

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

Fried Cauliflower 12

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

Colossal Crab Cakes 20

Frizzled Potato, Remoulade Sauce

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 Arrigiatto

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 \$3.00 per person plating charge.

Dinner-3-21-2025