



# The MARINA CAFE



[Marina Cafe Home](#)
[Menus](#)
[Dock Side](#)
[Events](#)
[About us](#)
[Contact us](#)
[Directions](#)
[Marina Grand](#)

[Lunch](#)
[Dinner](#)
[Prix Fixe](#)
[Holiday Menu](#)
[Dessert Menu](#)

[Marina Cafe Catering](#)
[Luncheon Menu](#)
[Special Menu](#)
[Marina Grand Catering](#)

Lunch

## Appetizers

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

## Raw Bar

<b>Little Neck Clams</b>	1.25 ea
<b>Blue Point Oysters</b>	1.5 ea
<b>Jumbo Shrimp Cocktail</b>	2.5 ea
<b>Chilled Lobster Cocktail</b>	11 1/2 lb
<b>Seafood Platter</b> - Serves 2-4	44
Half Lobster, Jumbo Shrimp Cocktail, Blue Point Oysters, Little Neck Clams and Colossal Lump Crabmeat Cocktail	
<b>Colossal Lump Crabtini Cocktail</b>	16
Chive Mustard and Classic Cocktail Sauce	

## Soups

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

## Salads

<b>Mixed Green Salad</b>	5
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## Entrees

<b>Seafood Fra Diavolo</b>	18
Shrimp, Clams, Mussels and Calamari in a Spicy Plum Tomato Sauce over Linguine	
<b>Herb Crusted Scottish Salmon</b>	16
Grilled Asparagus and Basil Infused Extra Virgin Olive Oil	
<b>Pan Charred Yellow Tail Tuna</b>	17
Miso Mirin Glazed Eggplant, Sticky Rice Cake and Wasabi Sauce	
<b>Jumbo Seafood Stuffed Shrimp</b>	18
Lobster, Crabmeat and a Basil Lobster Sauce	
<b>Chicken Milanese</b>	16
Parmesan Reggiano, Fresh Mozzarella, and Plum Tomato Sauce	
<b>Pan Roasted Natural Chicken Breast</b>	16
Wild Mushroom, Shallot Infused, Frizzled Leek and Chili Oil	
<b>Pan Seared Diver Scallops</b>	18
Mushroom Ragout, Fava Bean Rissoto	
<b>The Admiral Platter</b>	18
Baked Sole, Shrimp, Clams and Sauteed Half Lobster	
<b>The Captains Platter</b>	17
Pan Seared Crab Cake, Lightly Fried Sole and Shrimp	
<b>Maryland Crabcakes</b>	18
Baby Arugula Salad	
<b>Lobster Ravioli and Sauteed Shrimp</b>	16
Sundried Tomatoes, Brandy Blush Sauce	
<b>Fusilli Broccoli Rabe</b>	14
Hot Cherry Peppers, Pignoli, Garlic and Pecorino Romano	
with Chicken	16
with Shrimp	17
<b>Mezza Rigatoni Alla Vodka</b>	13
Peas, Plum Tomatoes, Vodka and Cream	
with Chicken	15
with Shrimp	16

## Grilled Specialties

<b>Scottish Salmon</b>	16
<b>Yellow Tail Tuna</b>	18
<b>Swordfish</b>	20
<b>Jumbo Shrimp</b>	18
All Grilled Fish is Brushed with a Citrus Herb Marinade	
<b>10 oz. New York Strip Steak</b>	20
<b>8oz. Filet Mignon</b>	21

**Goat Cheese Salad**Figs, Baby Arugula, Apples,  
Walnuts with a Fig Vinaigrette**Marina Cafe Chop Chop Salad**Romaine, Plum Tomatoes, Bacon,  
Red Onions, and Russian Dressing**Surf and Turf Salad**Sliced Filet Mignon, Grille Shrimp, Baby Arugula, Frizzled Onions  
Plum Tomatoes, and Balsamic Vinaigrette**Sesame Crusted Rare Tuna**Baby Arugula, Soba Noodles  
Cucumbers and Miso Vinaigrette**Oriental Turkey Salad**Cucumber, Carrots, Peppers, Crisp Wontons, Toasted Almonds  
Romaine Lettuce with Mandarin Honey Mustard Dressing**Caesar Salad**

with Chicken

with Shrimp

**Coconut Shrimp Salad**Mixed Greens, Mandarin Oranges,  
Crispy Noodles and Soy Ginger Vinaigrette**Sandwiches & Wraps****10oz. Hamburger**

Served with French Fries

with Cheese

with Applewood Smoked Bacon

**Grilled Shrimp "BLT"**

Black Pepper Mayonnaise

**Sliced Steak Mignon Sandwich**

Wisconsin Swiss Cheese and Shoestring Onion Rings

**Turkey Club Wrap**

Applewood Smoked Bacon, Avocado, Tomato and Mayo

**Grilled Chicken Wrap**

Applewood Smoked Bacon, Avocado, Swiss, and Herb Mayo

**Grilled Chicken Sandwich**

Wisconsin Swiss, Applewood Smoked Bacon, and Horseradish Mustard

**Cesar Salad Wrap**

Romaine and Caesar Dressing

with Chicken

with Shrimp

**Staten Island Wrap**

Sopressata, Broccoli Rabe, Roasted Peppers, and Fresh Mozzarella

**Double Cut Pork Chop**13 *For a personalized Surf and Turf  
all steaks may be combined with the following:***Lobster Stuffed Shrimp****Shrimp Scampi****Maryland Crab Cake**

15

12

**Sweet Potato Mash****All Entrees and Grilled Specialties are served with Soup of the Day or  
House Salad, and Dessert.**6  
14  
15  
14  
For all parties of 8 or more there will be an 18% gratuity added to the bill for service  
rendered.For Occasion Cakes not supplied by the restaurant  
there will be a \$1 per person plate charge.

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**Double Cut Pork Chop****Surf & Turf**19 *For a personalized Surf and Turf  
all steaks may be combined with the following:***Lobster Stuffed Shrimp****Shrimp Scampi****Maryland Crab Cake**

15

**Sauteed Spinach****Broccoli Rabe****French Fries****Sweet Potato Mash****All Entrees and Grilled Specialties are served with Soup of the Day or  
House Salad, and Dessert.**5  
4  
8  
5  
6  
2  
4  
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