

## RAW BAR

**Jumbo Lump Crab Meat Cocktail** Market Price

**Little Neck Clams** ½ Dozen 12 Dozen 22

**Select Oysters** Market Price

**Blue Point Oysters** ½ Dozen 18 Dozen 34

**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** 18

Ahi Tuna, Avocado, Pickled Seaweed, Unagi Sauce,  
Wasabi Mayo in a Crispy Wonton

**House-Made Fried Mozzarella Coins** 16

Tomato-Basil Sauce

**Baked Little Neck Clams** 16

Oreganata Breadcrumbs

**Crispy Fried Calamari** 22

Sriracha Aioli, Tomato-Basil Sauce

**Dragon Shrimp** 18

Panko Crusted Fried Shrimp,  
Spicy Kimchi Aioli and Micro Greens

**Lobster & Crab Meat Sliders** 24

Old Bay Aioli, Lobster and Crab Meat Salad

**Zuppa di Mussels** 18

Red or White

**House-Made Meatballs** 14

San Marzano Plum Tomato Sauce, Ricotta Cheese

**“Signature” Italian Eggroll** 14

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

**Colossal Crab Cakes** 20

Frizzled Potato, Remoulade Sauce

**Fried Cauliflower** 12

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

**Marinated Grilled Octopus** 24

Tomatoe-Confit, Olives, Roasted Peppers, Fingerling  
Potatoes, Drizzled with Balsamic Reduction

## BRICK OVEN PIZZETTE

**Cheese Pizzette** 11

Fresh Plum Tomato Sauce, Mozzarella Cheese  
(with Pepperoni) 12

**White Clam Pizzette** 15

Chopped Clams, Parsley, Roasted Garlic, Chili Oil

**Hawaiian Pizza** 14

Pineapple, Ham, Mozzarella Cheese,  
Tomato Sauce

**Bianco Pizzette** 12

Ricotta, Mozzarella, Fresh Basil

## SOUPS & SALADS

(Enhance your Salad with Chicken \$9 Shrimp \$14 Sliced Ahi Tuna \$18 Sliced Filet Mignon \$22)

**Chef's Soup of the Day** 9

**Sesame-Crusted Rare Tuna** 29

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

**Marina Café Classic Caesar Salad** 14

Romaine, Garlic Croutons, Shaved Parmigiano Reggiano

**Caprese Salad** 16

House-Made Fresh Mozzarella, Beefsteak Tomato,  
Roasted Peppers, Mixed Olives, Aged Balsamic, EVOO

**Lobster Bisque** 14

**Veal Milanese** 30

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

**Greek Salad** 16

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

**Summer Salad** 16

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

## Pasta

(Gluten Free Pasta Available \$2 Additional)

### **Pasta Di Vincenzo 24**

Eggplant, San Marzano Tomato Sauce,  
over Mezza 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 44**

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

### **Sausage & Broccoli Rabe Orecchiette 29**

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

## Entree

### **Chilean Seabass Meuniere 46**

Lemon Brown Butter Sauce, Asparagus, Creamy Risotto

### **Rack of Lamb 45**

Dijon Mustard Oreganata Breadcrumb,  
Bordelaise Sauce, Garlic Smashed Potatoes

### **Atlantic Salmon Teriyaki 32**

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

### **Filet of Sole Rollatini 39**

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

### **Braised Beef Short Ribs 38**

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

### **Brick-Pressed Bell & Evans Organic Chicken 30**

Semi-Boneless 1/2 Chicken,  
Whipped Mashed Potatoes, Chicken Jus

### **Seafood Risotto 39**

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

### **Pan-Seared Ahi Tuna Steak 35**

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

### **Seafood Stuffed Shrimp 38**

Cognac Lobster Sauce, Asparagus, Creamy Risotto

### **Frenched Char-Grilled Berkshire Pork Chop 36**

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

## MARINA CAFÉ STEAKHOUSE AND LOBSTER SELECTIONS

(All Served with Garlic Smashed Potatoes, Vegetables, Bordelaise Sauce & House-Made Steak Sauce)

**10oz Filet Mignon 49**

**16oz Black Angus Dry Aged Ribeye 46**

**16oz Black Angus Dry Aged NY Strip 49**

**Char-Broiled 40oz Dry Aged Prime Ribeye (For 2) 115**

**Chateaubriand (For 2) 122 (For 3) 164**

**Whole Live Maine Lobster Market Price**

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

## FOR THE TABLE

**Creamed Spinach 14**

**Creamy Risotto 14**

**Sautéed Broccoli Rabe 15**

**French Fries 7**

**Sautéed Spinach 12**

**Mac & Cheese 15**

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.

Dinner-3-21-2025