

## 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

**“Signature” Italian Eggroll 14**

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

**House-Made Fried Mozzarella Coins 16**

Tomato-Basil Sauce

**Baked Little Neck Clams 16**

Oreganata Breadcrumbs

**Fried Cauliflower 12**

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

**Zuppa di Mussels 18**

Red or White

**Crispy Fried Calamari 22**

Sriracha Aioli, Tomato-Basil Sauce

**House-Made Meatballs 14**

San Marzano Plum Tomato Sauce, Ricotta

**Colossal Crab Cakes 20**

Frizzled Potatoes, Remoulade Sauce

**Lobster & Crab Meat Slider 24**

Old Bay Aioli, Lobster and Crab Meat Salad

**Dragon Shrimp 18**

Panko Crusted Fried Shrimp, Spicy Kimchi Aioli

**Marinated Grilled Octopus 24**

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

## BRICK OVEN PIZZETTE

**Cheese Pizzette 11**

Fresh Plum Tomato Sauce, Mozzarella (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**

**Caprese Salad 16**

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

**Sesame-Crusted Rare Tuna 29**

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

**Marina Café Caesar Salad 14**

Romaine, Garlic Croutons, Shaved Parmigiano Reggiano Cheese

**Lobster Bisque 14**

**Surf & Turf Salad 30**

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

**Greek Salad 16**

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

**Summer Salad 16**

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

## 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 19**

Provolone, Bacon, Frizzled Onions, Sriracha Aioli, French Fries

**Grilled Chicken Sandwich 15**

Roasted Peppers, Fresh Mozzarella Cheese, Ciabatta Bread, French Fries

**Crispy Shrimp Tacos 20**

Lettuce, Pico de Gallo, Kimchi Aioli, Flour Tortilla

**Crispy Fish Tacos 16**

Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Pico de Gallo, Kimchi Aioli, Flour Tortilla

**Mignon Sandwich 27**

Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread, French Fries

**Braised Roastbeef Sandwich 22**

Caramelized Onions, Provolone Cheese, Ciabatta Bread, French Fries

## COMPLETE ENTREES \$24

(All Entrees Include Chef's Soup of the Day or House Salad) (Gluten Free Pasta Available \$2 Additional)

**Pasta Di Vincenzo**

Eggplant, San Marzano Tomato Sauce, over Mezza Rigatoni, Topped with Ricotta Salata

**Sausage & Broccoli Rabe Orecchiette**

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

**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

**Linguine and Clams**

Little Neck Clams, Garlic, Grape Tomatoes, White Wine, EVOO

**Braised Beef Short Rib**

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

**Stuffed Chicken Breast Alla Nicco**

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

**Atlantic Salmon Teriyaki**

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

**Filet of Sole Francaise**

Lemon White Wine Sauce, Creamy Risotto