The MaRinA
ON THE WATER

Please alert your server if you have any food sensitivities or allergies so we can best serve you and avoid cross contamination.

MENU

Soups
Served with Oyster Crackers

New England Clam Chowder 7/11
Soup du Jour 6/10
White Bean Chicken Chili 7/11

Shareables

Smoked Trout Crostini — 15
Smoked trout with gala apples & fresh fennel, lightly tossed in a creamy tangy dressing atop a bed of arugula on lightly toasted crostinis.

Mussels — 19
From the coast of Maine, tossed in garlic white wine butter. Served with garlic baguette.

Fried Cauliflower Bites — 15
Served with your choice of buffalo, Thai, Jalamango, garlic parmesan or salt & pepper.

Crispy Calamari — 17
Fried rings and tentacles topped with sweet drop peppers, served with lemon aioli & marinara dipping sauce.

Butternut Squash Hummus Dip — 14
Topped with toasted pepitas and warm spices, served with carrots, cucumbers and warm pita.

Vegetable Gyoza — 14
Steamed Gyozas served with a sweet ginger garlic sauce, scallions and tuxedo sesame seeds.
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Short Rib — 18
Slow-braised beef, demi glace, wild mushrooms, pickled red onions, horseradish cream sauce.

Maple Bourbon Glazed Brussels — 14
Crispy brussels, smoked bacon, toasted pecans tossed in a maple bourbon glaze.

Wings, your way! — 17
In your choice of Jalamango BBQ, garlic parmesan, buffalo, Thai, or salt & pepper.

Meatballs Marinara — 15
Beef and pork meatballs in house made marinara, shaved parmesan, served with garlic baguette

Twin Crab Cakes — 19
With a sassy remoulade sauce & lemon aioli served on a bed of fresh arugula.

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

BBQ Pork Belly Bites & Corn Bread — 16
Fried candied pork belly, tossed in a maple bourbon BBQ glaze, scallions served with a corn bread medallion.

French Fries — 9

Sweet Potato Fries — 10

Truffle Zest & Parmesan Fries — 12

Dipping sauces: Sriracha ketchup, sweet chili aioli, garlic herb aioli, honey mustard, or maple syrup.

Salads

Marina Garden Salad — 9
Featuring Little Leaf Farms mixed greens, tomatoes, red onion & cucumbers with house-made maple balsamic vinaigrette.

Harvest Salad — 17
Roasted sweet potatoes, farro, toasted pepitas, dried cranberries, goat cheese, blend of power greens, apple cider vinaigrette.

Poached Pear & Gorgonzola Salad — 17
spiced burgundy wine poached pear, crumbled gorgonzola, walnuts, red onion, cucumbers, blend of power greens, with red wine vinaigrette.

Beet & Goat Cheese Salad — 16
Beets, goat cheese, cucumbers, red onion, baby spinach & glazed pecans, with citrus vinaigrette.

Halloumi & Olive Salad — 17
Warm Grilled and marinated Halloumi cheese, mix of olives, red onion, tossed with EVOO, garlic and spices served with warm pita.

Salad add ons: chicken 8, steak 10, shrimp 10, 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 maple balsamic.

Sub sweet potato fries 2
Sub Truffle fries 3

***GF bun available upon request.**

Half Pound Marina Burger 18
Build your own big patty burger, served with lettuce, tomato, red onion and pickles on a brioche bun.

Toppings $1/ea: cheddar, American, Swiss, goat cheese, pepper jack, plant based cheese, raw jalapeno, peanut butter, maple aioli.

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

Roasted Beet Burger 18
Warm spice tahini hummus, cucumbers, pickled onions, arugula, creamy dressing, brioche bun..

Crispy Chicken Sandwich 18
Southern fried chicken, melted brie, winter slaw, maple aioli, pickles, lettuce, tomatoes, onion, brioche bun.

Pulled Pork Sandwich 17
House made BBQ pulled pork piled high on a brioche bun, served with winter slaw.

Turkey & Brie Sandwich 18
Sliced turkey breast and melted brie on a toasted baguette, topped with fig jam, red onion & baby spinach.

Short Rib Melt 22
Slow-braised beef, cheddar cheese, caramelized onions, horseradish cream sauce, grilled baguette.

Twin Shrimp Burger Sliders 18
Topped with lemon aioli, avocado, arugula, tomato, & onion.

Fried Haddock Sandwich 18
Crispy fish, Green leaf lettuce, tomatoes, onion, lemon aioli, brioche bun

Mains

Maple Dijon Faroe Island Salmon 28
Pan seared and glazed Faroe Island Salmon, served with mashed potato & veg du jour

St. Louis Sticky Ribs 29
Maple Bourbon BBQ, winter slaw, mashed potato, corn bread, veg du jour

Maple Bourbon Steak Tips 28
Marinated, grilled & glazed steak tips served with mashed potato & veg du jour.

Hand Battered Fish & Chips 27
Fresh haddock, perfectly fried, served with fries, tartar sauce & winter slaw.

Ossobuco 31
Slow roasted bone-in pork shank, with a mushroom tomato reduction, served with mashed potato & veg du jour.

Braised Boneless Short Rib 33
Red wine wild mushroom demi glace served with mashed potato & veg du jour.

Thai Yellow Curry Bowl 17
Yellow curry & coconut milk, vegetable medley, snow peas and scallions served over basmati rice.

Protein add on: chicken 8, steak 10, shrimp 10, or salmon 12

Vermont Cheddar Mac & Cheese 18
Shell pasta, creamy cheese sauce of VT cheddar, Gruyere, Parmesan, crispy top, served with a side salad.

Chicken Pot Pie 22
roasted & pulled chicken, peas, carrots, potatoes, creamy herb sauce, with a buttermilk biscuit top. Served with a side salad.

Riggs & Vodka 17
Mezze rigatoni, house made marinara, cream, splash of vodka, grated parmesan ,fresh herbs, garlic baguette

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