

# MARINA BAR & GRILL RESTAURANT

## starters, soups & salads

### Soup of the Moment \$6.00

please ask your server for selections

Cup 6.00 Bowl 7.00 Bread bowl 8.00

### Clam and Kale Soup \$7.00

butter beans, clams and kale in a clear broth, garnished with shaved Romano and garlic croutons

### House Cured Olives \$9.00

served with homemade roasted garlic hummus and warm Naan bread

### Burratta Cheese and Shaved Fennel Salad \$10.00

soft creamy burratta cheese, segmented citrus fruit, finely shaved fresh fennel, vinaigrette, served with focaccia crisps & white balsamic glaze drizzle

### Cheese and Charcuterie Board \$14.00

assorted cured meats, selected cheeses, house mustard, seasonal dried fruits, house made roasted nuts, fresh fruit garnish and crisps toasts

### Crisp Calamari \$11.00

crisp to golden brown, served on a bed of house made roasted tomato sauce and shaved Fresno chili and green onions

### Hand-Crafted Meatballs \$9.00

beef, pork and veal mix, cooked in roasted garlic tomato sauce, fresh mozzarella, basil, and ricotta cheese

### Chicken Wings \$9.00

buffalo, bbq, or sweet & spicy Caribbean sauce, carrots and celery sticks, bleu cheese or ranch dipping sauce

### Chilled Jumbo Shrimp Cocktail \$14.00

house mustard, cocktail sauce, crackers, lemon and lime wedges

### Hearts of Romaine Salad \$9.00

chopped hearts of romaine, parmesan cheese, croutons and Caesar dressing

Chicken 5.00 Shrimp 7.00

### Mixed Heirloom Tomato Salad \$9.00

assortment of heirloom wedged tomatoes, shaved onions, fresh basil, extra virgin olive oil, sea salt and black pepper

### Tuna Tartare Salad \$17.00

diced Ahi tuna steak, house Asian marinade, diced fresh avocado, seaweed-sesame seasoning, fresh peppers, red onions and jalapeños, lime juice, sitting on bed of baby greens, served with wonton chips

### Seared New York \$17.00

seared New York steak, greens and romaine heart mix, tossed in balsamic dressing, gorgonzola cheese, heirloom tomatoes, and crispy frizzle onions

## handhelds

served with house pickles, choice of house slaw, fries or side salad

### Prosciutto De Parma \$13.00

focaccia bread, mozzarella, Milanese eggplant, roasted peppers, balsamic drizzle

### The Marina Double \$14.00

two beef patties, cheddar cheese, crispy frizzled onions, ripe tomatoes, lettuce, house special sauce, on sesame brioche bun

### The Cubano \$14.00

house marinated sliced pork, ham, Swiss, yellow mustard, house pickles, pressed in artisanal bread, tomatillo salsa Fresca

### The Reuben-Wich \$14.00

served the old fashion way! cured corned beef, sauerkraut, Swiss, 1000 island, thick marble rye bread, side of house spicy mustard

### Roasted Rosemary Turkey Club \$14.00

hand carved turkey, your choice of toasted sourdough or whole wheat bread, heirloom tomatoes, red onions, pesto-mayo, bacon, cheddar cheese, and lettuce

### Grilled Vegetable Wrap \$13.00

spinach, house made pesto, mozzarella cheese, seasonal grilled vegetables, wrapped in a tomato sundried tortilla

## mains

### Grilled Rib-Eye \$30.00

piled high with crispy onions, roasted mushrooms, broccolini, garlic butter and charred lemon

### Chicken Breast Milanese \$25.00

topped with greens mix, heirloom tomatoes, shaved red onions and cucumbers, drizzled with extra virgin olive oil and shaved Romano

### Roasted Vegetable Pappardelle \$18.00

seasonal roasted vegetables and herbed ricotta cheese  
Add sweet sausage 4.00

### Beer Battered Fish & Chips \$17.00

cod fish, fries, slaw and charred lemon

### Meatballs & Sweet Sausage \$22.00

spaghetti, garlic roasted tomato sauce, shaved Romano cheese

### Pink Shrimp Tagliatelle \$27.00

fire roasted tomatoes, kalamata olives, red chili, white wine, flat leaf parsley, and Greek oregano

### Pan Roasted Salmon \$27.00

citrus fennel salad, greens mix, parsley potatoes

## sides

### Parsley Potatoes \$4.00

### Seasonal Vegetables \$4.00

### Garlic Roasted Broccolini \$5.00

### Simple Salad \$5.00

### Focaccia Crisps \$4.00

### House Cabbage Slaw \$4.00

## sweets

### Lemon Italian Cream Cake \$7.00

### Caramel-Pecan Chocolate Brownie \$8.00

### Deep-Dish Apple Pie \$7.00

### Creme Brulee Cheesecake \$8.00

### Buttery Bread Pudding \$8.00