

*GF = gluten free ingredients available. *V = vegan option available. Please alert your server upon ordering!
*Please alert your server if you have a gluten allergy, as we do not have designated GF fryers.

MENU

Soups Served with Oyster Crackers

- New England Clam Chowder** 7/11
- Veggie Soup du Jour** *GF *V 6/10

Shareables

- Smoked Trout Crostini** 14
Smoked trout with gala apples, fresh fennel, & watercress lightly tossed in a creamy tangy dressing atop of lightly toasted crostini.
- Mussels** *GF 19
From the coast of Maine, tossed in garlic white wine butter. Served with crostini points.
- Sauteed Shrimp** *GF 17
Served in a buttery white wine sauce with garlic & herbs, & a side of crostini.
- Fried Clams** 15
Fried clam strips tossed with tangy sweet drop peppers and served with tartar sauce.
- Wings, your way!** *GF 17
In your choice of mango BBQ, garlic parmesan, buffalo, or Thai.
- Feisty Feta Cheese Dip** 14
Whipped with garlic & marinated tomatoes, topped with marinated chickpeas, served with carrots, cucumbers and warm pita.

- Twin Crab Cakes** 19
With a sassy remoulade sauce served on a bed of fresh arugula.

- Hand Breaded Chicken Fingers** 17
Served with fries and your choice of dipping sauce: Mango BBQ, buffalo, ranch, Thai, blue cheese, or honey mustard.

- Fries & Beyond** *V 10
Choice of french fries, sweet potato fries or onion rings, served with a side of dipping sauce.
Dipping sauces: Sriracha ketchup, sweet chili aioli, garlic herb aioli, honey mustard, or maple syrup. *Not all sauces are vegan

Salads

- Marina Garden Salad** *GF *V 9
Featuring Little Leaf Farms mixed greens, tomatoes, red onion & cucumbers with house-made maple balsamic vinaigrette.
- Brussel Sprout Caesar** *GF option 17
Shaved brussels sprouts, chopped kale, crispy bacon, parmesan, house made croutons & creamy Caesar dressing.
- Burrata & Tomato Salad** *GF 17
Burrata, marinated Roma tomatoes, fresh basil & Little Leaf Farms arugula, drizzled with a balsamic reduction.
- Beet & Goat Cheese Salad** *GF 15
Beets, goat cheese, cucumbers, red onion, baby spinach & pecans, with citrus vinaigrette.

Salad add ons: chicken 7, steak 9, shrimp 9, salmon 12

We proudly serve all humanely raised meats.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Our restaurant offers products that may contain peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies. If you have a food allergy or special dietary restriction, please inform your server prior to placing your order.

We love pets, but only service animals are permitted on the premises. This includes inside and our outside seating area.

20% Gratuity will be automatically added to any party of 6 or more.

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Handhelds

Served with choice of fries or Little Leaf Farms mixed greens with house vinaigrette.

Sub onion rings or sweet potato fries with choice of dipping sauce for 2.

*GF bun available upon request.

Half Pound Marina Burger 18

Build your own big patty burger, served with lettuce, tomato, onion and pickles on a hearty sesame seed bun.

Toppings \$1/ea: cheddar, American, Swiss, goat cheese, plant based cheese, raw jalapeno.

Premium Toppings \$2/ea: brie, bacon, avocado, sautéed mushrooms, sautéed onions, fried egg, peanut butter, Marina signature bacon jam.

Sea Kelp Veggie Burger *GF *V options 18

Served on a sesame seed bun, topped with garlic aioli, avocado, tomato, onion, & arugula.

Twin Shrimp Burger Sliders *GF option 18

Topped with sweet chili aioli, avocado, arugula, tomato, & onion.

Fried Chicken Sandwich 18

Served on a sweet potato bun, topped with melted brie, lettuce, tomato, onion & rainbow carrot slaw, drizzled with Mike's Hot Honey.

Pulled Pork Sandwich *GF option 17

House made BBQ pulled pork piled high on a sweet potato bun, served with rainbow carrot slaw.

Turkey & Brie Sandwich *GF option 18

Slow roasted turkey breast and melted brie on a toasted baguette, topped with fig jam, red onion & baby spinach.

Veggie Sandwich *GF *V options 16

Served on a toasted baguette with goat cheese, sautéed mushrooms, zucchini, artichoke hearts & red onion, finished with arugula and maple balsamic vinaigrette.

Mains

Sesame Ginger Salmon *GF 28

Glazed Faroe Island salmon filet served with mashed potato & veg du jour.

Toasted Sesame Seared Tuna *GF 28

Topped with mango salsa & served over a bed of coconut jasmine rice & veg du jour.

Maple Marinated Steak Tips *GF 28

Served with onion rings & veg du jour.

Hand Battered Fish & Chips 27

Served with, fries, tartar sauce & rainbow carrot slaw.

Ossobuco *GF 31

Slow roasted bone-in pork shank, with a mushroom tomato reduction, served with creamy polenta & veg du jour.

Braised Boneless Short Rib 33

Served over creamy polenta & veg du jour.

Thai Yellow Curry Bowl *GF *V 17

Served over vegetables and basmati rice.

Protein add on: chicken 7, steak 9, shrimp 9, or salmon 12

Homestyle Mac N' Cheese 16

Served with a side of mixed greens tossed in our house vinaigrette.

Rustic Veggie Pot Pie 17

Rustic veggie stew topped with puff pastry, served with a side of mixed greens tossed in our house vinaigrette.

If Tim Only Knew... 24

A new spin on an old classic- Timothy's Favorite! Chicken, mushrooms, spinach, parmesan & Cavatappi pasta tossed in a homemade cream sauce.

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