

Happy Father's Day

Drink Specials

Pineapple Beer Tail 16

Bourbon, Pineapple, Splash Peroni, Squeeze Lemmon

Paloma Mule 16

Tequila, Grapefruit, Honey, Ginger Beer

Appetizers

**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

Drizzled with Honey and Parmigiano Reggiano Cheese

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

Entrées

**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 Breadcrumbs,
Whipped Mashed Potatoes, Vegetable of the Day

Crab Meat Stuffed Jumbo Shrimp 42

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

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**Beer Battered Onion Rings 12****Sautéed Spinach 10****Sautéed Broccoli Rabe – EVOO 15**

Chef's Special Desserts

(\$14)

Coffee and Tea

Cappuccino and Espresso also Available, Extra



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