

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

Marinated Grilled Octopus 24  
Tomato-Confit, Olives, Roasted Peppers, Fingerling  
Potatoes, Drizzled with Balsamic Reduction

Baked Little Neck Clams 16  
Oreganata Breadcrumbs

Dragon Shrimp 18  
Panko Crusted Fried Shrimp, Spicy Kimchi Aioli

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

Fried Cauliflower 12  
Toasted with Sweet Chili Sauce,  
Topped with Spring Onion and Sesame Seeds

House-Made Fried Mozzarella Coins 16  
Tomato-Basil Sauce

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 Sandwhich 22  
Carmelized 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