



DINNER MENU

APPETIZERS

TORTILLA CHIPS



Served with house-made salsa, and guacamole

7

FRIZZLED ONIONS

Bowl of shoestring cut red onion, tossed in seasoned flour and fried, served with chipotle mayo

7

SUPPLI



Three Italian-style fried rice balls stuffed with mozzarella and our Bolognese sauce, served with marinara

9

HAND-ROLLED SOFT PRETZELS



Two pretzels, served with maple stone-ground mustard and cheese sauce

9.50

ORANGE & TOMATO CAPRESE

With fresh mozzarella, Kalamata olives, crostini, basil and balsamic glaze

10

SUN-DRIED TOMATO HUMMUS

House-made hummus, pita chips, and assortment of fresh vegetable strips

10

CHICKEN WINGS

Six wings, lightly floured and fried, smothered in your choice of mild or spicy buffalo, barbecue, or teriyaki

10

CHEDDAR JACK QUESADILLA

Melted in a whole wheat tortilla, served with sides of house-made salsa and sour cream

9.50

NACHOS GRANDE

Topped with melted cheddar jack, shredded lettuce, jalapeño, black olives, salsa, and sour cream

11

For Quesadilla or Nachos, Add:

Guacamole \$2 Ground beef \$3

Chicken \$3 Grilled shrimp \$7

Sliced NY strip steak \$9

SPICY FRIED CHEESE BITES

Fried Wisconsin cheese bites served over French fries, with chipotle mayo

10.50

SHRIMP COCKTAIL



Five classically prepared with cocktail sauce and lemon

14

COCONUT SHRIMP



Eight shrimp coated in a shaved coconut batter and fried, served with cucumber wasabi tarter sauce

15

LUMP CRAB COCKTAIL



Chilled, served with cocktail sauce and lemon

16

MARINA CEVICHE



Our shrimp, scallop, and avocado ceviche, marinated in lime juice with red onion, and cilantro

16

MARYLAND LUMP CRABCAKES

Three house-made lump crab cakes, served with tartar sauce and lemon

19

SOUPS

LOBSTER BISQUE

Cup 6 Bowl 9

SOUP DU JOURS

Cup 5 Bowl 8

SALADS

Salad add-ons: Bacon 1.50 Grilled Chicken 5 Sliced NY Strip Steak 9 Four Grilled Shrimp 10 Salmon 10

HOUSE



Carrot, cucumber, tomato and red onion

9

CAESAR



Classic in creamy house-made dressing

9

STRAWBERRY FETA

Served over a bed of spinach with tomato, cucumber, carrot, red onion and candied walnuts

12

GREEK ARUGULA



Arugula, cucumber, tomato, red onion, Kalamata olives, and feta cheese, with our house-made lemon emulsion

12

CRISPY CHICKEN CHOPPED

Romaine, bacon, red onion, cheddar jack, tomato, hard boiled egg, and crispy chicken, with ranch dressing

15

THE MARINA



Field greens, sun-dried tomato, red onion, cucumber, raisins, toasted almond slivers & lemon-pepper shrimp, with a lemon emulsion

18

BLACKENED AHI TUNA BITES



Baby spinach, feta, carrot, cucumber, orange segments & wasabi vinaigrette

19

SIDES

\$4 Each

Baked Potato, Rice Pilaf
French Fries, Corn-bread
Stuffing, or Sautéed Onion
& Mushrooms

\$5 each

Side House or Caesar Salad,
Onion Rings, Sautéed Spinach,
Sautéed Zucchini, or
Grilled Asparagus

DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,
Unsweetened Iced Tea, Lemonade, Coffee, Tea
Juices – Apple, Cranberry, Pineapple, Grapefruit
Still or Sparkling Bottled Water
Fresh Lemon or Limeade

2.50 each w/
Free Refills
2.50 each
4. Each
4. Each

BURGERS & SLIDERS

BUILD YOUR OWN BURGER

All burgers come on a toasted brioche bun with lettuce, tomato and red onion, and a pickle

CHOOSE YOUR BASE

Pure ground beef 12
Black bean veggie 9

CHOOSE YOUR SIDE

French fries or side house salad included
Swap for onion rings - additional 1.50

ADD-ONS

Cheese (American, Swiss, cheddar jack, bleu, pepper jack, fresh mozzarella), Sautéed Onions, Mushrooms, or Frizzled Onions - \$1 each
Bacon or Guacamole- \$1.50 each

SLIDERS

All sliders served 2 to an order, on a toasted mini-brioche with lettuce, tomato, & frizzled onion, and a small side of fries

Choices: Bacon Cheddar Beef **\$12**; Grilled Chicken Cheddar **\$12**; Maryland Crabcake **\$16**

SANDWICHES

All sandwiches come with a pickle, and choice of French fries or a side salad. Swap for onion rings for \$1.50

BACON & TOMATO GRILLED CHEESE

With cheddar jack, served on seven grain bread

11

HUMMUS & VEGGIES WRAP

House-made sun-dried tomato hummus, guacamole, cucumber, red onion and field greens in a whole wheat tortilla

11

GRILLED CHICKEN WRAP

All wraps w/ lettuce, tomato, red onion, cheese, and bacon
Choose from plain, blackened, buffalo, BBQ, teriyaki

13

CHICKEN COTALETTA

Fried cutlet with fresh mozzarella, arugula and balsamic glaze on a buttery toasted baguette

13

ROAST TURKEY FLORENTINE

Fresh roasted turkey, with sautéed spinach and fresh mozzarella on a buttery toasted baguette

13

THANKSGIVING WRAP

Fresh roasted turkey, corn bread stuffing, and cranberry sauce wrapped in a whole wheat tortilla, with gravy

15

MARINA STEAK SANDWICH

Thin hand-sliced NY Strip, seared and served with sautéed onions and mushrooms, and topped with cheddar jack, served on a buttery toasted baguette

17

BLACKENED SALMON SANDWICH

Atlantic salmon, blackened and grilled, on buttery toasted brioche with lettuce, tomato, chipotle mayo, and frizzled onions

18

ENTREES

All entrees served with a side salad with house red wine vinaigrette

EGG PAPPARDELLE BOLOGNESE

Pappardelle in a red wine and tomato braised beef Bolognese

18

EGGPLANT PARMIGIANA

Eggplant, layered with parmigiana cheese, marinara sauce, and mozzarella, served over penne

19

LINGUINI AND CLAMS

Tender clams tossed with garlic and herbs, served in either white wine sauce or red sauce

20

CHICKEN PICCATA

Chicken paillard, sautéed in white wine and lemon with capers, served over linguini

20

SEAFOOD RISOTTO DI MARE

Creamy risotto with scallop, clam, shrimp and asparagus

22

MUSSELS & CLAMS FRA DIAVOLO

Slightly spicy sauce, served in the shell over linguini

22

SHRIMP CARBONARA

Grilled shrimp and penne tossed in a light creamy egg yolk sauce with pancetta and pecorino romano cheese

24

MAPLE-BROWN SUGAR GLAZED SALMON

Grilled Atlantic salmon topped with our maple-brown sugar glaze, with rice and sautéed zucchini

25

PAN-SEARED SESAME AHI TUNA

Served over rice and garlic sautéed spinach and topped with a drizzle of wasabi cucumber vinaigrette. Recommended rare

25

BEER-BRAISED PORK SHANK

Slow-braised pork shank, served over corn-bread stuffing and drizzled with reduced braising liquid, with grilled asparagus

28

12 OZ NY STRIP STEAK

Seared to perfection & served with a choice of starch and sautéed mushroom and onions. Recommended medium rare

32



MARINA FAVORITE



GLUTEN FREE – Menu item free of gluten as an ingredient. Ask manager for more info

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity applied to parties of 6 or more

Great food takes time...Sit back, relax, and enjoy your company as we prepare yours!