

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

Crispy Rice Spicy Ahi Tuna 19

Over Crispy Rice with Spicy Ahi Tuna, Avocado, Sesame Seeds, Sliced Jalapeño, Wasabi Mayo and Unagi Sauce

Dragon Shrimp 18

Panko Crusted Fried Shrimp,
Spicy Kimchi Aioli and Micro Greens

House-Made Fried Mozzarella Coins 16

Tomato-Basil Sauce

Crab Meat & Spinach-Artichoke Dip 19

Maryland Jumbo Crab Meat, Artichoke Heart and
Crispy Tortilla

Fried Cauliflower 12

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

Zuppa di Mussels 18

Red or White

Mozzarella Corozza 17

Stuffed With Fresh Mozzarella, Pesto,
Prociutto Di Parma With Cognac Blush Sauce

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

Colossal Crab Cakes 20

Frizzled Potato, Remoulade Sauce

Crispy Fried Calamari 22

Sriracha Aioli, Tomato-Basil Sauce

Baked Little Neck Clams 16

Oreganata Breadcrumbs

Marinated Grilled Octopus 26

Tomato-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

Honey Pistachio Pesto Pizzette 14

Fresh Mozzarella Cheese and Sliced Figs

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

Marina Café Classic French Onion Soup 11

Lobster Bisque 14

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

Autumn Salad 14

Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts,
Apple Cider Vinaigrette

Sesame-Crusted Rare Tuna 29

Soba Noodles, Cucumber, Red Onions, Baby Arugula,
Asian Sesame Dressing

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

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)

Mezza Rigatoni Alla Vodka 24

Plum Tomatoes, Vodka Cream Sauce
(with Chicken 28) (with Shrimp 32)

Stuffed Chicken Breast Alla Nicco 29

Stuffed With Three Cheese Buratta, Fresh Mozzarella,
Ricotta and Parmigiano Reggiano Cheese, Mascarpone
over Linguine Filetto Di Pomodoro

Zuppa Di Pesce 42

Shrimp, Calamari, Clams, Mussels,
Tomato-Basil Broth over Linguine

Lobster Tail and Shrimp Capellini 45

Braised Fennel, Olives, Jalapeno in A White Wine
Graped Tomato Sauce over Capellini Pasta

Entree

Frenched Char-Grilled Berkshire Pork Chop 36

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

Atlantic Salmon Teriyaki 32

Carrots, Creamy Risotto, Sesame
Scallion Ginger Sauce

Crabmeat Crusted Angry Red Snapper 42

House-Made Gnocchi, Saute Broccoli Rabe,
Zesty Garlic Sauce

Seafood Stuffed Shrimp 38

Cognac Lobster Sauce, Creamy Risotto

Whole Live Maine Lobster Market Price

Choice of Steamed, Broiled-Oreganata, Crabmeat-Stuffed,
Fra Diavolo or Arrigiatta

Brick-Pressed Bell & Evans Organic Chicken 30

Semi-Boneless 1/2 Chicken, Vegetable of Day,
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, Grilled Eggplant, Asian Glaze,
Wasabi Mayo, Fried Rice Noodles

Braised Beef Short Ribs 38

Whipped Mashed Potatoes, Topped with
Horseradish Crème Fraîche & Frizzled Onions

MARINA CAFÉ STEAKHOUSE

(All Served with Garlic Smashed Potatoes, Vegetables, Bordelaise Sauce & House-Made Steak Sauce)

10oz Filet Mignon 52

Char-Broiled 40oz Dry Aged Prime Ribeye (For 2) 119

16oz Black Angus Dry Aged Ribeye 48

Chateaubriand (For 2) 125 (For 3) 170

16oz Black Angus Dry Aged NY Strip 52

Dijon Mustard Oreganata Crusted Rack of Lamb 47

FOR THE TABLE

Sautéed Broccoli Rabe 15

Beer Battered Onion Rings 12

Sautéed Spinach 12

Creamed Spinach 14

Mac & Cheese 15

French Fries 7

Creamy Risotto 14

Lobster Mac & Cheese 28

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-9-25-2025