

Drink Specials

Vanilla-Peach Bellini 15

Vanilla Vodka, Champagne, Peach Puree

Tequila Mockingbird 15

Tequila, Jalapeno, Watermelon Liquor, Lime

Appetizers

Raw Bar

Little Neck Clams Dozen 24
Beausoleil Oysters Dozen 42
Blue Point Oysters Dozen 38
Jumbo Shrimp Cocktail 3 pieces 28
Seafood Tower 92

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

Colossal Crab Cakes 22

Frizzled Potato, Remoulade Sauce

Summer Salad 16

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

Baked Little Neck Clams 18

Parmigiano Oreganato Bread Crumb

Arancini Bianco "Rice Balls" 14 Parmigiano Reggiano Cheese, Drizzled Honey

Fried Cauliflower 14

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

Crispy Fried Calamari 24

Tomato-Basil, Sriracha Aioli

"Firecracker" Jumbo Shrimp 20

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

Lobster & Crab Meat Sliders 24

Old Bay Aioli, Lobster and Crab Meat Salad

Marina Café Classic Caesar Salad 16

Romaine, Garlic Croutons, Parmesan Reggiano

House-Made Three Cheese Burrata 19

(Ricotta, Fresh Mozzarella, Mascarpone) Heirloom Grape Tomatoes, Roasted Peppers

Entrées

Zuppa di Pesce 49

Shrimp, Calamari, Clams, Mussels, Tomato Basil Broth over Linquini

Crab Meat Stuffed Jumbo Shrimp 42

Lemon- Caper Butter Sauce, Creamy Risotto, Vegetable of Day

Sunday Sauce Rigatoni 39

Italian Sausage, Meatball, Short Ribs,
San Marzano Plum Tomato Sauce
over Rigatoni Pasta, topped with Ricotta Cheese

Risotto Pescatore 45

Shrimp, Scallops, Maine Lobster Meat, Clams, Mussels, Creamy Risotto

Char-Grilled Filet Mignon 54

Whipped Mashed Potatoes, Vegetable of Day

Classic Salmon Dijonaise 38

Chardonnay Wine Mustard Cream Sauce, Vegetable of Day

Slow-Roasted Bone-in Double Cut Loin of Pork 38

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

Stuffed Chicken 35

Spinach, Prosciutto di Parma, Mozzarella Cheese, Mushroom Madeira Sauce Whipped Mashed Potatoes, Vegetable of Day

For the Table

Creamed Spinach 14

Sautéed Spinach 10

Beer Battered Onion Rings 12

Sautéed Broccoli Rabe – EVOO 15

Chefs Special Desserts

(\$14)

Coffee and Tea Cappuccino and Espresso also Available, Extra

NO SUBSTITUTIONS ~ PLEASE ASK YOUR SERVER ABOUT OUR CHILDREN'S MENU

Maximum of Five (5) Gift Cards per Table/Check. (No Splitting Table/Check)
Cannot be used towards Gratuities