

## RAW BAR

LITTLE NECK CLAMS 22  
) 12 )

BLUE POINT OYSTERS 34  
) 18 )

SELECT OYSTERS MP

JUMBO LUMP MP  
CRAB MEAT COCKTAIL

SEAFOOD TOWER MP

0 #

## BRICK OVEN PIZZETTE

CHEESE PIZZETTE 11.75  
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PEPPERONI PIZZETTE 12  
7 h u o u

HAWAIIAN PIZZA 14

Pineapple, Ham, Mozzarella Cheese,  
Tomato Sauce

WHITE CLAM PIZZETTE 14

Chopped Clams, Parsley, Roasted  
Garlic Chili Oil

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Ricotta, Mozzarella, fresh basil

## SALADS

CAESAR SALAD 14

Romaine, Garlic Croutons  
Parmesan Cheese

SURF N TURF SALAD 29

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,  
Fetta 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 +8

Sliced Filet Mignon +22

Shrimp +12

Sliced ahi Tuna +15

## APPETIZERS

LOBSTER AND CRAB SLIDERS 24

Old Bay Aioli, Lobster and  
Crabmeat Salad

CRISPY WINGS 16

" 8 "

FRIED CAULIFLOWER 12

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

CRISPY FRIED CALAMARI 22

Sriracha Aioli and Tomato Basil

ITALIAN EGGROLL 14

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

ARANCINI BIANCO 12

"RICE BALLS"

Parmigiano Cheese, Drizzled Honey

HOUSE-MADE 16

FRIED MOZZARELLA COINS

Tomato Basil Sauce

COLOSAL CRAB CAKES 20

Frizzled Potato, Remoulade Sauce

BAKED LITTLE NECK CLAMS 16

Oreganata Bread Crumb

CRISPY-FRIED CHICKEN 16

FINGERS

Honey Mustard Dipping Sauce

HOUSE-MADE MEAT BALLS 14

San Marzano Tomato Sauce,  
Ricotta Cheese

MARINATED GRILLED OCTOPUS 24

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

## SANDWICHES 'N MORE

CHAR-GRILLED BLACK ANGUS

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, Chibiata Bread,  
Potato Chips

CRISPY FISH TACO 16

Cheddar-Monterey Jack Cheese, Pico De  
Gallo, Kim Chee Aioli

CRISPY SHRIMP TACO 20

Pico De Gallo, Kim Chee Aioli

MIGNON SANDWICH 27

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

BRAISED ROASTBEEF SANDWICH 22

Caramelized Onions, Provolone Cheese  
and Potato Chips



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 Leek Risotto

### ZUPPA DI PESCE 42

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

### ATLANTIC SALMON TERIYAKI 32

Baby Bok-Choy over over Creamy Leek  
Risotto with Sesame Scallion Ginger Sauce

### CHILEAN SEA BASS MEUVIERE 46

Lemon Brown Butter Sauce, Asparagus,  
Creamy Leek 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

Crabmeat Stuffing, White Wine, Lemon-Caper  
Sauce, Creamy Leek Risotto

## ABOVE 'N BEYOND

### CHICKEN BREAST ALLA NICCO 29

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

### FRENCHED CHAR-GRILLED PORK CHOP 36

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

### VEAL MILANESE 29

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

### BRAISED BEEF SHORT RIBS 38

Whipped Mashed Potato, Frizzled Onions,  
Horseradish Crème Fraîche

### RACK OF LAMB 45

Dijon Mustard Oreganata Breadcrumb, Bordelaise Sauce,  
Vegetable of the Day, Whipped Mashed Potato

## STEAKHOUSE & LOBSTER SELECTIONS

### 10 OZ FILET MIGNON 49

### 16 OZ BLACK ANGUS DRY-AGED RIBEYE 46

### 14 OZ BLACK ANGUS DRY-AGED NY STRIP 49

### CHAR-BROILED 40 OZ DRY-AGED PRIME RIBEYE 112

### WHOLE LIVE MAINE LOBSTER

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

## PASTA

### PASTA DI VINCENZO 24

Sicilian-style, Eggplant, San Marzano Tomato Sauce, over  
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, Roasted Peppers, Fresh Mozzarella Cheese and  
Toasted Bread Crumbs