



The MARINA CAFE



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Dinner

Appetizers

Jumbo Lump Maryland Crab Cake Roasted Corn, Poblano Pepper and a Chipolte Remoulade	11
Fresh Mozzarella and Tomato Napoleon Roasted Peppers and Balsamic Reduction	8
Zuppa di Mussels Plum Tomatoes, Garlic, Extra Virgin Olive Oil and White Wine	9
Shrimp Dumplings Mango Chili Sauce	11
Baked Little Neck Clams Fresh Oregano, Breadcrumbs and Parmesan Reggiano	10
Fried Calamari Sweet or Spicy Tomato Basil Sauce	11
Little Neck Clams White Wine, Andouille Sausage, Garlic and Roma Tomato	12
Seared Miso Glazed Scallops Orange Ginger Vinaigrette	11
Marina Cafe Garlic Toast Maytag Blue Cheese Fondue	7

Soups

Soup of the Day	5
French Onion Soup Vidalia Onion, Wisconsin Swiss and French Bread Crouton	6
Lobster Bisque Brandy and Cream	7

Raw Bar

Little Neck Clams	1.25 ea.
Blue Point Oysters	1.5 ea.
Jumbo Shrimp Cocktail	2.5 ea.
Chilled Lobster Cocktail	11. per half pound
Colossal Lump Crabtini Cocktail Chive Mustard and Classic Cocktail Sauce	16
Seafood Platter - Serves 2-4 Half Lobster, Jumbo Shrimp Cocktail, Blue Point Oysters, Little Neck Clams and Colossal Lump Crabmeat Cocktail	44

Sushi

Maki Rolls

Entrees

Red Snapper Marechiarà Mussels, White Wine, Plum Tomatoes Brodetto over Escarole	24
Pan Charred Yellow Tail Tuna Miso-Mirin Glazed Eggplant, Sticky Rice Cake and Wasabi Sauce	22
Stuffed Jumbo Shrimp Lobster, Crabmeat and Basil Lobster Sauce	24
Veal Scallopini Manchego Cheese, Proscuitto and Shitake Mushroom, Marsala Sauce	18
Pan Roasted Natural Chicken Breast Wold Mushrooms, Shallot Infused Yukon Gold Mashed Potato Fizzled Leeks & Chili Oil	19
Pan Seared Diver Scallops Mushroom Ragout, Fava Bean Rissoto	24
The Admiral's Platter Baked Sole, Shrimp, Clams, and Sauteed Half Lobster	26
Herb Crusted Scottish Salmon Grilled Asparagus and Basil Infused Extra Virgin Olive Oil	19
Captains Platter Pan Seared Crab Cake and Lightly Fried Sole & Shrimp	20
Andouille Crusted Double Pork Chop Bourbon, Apple, Rasin Chutney and Sweet Mashed	20
Chicken Milanese Parmesan Reggiano, Fresh Mozzarella and Plum Tomato Sauce	18
Macadamia Nut Chilean Sea Bass Artichoke, Sweet Potato and Port Wine Reduction	28
Swordfish Rabe Broccoli Rabe, Marinated Tomatoes, Italian Olives, Capers and Basil	24
Maryland Crab Stuffed Sole Baby Arugula Salad	20

Simply Grilled

Scottish Salmon	18
Yellow Tail Tuna	20
Red Snapper	23
Swordfish	21
Chilean Sea Bass	26
Jumbo Shrimp	20

California Roll Jumbo Lump Crabmeat, Avocado and Cucumber	7
Salmon and Avocado Roll	6
Spicy Tuna Roll Scallion and Chili Sauce	6
The Marina Roll Tuna, Avocado and Spicy Lobster	15
Lolly Pop Roll Spicy Salmon inside, Tuna and Avocado outside	14
Shrimp Tempura Roll Tempura Shrimp, Avocado, and Asparagus	12

Sushi and Sashimi by the Piece

Tuna 2. Salmon 2. Yellow Tail 2. Jumbo Shrimp 3.

Salads

Mixed Green Salad	5
Goat Cheese Salad Figs, Baby Arugula, Apples, Walnuts with a Fig Vinaigrette	8
Caesar Salad	6
with Chicken	14
with Shrimp	15
Marina Cafe Chop Chop Salad Romain, Plum Tomato, Bacon Frizzled Onions, Shrimp & Russian Dressing	16
Surf and Turf Salad Sliced Filet Mignon, Grilled Shrimp, Baby Arugula, Red Onions, Plum Tomatoes and Balsamic Vinaigrette	18
Sesame Crusted Rare Tuna Baby Arugula, Soba Noodles, Cucumber and Miso Vinaigrette	15

Pasta

Fresh Fettuccini Wild Mushrooms, Prosciutto, Onion, Parmesan Reggiano and a Crisp Sopressata	16
Home Made Gnocchi Bolognese Porcini Mushroom, Peas, Meat Sauce with a Touch of Cream	15
Mezza Rigatoni Alla Vodka Peas, Plum Tomatoes, Vodka and Cream	15
with Chicken	17
with Shrimp	19
Seafood Fra Diavolo Lobster, Shrimp, Calamari, Clams and Mussels in a Spicy Tomato Sauce over Linguine	27
Jumbo Three Cheese Spinach Ravioli Sundried Tomato, Brandy Blush Sauce	14
Fussili Broccoli Rabe Hot Cherry Peppers, Pignoli, Garlic and Pecorino Romano	16
with Chicken	18
with Shrimp	20

Diver Sea Scallops	24
<i>All Grilled Fish is Brushed with a Citrus Herb Marinade and Served with Seasonal Vegetables & Rice Pilaf</i>	
8oz. Filet Mignon	21
10oz. New York Strip Steak	20
12oz. Filet Mignon	30
20oz. New York Strip Steak	33
Double Cut Pork Chop	19

*All Grilled Meat Served with Seasonal Vegetables
and Yukon Gold Whipped Potatoes*

Surf and Turf Combination

*For a personalized Surf and Turf all Steaks may be
combined with the following:*

Stuffed Shrimp	7
Shrimp Scampi	6
Maryland Crab Cake	9
Broiled Lobster Tail	20
Pan Seared Diver Scallops	11

Lobsters

Whole Live Maine Lobster 1 1/4 to 4 1/2 lbs. upon availability	22 per pound
Single or Twin Lobster Tails	24/42

Whole Lobster or Lobster Tails may be prepared:

Steamed, Baked or Broiled

Stuffed with Crabmeat (8. additional)

Arragiatta

Pan Seared in Garlic, Olive Oil and Cayenne Pepper
over Linguine
(4. additional)

Fra Diavolo

Shrimp, Clams, Mussels, and Calamari
in a Spicy Tomato Sauce over Linguine
(10. additional)

Sides

Broccoli Rabe	7
Asparagus Reggiano	7
Wild Mushrooms	8
Sauteed Spinach	5
Baked Potato	2
Sweet Potato Mashed	4
Yukon Mashed Potatoes	3
Shoestring Onion Rings	4
French Fries	3

Kids Corner

Hamburger Platter	7
Cheeseburger Platter	8
Chicken Fingers	9
Mezza Rigatoni with Tomato Sauce	7

For all parties of 8 or more there will be an 18% service charge added to the bill.
For Occasion Cakes not supplied by the restaurant there will be a \$1 per person plate charge

Print this document:



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