Dipping Sauce

MARINATED GRILLED OCTOPUS 24

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

DRAGON SHRIMP 18

Panko Crusted Fried Shrimp, Spicy
Kimchi Aioli and Micro Greens

SANDWICHES 'N MORE

CHAR-GRILLED BLACK ANGUS

1 1/2 LB CHEESE BURGER 16

Lettuce, Tomato Red Onion, Fries
Add Bacon +2

MARINA CAFE

SIGNATURE BURGER 19

Provolone Cheese, Bacon, Frizzled Onions,
Siracha Aioli and Fries

GRILLED CHICKEN SANDWICH 15

Roasted Peppers, Balsamic Dressing,
Fresh Mozzarella Cheese, Ciabatta Bread,
Potato Chips

CRISPY FISH TACO 16

Cheddar-Monterey Jack Cheese, Pico De
Gallo, Kimchi Aioli

CRISPY SHRIMP TACO 20

Pico De Gallo, Kimchi Aioli

MIGNON SANDWICH 27

Sliced Filet Mignon, Swiss Cheese, Frizzled
Onions, Ciabatta Bread, Potato Chips

BRAISED ROASTBEEF SANDWICH 22

Carmelized Onions, Provolone Cheese,
Ciabatta Bread and Potato Chips

Add French Fries + 6

Add House Salad + 5

CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS OR SEAFOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESSES. PLEASE ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS OR IF YOU ARE ALLERGIC TO ANY FOODS.

DINNER MENU



FROM THE SEA

SEAFOOD- STUFFED SHRIMP 38

Cognac Lobster Sauce, Asparagus,
Creamy Risotto

ZUPPA DI PESCE 42

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

ATLANTIC SALMON TERIYAKI 32

Baby Bok-Choy, Creamy Risotto,
Sesame Scallion Ginger Sauce

CHILEAN SEA BASS MEUVIERE 46

Lemon Brown Butter Sauce, Asparagus,
Creamy Risotto

PAN-SEARED AHI TUNA STEAK 35

Sticky Rice Cake, Baby Bok Choy, Asian Glaze,
Wasabi Mayo, Fried Rice Noodles

SEAFOOD RISOTTO 39

Lobster Meat, Shrimp, Scallops, Clams,
Mussels, White Wine, Creamy Risotto

FILET OF SOLE ROLLATINI 39

Colossal Crab Meat Stuffing, White Wine,
Lemon-Caper Sauce, Creamy Risotto

ABOVE 'N BEYOND

CHICKEN BREAST ALLA NICCO 29

Prosciutto Di Parma, Ricotta, Fresh Mozzarella,
over Linguine Filetto Di Pomodoro

FRENCHED CHAR- GRILLED BERKSHIRE PORK CHOP 36

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

VEAL MILANESE 30

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

BRAISED BEEF SHORT RIBS 38

Whipped Mashed Potatoes, Topped with
Horseradish Crème Fraîche, Frizzled Onions

RACK OF LAMB 45

Dijon Mustard Oreganata Breadcrumb, Bordelaise Sauce,
Vegetable of the Day, Garlic Smashed Potatoes

STEAKHOUSE & LOBSTER SELECTIONS

10 OZ FILET MIGNON 49

Garlic Smashed Potato & Vegetables, Bordelaise Sauce

16 OZ BLACK ANGUS DRY-AGED RIBEYE 46

Garlic Smashed Potato & Vegetables, Bordelaise Sauce

16 OZ BLACK ANGUS DRY-AGED NY STRIP 49

Garlic Smashed Potato & Vegetables, Bordelaise Sauce

40 OZ DRY-AGED PRIME RIBEYE (for Two) 115

Garlic Smashed Potato, Creamed Spinach,
Bordelaise Sauce & House-Made Steak Sauce

WHOLE LIVE MAINE LOBSTER

Choice of
Steamed, Broiled-Oreganata, Crabmeat-Stuffed,
Fra Diavolo or Arrigiatto
MP

PASTA

PASTA DI VINCENZO 24

Eggplant, San Marzano Tomato Sauce, over Mezza
Rigatoni, topped with Ricotta Salata
(with Chicken.....28) (with Shrimp.....32)

MEZZA RIGATONI ALLA VODKA 24

Plum Tomatoes, Vodka and Cream
(with Chicken.....28) (with Shrimp.....32)

MAINE LOBSTER GNOCCHI 44

Chopped Lobster Meat, House-Made Gnocchi, Spinach,
Roasted Shallots, Cognac Cream Sauce

SAUSAGE & BROCCOLI RABE ORECCHIETTE 29

With Garlic, EVOO, Roasted Peppers Topped with Fresh
Mozzarella Cheese and Toasted Bread Crumbs