MARINA CAFE

Happy Hather's Day

Drink Specials

**Pineaple Beer Tail 16** Bourbon, Pineaple, Splash Peroni, Squeeze Lemmon

**Raw Bar** 

Little Neck Clams Dozen 24

Blue Point Oysters Dozen 38

Beausoleil Oysters Dozen 45 Jumbo Shrimp Cocktail 3 pieces 28

Seafood Tower 92

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

Summer Salad 16

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

**Baked Little Neck Clams 18** 

Parmigiano Oreganato Bread Crumb

Marina Café Classic Caesar 16 Romaine, Garlic Croutons, Parmigiano Reggiano

Arancini Bianco "Rice Balls" 14

Paloma Mule 16 Tequila, Grapefruit, Honey, Ginger Beer

(Appetizers



**Philly Cheese Steak Eggroll 20** Filet Mignon, Bell Peppers, Onions and Garlic-Provolone Cheese Sauce

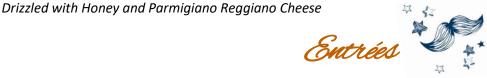
> **Crispy Fried Calamari** 24 Tomato Basil and Sriracha Aioli

Ultra-Crispy Potato-Crusted Crab Cakes 22 Frizzled Potato, Remoulade Sauce

> "Firecracker" Jumbo Shrimp 20 Spicy-Sweet Chili, Crispy Crostini

Fried Cauliflower 14 Toasted with Sweet Chili Sauce, Topped with Spring Onion and Sesame Seeds

> **Crispy Rice with Spicy Tuna** 20 Avocado, Seasoned Seaweed, Sliced Jalapeño and Unagi Sauce



Pan-seared Halibut Meunière 44 Lemon Brown Butter Sauce, Risotto and Vegetable of the Day

Atlantic Salmon Teriyaki 38 Teriyaki Glaze over Risotto and Vegetable of the Day

**Char-Grilled Filet Mignon** 54 House-made Steak Sauce. Whipped Mashed Potatoes, Vegetable of Day

**Risotto Pescatore** 45 Lobster Meat, Shrimp, Scallops, Clams, Mussels, White Wine, Creamy Risotto

## House-Made Lobster Ravioli 36

Asparagus, Grape Tomatoes, Sage-Brown Butter, Port Wine Reduction and Fried Spiralized Potatoes

For the Table

Creamed Spinach 14

Sautéed Spinach 10

Beer Battered Onion Rings 12 Sautéed Broccoli Rabe – EVOO 15

hefs Special Desseri



(\$14) Coffee and Tea Cappuccino and Espresso also Available, Extra

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

Sunday Sauce Rigatoni 39

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

Frenched Char-Grilled Berkshire Pork Chop 38

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

## Stuffed Chicken 35

Spinach, Prosciutto di Parma, Mozzarella Cheese, Mushroom Madiera Sauce Whipped Mashed Potatoes

## Classic Roasted Rack of Lamb 49

Dijon Mustard Oreganata Breadcrumb, Whipped Mashed Potatoes, Vegetable of the Day

## Crab Meat Stuffed Jumbo Shrimp 42

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