

~ Appetizers ~

Hot Crab & Artichoke Dip.....	\$ 9.95
<i>Crab meat, parmesan cheese, artichoke hearts & seasonings, topped with almonds and served with pita triangles.</i>	
Calamari	\$ 9.95
<i>Calamari hand breaded and served with cocktail sauce.</i>	
Cocktail Shrimp.....	\$12.95
<i>Six chilled jumbo shrimp served with cocktail sauce</i>	
Bacon-wrapped Scallops.....	\$10.95
<i>Six scallops wrapped in Applewood Bacon, skewered on bamboo Paddles then baked in an Orange-Soy glaze topped with a Honey-Guava sauce</i>	
Blue Crab Cakes.....	\$13.95
<i>Jumbo lump Maryland Blue Crab mixed with classic components and created into two Crab Cakes</i>	
Escargot.....	\$11.95
<i>Baked in rich garlic butter, topped with bread crumbs, served with two mini baguettes.</i>	
Stuffed Portabella Mushroom.....	\$12.95
<i>A grilled Portabella mushroom stuffed with a mixture of Salmon & Walleye & topped with melted Swiss cheese.</i>	
Rib appetizer.....	\$12.95
<i>A half-slab of our slow smoked Baby Back pork ribs</i>	
Grilled Duck.....	\$13.95
<i>Seasoned Duck grilled & sliced. Served with seared polenta & candied figs.</i>	

~ Appetizers ~

Baked Brie.....	\$12.95
<i>Brie cheese is wrapped in phyllo, glazed with brown sugar & pecans, baked & served with Lavosh crackers and seasonal fruit.</i>	
Cheese Plate.....	\$12.95
<i>Havarti, Colby, Swiss and Smoked Gouda cheeses served with a variety of crackers and seasonal fruit.</i>	
Meat & Cheese Plate.....	\$14.95
<i>Pepperoni, Salami and Capicola (spicy) meats accompanied by Havarti, Colby, Swiss and Smoked Gouda cheeses, served with a variety of crackers.</i>	

~ Salads ~

Caesar Salad.....	\$ 8.95
<i>Hearts of Romaine or Baby Spinach drizzled with our own Caesar dressing and topped with shaved Parmesan & croutons.</i>	
Orange Macadamia Nut Salad.....	\$ 8.95
<i>Baby Spinach served with an Herb Macadamia Nut Vinaigrette with Mandarin Oranges & Asiago Cheese</i>	
Pear and Pecan Salad.....	\$ 8.95
<i>Mixed Greens topped with a Citrus Shallot vinaigrette, fresh pears, crumbled Bleu Cheese & Candied Pecans</i>	
Wedge Salad.....	\$ 8.95
<i>A wedge of Iceberg Lettuce served with Thousand Island dressing Or Bleu Cheese Dressing, crisp bacon and blue cheese crumbles.</i>	

Salad Dressing available for House Salad
Parmesan Peppercorn Ranch, Balsamic Vinaigrette, Bleu Cheese, Thousand Island

Steaks

The Marina Grog & Galley, since 1993, have purchased our steaks from L&C Meat Co. of Independence, Missouri.

L& C features a one-of-a-kind ageing process that couples time and technology. They hold the distinction of housing the only U.S. Department of Agriculture certified Dry Ageing Cooler in the country.

Certified Dry Age beef is naturally dry-aged, bone-in, with exact temperature, circulation, and humidity controls, and is inspected daily as it naturally ages. The meat will be more tender and gives the meat a wonderful flavor.

We prefer to carry on in the finest tradition of the industry, selling the highest quality steaks that you, the customer, demand. We take great pride in offering you Certified Dry Aged Beef.

WHEN ORDERING STEAKS PLEASE ORDER BASED ON CHART BELOW

RARE
Very Red, Cool Center

MEDIUM RARE
Red, Warm Center

MEDIUM
Pink Center

MEDIUM WELL
Slightly Pink Center

WELL
Broiled Through

*Accompanying sides with entrees include
Baked Potato, Au Gratin Potatoes, Candied Yam or Wild Rice Pilaf
And choice of House Salad, Clam Chowder, or Soup du Jour.*

~ Classic Steaks ~

Filet Mignon	6oz center cut.....	\$29.95
	8oz center cut	\$39.95

*Only center cut tenderloin cooked over Mesquite charcoal to perfection.
Bacon wrapped and Steak butter optional.*

Dry Aged Steaks Kansas City's Finest

Bone-In Filet Mignon	10oz.....	\$49.95
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*This Bone-In Filet Mignon has been dry aged to make it even more
Tender and to give it a wonderful flavor.*

Ribeye	14oz.....	\$39.95
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*This flavorful, dry aged steak is coated with our sweet glaze, seasoned
with Kosher Salt & Coarse Ground Black pepper then Mesquite grilled.*

Jack's Kansas City Strip	14oz.....	\$39.95
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*Only center cut dry aged strips are coated with our sweet glaze & grilled
over Mesquite charcoal. The glaze will be left off steaks cooked medium
well or well done.*

Porterhouse	20 oz.....	\$39.95
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*This dry aged steak is seasoned with Kosher Salt & Coarse Ground
Black pepper then cooked over Mesquite charcoal.*

Top Sirloin	10oz.....	\$25.95
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*Seasoned and grilled over Mesquite charcoal then sliced.
Served with Red Wine Onion Sauce.*

Served Friday & Saturday Only

Prime Rib	8oz	\$29.95
	12oz.....	\$39.95

*We feel we have the area's Best Prime Rib! Our Prime Rib is dry aged and
has been rubbed with a blend of the Marina's seasonings & slow cooked.*

Steak DelMar Sauce\$ 6.50

*Garlic Cream sauce with Shrimp,
Scallops, Crab meat & Mushrooms*

Sautéed Mushrooms & Onions...\$ 4.95

*Sautéed fresh to order to
Compliment your Steak or Prime Rib*

* Consumption of raw or undercooked meats, seafood or shellfish may increase risk of food borne illness. *

~Marina Specialties~

Stuffed Pork Chop.....	\$25.95
<i>Pork rib chop split and stuffed with Pancetta bacon, fresh spinach Herbs & Italian cheeses then grilled.</i>	
Pork Filets.....	\$25.95
<i>Three Pork tenderloin fillets wrapped in an Apple Smoked Bacon, brushed with hoisin glaze and grilled.</i>	
Baby Back Ribs.....	\$28.95
<i>A full slab of slow smoked Baby Back pork ribs seasoned with the Marina's blend of seasoning then dipped in a sweet glaze.</i>	
Grilled Duck.....	\$25.95
<i>Duck breast brushed with a Pomegranate-Chipotle sauce and grilled. Served with Balsamic Vinaigrette.</i>	
Chicken & Lobster Roulade.....	\$29.95
<i>A Lobster tail wrapped in a chicken breast, oven baked, sliced into Medallions, served with Parmesan Herb Sauce and Truffle Oil.</i>	

*Accompanying sides with entrees include Baked Potato, Au Gratin Potatoes,
Candied Yam or Wild Rice Pilaf And choice of House Salad, Clam Chowder, or
Soup du Jour.*

~Pasta~

Seafood Pasta.....	\$29.95	
<i>Shrimp, scallops, mussels, and lobster simmered in a Tomato Bouillabaisse and served over linguine pasta.</i>		
Crab Macaroni & Cheese.....	\$23.95	
<i>Small shell pasta & Alaskan Crab baked in a Brie & Havarti cheese sauce Topped with fresh breadcrumbs and Asiago Cheese.</i>		
Vegetarian Pasta.....	\$25.95	
<i>Artichokes, red onion, asparagus, spinach, tomatoes and mushrooms seasoned in a primavera oil and tossed with linguine pasta.</i>		
	With Chicken	\$27.95

Accompanied by choice of House Salad, Clam Chowder or Soup du Jour

~Fresh Seafood~

- Hawaiian Snapper..... \$39.95
6oz portion seared with a toasted macadamia nut, garlic & basil rub. It's layered between Yukon Gold potato tiles & a shiitake mushroom-corn risotto & drizzled with mango puree & citrus vinaigrette.
- Mahi Mahi..... \$39.95
Hawaiian Mahi Mahi sautéed with a zesty panko crust. Served with Lemon Sticky Rice and topped with a fresh Tomato Relish, a Creamy Remoulade sauce and sautéed Asparagus.
- *Hawaiian Catch of the Day* \$39.95
Please check with your server for the Hawaiian Catch of the Day.

Accompanied by choice of House Salad, Clam Chowder or Soup du Jour

~Galley Seafood~

- Walleye..... \$29.95
Walleye fillet lightly coated with fresh bread crumbs & sautéed. Served over white rice pilaf & topped with a Lemon Thyme sauce Accompanied by choice of House Salad, Clam Chowder or Soup du Jour
- Baked Scallops \$29.95
Large sea Scallops lightly crusted with fresh breadcrumbs & parmesan then baked. Served with a Roasted Red Bell Pepper and Basil sauce.
- Stuffed Shrimp..... \$29.95
Five Jumbo Shrimp butterflied & baked with a Shrimp Herb stuffing

Accompanying sides with entrees include Baked Potato, Au Gratin Potatoes, Candied Yam or Wild Rice Pilaf And choice of House Salad, Clam Chowder, or Soup du Jour.

** Consumption of raw or undercooked meats, seafood or shellfish may increase risk of food borne illness. **

~Seafood~

The Marina Grog & Galley back in 1993 started flying fresh seafood in from all over the country. Today we receive shipments direct from the Hawaiian Islands. During the course of the year we will feature eight to ten different Hawaiian fish. Our King Crab legs come from the Alaskan waters to the Bering Sea of Russia. Seafood and Lobster are flown in from both coasts and shipped from Brazil. Our seafood is an experience like none other in Kansas City.



Please show courtesy to other guests by not using your cell phone in the dining room

~Crab~

Marina Crab Supreme Au Gratin.....	\$35.95
<i>Baked and served in a cassoulette and features Crab meat and a seafood blend with five different types of cheeses, bread crumbs & garlic butter.</i>	
Alaskan King Crab	
One Alaskan King Crab Leg.....	\$49.95
Two Alaskan King Crab Legs.....	\$79.95

~Lobster~

Deep Fried Lobster.....	\$29.95
<i>6oz tail breaded and deep fried, then placed on freshly breaded onion rings.</i>	
Two - 6 oz Lobster tails	\$49.95
Lobster Tails.....	\$29.95
<i>6oz tails broiled to perfection and served with drawn butter.</i>	
Two - 6 oz Lobster tails	\$49.95

~Taste of Two~

6oz Filet and a 6oz lobster tail.....	\$49.95
8oz Filet and a 6oz lobster tail.....	\$59.95
6oz Filet and a 6oz deep fried lobster.....	\$49.95
8oz Filet and a 6oz deep fried lobster.....	\$59.95
6oz Filet and two 6oz deep fried lobsters.....	\$69.95
8oz Filet and two 6oz deep fried lobsters.....	\$79.95
6oz Filet & one large Alaskan King Crab leg.....	\$69.95
8oz Filet & one large Alaskan King Crab leg.....	\$79.95

*Accompanying sides with entrees include
Baked Potato, Au Gratin Potatoes, Candied Yam or Wild Rice Pilaf
And choice of House Salad, Clam Chowder, or Soup du Jour.*

~Dessert~

Molten Chocolate Cake

*Warm chocolate cake with a liquid center made to order,
accompanied by creamy Vanilla Ice Cream*

Please order with your meal

\$6.00

Crème Brulee

Classic Vanilla Crème Brulee crusted with a sugar top

\$6.00

Turtle Cheesecake

Vanilla cheesecake layered between fudge filling & a caramel top

\$4.50

Banana Bread Pudding

Golden brown bread pudding served with warm Coconut Rum sauce

\$4.50

Blackberry Cobbler

Old fashioned baked cobbler accompanied by creamy Vanilla Ice Cream

\$4.50