

Happy Easter

Drink Specials

Pink Lemonade Margarita 14

Tequila, Triple Sec, lime, lemonade and Sugar Rim

OH Honey 14

Gin, Honey, Lime, Grapefruit Juice, Club Soda

Appetizers

Raw Bar

Little Neck Clams Dozen **22**

Beausoleil Oysters Dozen **38**

Blue Point Oysters Dozen **34**

Jumbo Shrimp Cocktail 3 pieces **28**

Seafood Tower **85**

(½ Lobster, 4 Clams, 4 Oysters, 4 Shrimp Cocktail)

Baked Little Neck Clams 16

Parmigiano Oreganato Breadcrumb

Classic Fried Calamari 22

Tomato-Basil and Sriracha Aioli

Arancini Bianco "Rice Balls" 14

Shaved Parmesan Cheese, Honey

House-Made Burrata 20

(Ricotta, Mascarpone, Parmigiano Reggiano Cheese)

Wrapped with Prosciutto di Parma

over Beefsteak Tomatoes, Olives, Roasted Pepper

"Firecracker" Jumbo Shrimp 18

Spicy-Sweet Chili, Sesame Sauce, Eggplant Caponata Toasted Crostini

Summer Salad 15

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

Marina Café Classic Caesar Salad 14

Romaine, Garlic Croutons, Shaved Parmigiano Reggiano

Philly Cheese Steak Eggroll 18

Filet Mignon, Bell Peppers, Onions and Garlic-Provolone Cheese Sauce

Loli-Pop Lamb Chops 22

With Tzatziki Sauce And Port Wine Glazed

Entrées

Maine Lobster Gnocchi 42

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

Crabmeat Stuffed Shrimp 39

Lemon Caper White Wine Sauce, Creamy Braised Leek Risotto

Chicken Alla Nicco 32

Stuffed with Prosciutto, Ricotta and Fresh Mozzarella Cheese, Spaghetti Filetto Di Pomodoro

Sunday Sauce Rigatoni 37

Sausage, Meatball, Short Rib in Tomato Sauce, over Rigatoni Pasta, topped with Ricotta Cheese

Braised Lamb Osso Bucco 46

Merlot, Root Vegetables, Over Garlic Smashed Potatoes

Baked Halibut 42

Grape Tomato, Sliced Olives, Lemon White Wine Sauce Over Grilled Polenta Topped with Fried Leeks

Double Cut Roasted Bone-in Loin of Pork 40

Mushrooms, Onions, Cornbread Stuffing, Sweet Mashed Potatoes, Pan Gravy

Char-grilled Ribeye Steak 48

Garlic Smashed Potatoes, Vegetable of the Day

For the Table

Creamed Spinach 14

Sautéed Spinach 10

Creamy Risotto 14

Sautéed Broccoli Rabe – EVOO 15

Corn Bread Stuffing 12

Sweet Mashed Potatoes 12

Chef's Special Desserts (\$14)

Children's Menu Available

NO SUBSTITUTIONS

Coffee and Tea

Cappuccino and Espresso also available at additional cost