

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 Jalapeno, Wasabi Mayo and Unagi Sauce

“Signature” Italian Eggroll 14
Sausage, Broccoli Rabe, Sun-Dried Tomatoes, Arborio Rice, Tomato-Basil Sauce

Baked Little Neck Clams 16
Oreganata Breadcrumbs

Crab Meat And Spinach-Artichoke Dip 19
Maryland Jumbo Crab Meat, Artichoke Heart and Crispy Tortilla

Colossal Crab Cakes 20
Frizzled Potatoes, Remoulade Sauce

Marinated Grilled Octopus 26
Tomato-Confit, Olives, Roasted Peppers, Fingerling Potatoes, Drizzled with Balsamic Reduction

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

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

House-Made Fried Mozzarella Coins 16
Tomato-Basil Sauce

Dragon Shrimp 18
Panko Crusted Fried Shrimp, Spicy Kimchi Aioli

Mozzarella Corozza 17
Stuffed With Mozzarella and Prociutto Di Parma Prosciutto With Cognac Blush 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

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)

Lobster Bisque 14

Chef’s Soup of the Day 9

Marina Café Classic French Onion Soup 11

Greek Salad 16
Romaine, Mixed Olives, Red Onion, Tomato, Artichoke Hearts, Cucumber, Feta Cheese, Red Wine Vinaigrette

Autumn Salad 14
Mixed Greens, Bosc Pears, Dried Cranberries, Walnuts, Apple Cider Vinaigrette

Surf & Turf Salad 30
Sliced Filet Mignon, Grilled Shrimp, Red Onions, Grape Tomatoes, Mixed Greens, Balsamic Vinaigrette

Caprese Salad 16
House-Made Fresh Mozzarella, Beefsteak Tomato, Roasted Peppers, Mixed Olives, Aged Balsamic, EVOO

Marina Café Caesar Salad 14
Romaine, Garlic Croutons, Shaved Parmigiano Reggiano Cheese

Sesame-Crusted Rare Tuna 29
Soba Noodles, Cucumber, Red Bell Peppers, Baby Arugula, Asian Sesame Dressing

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 Fish Tacos 16
Day Boat Fish, Lettuce, Shredded Monterey Jack, Cheddar Cheese, Pico de Gallo, Kimchi Aioli, Flour Tortilla

Crispy Shrimp Tacos 20
Lettuce, Pico de Gallo, Kimchi Aioli, Flour Tortilla

Mignon Sandwich 27
Sliced Filet Mignon, Swiss Cheese, Frizzled Onions, Ciabatta Bread, French Fries

COMPLETE ENTREES \$25

(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

Stuffed Chicken Breast Alla Nicco
Stuffed With Three Cheese Buratta, Fresh Mozarella, Ricotta and Parmigiano Reggiano Cheese, Mascarpone over Linguine Filetto Di Pomodoro

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

Sautéed Beef Tenderloin Tips
Mushrooms, Onions, Merlot Wine Sauce over Buttered Noodles

Atlantic Salmon Teriyaki
Carrots, Creamy Risotto, Sesame Scallion Ginger Sauce

Filet of Sole Francaise
Lemon White Wine Sauce, Creamy Risotto