



For Reservations Call 816-578-5511
From 12am to 8pm daily

We recommend making reservations as far in advance as possible. Table Assignment will be made at the time of the reservation. If you desire a particular table, make this known at the time of the reservation. Walk-ins are always welcome, however seating is limited, especially on weekend evenings.

Our menu is subject to changes in prices and availability

Appetizers

Calamari	\$9.95
<i>Calamari hand breaded and served with cocktail sauce</i>	
Stuffed Portabella Mushroom	\$12.95
<i>A grilled Portabella mushroom stuffed with a mixture of Salmon & Walleye & topped with melted Swiss cheese</i>	
Hot Crab & Artichoke Dip	\$9.95
<i>Crab meat, parmesan cheese, artichoke hearts & seasonings, topped with almonds and served with pita triangles.</i>	
Cocktail Shrimp	\$12.95
<i>Chilled jumbo shrimp served with cocktail sauce.</i>	
Blue Crab Cakes	\$13.95
<i>Jumbo lump Maryland Blue Crab mixed with classic components and created into two Crab Cakes.</i>	
Shrimp Cakes	\$13.95
<i>Diced Shrimp & fresh vegetables brought together for a Zesty combination of two Shrimp Cakes</i>	
Combo Cake	\$13.95
<i>A serving of one each of a Blue Crab Cake & Shrimp Cake</i>	
Cheese Plate	\$12.95
<i>A selection of cheese to accommodate wine or to finish the meal</i>	
Rib appetizer	\$12.95
<i>A half-slab of our slow smoked Baby Back pork ribs</i>	
Bacon-wrapped Scallops	\$10.95
<i>Four scallops wrapped in Applewood Bacon, skewered on bamboo Paddles then baked in Orange-Soy glaze with a Honey-Guava sauce</i>	

Appetizers

Grilled Duck	\$13.95
<i>Seasoned Duck grilled & sliced. Served with grilled polenta and candied fig</i>	
Baked Brie	\$12.95
<i>Brie cheese is wrapped in phyllo, glaxed with brown sugar & pecan, baked & served with Lavosh crackers and seasonal fruit.</i>	
Escargot	\$11.95
<i>Baked in rich garlic butter, topped with bread crumbs, served with two mini baguettes</i>	
Meat & Cheese Plate	\$14.95
<i>A selection of cheese & sliced cured Meats</i>	

Salads

Caesar Salad	\$8.95
<i>Hearts of Romaine drizzled with our own Caesar dressing and topped with shaved Parmesan & croutons.</i>	
Spinach Caesar Salad	\$8.95
<i>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>	

Crab Macaroni & Cheese	\$16.95
<i>Small shell pasta & Alaskan Crab baked in a Brie & Havarti Cheese Sauce topped with fresh breadcrumbs and Asiago Cheese.</i>	
<i>Try with our House Salad, Soup du Jour or Clam Chowder</i>	\$19.95
<i>Or with one of our Specialty Salads</i>	\$24.95

Classic Steaks

Dry Aged Steaks Kansas City's Finest

Bone-in Filet Mignon	12oz	\$55.95
<i>This is the Best Filet anywhere, only center cut dry aged tenderloin cooked over Mesquite charcoal. Steak butter optional</i>		
Jack's Kansas City Strip	14oz	\$39.95
<i>Only center cut dry aged strips are served. This steak has been coated with our sweet glaze & cooked over Mesquite charcoal. If steak is cooked above medium well or well done, the glaze will be left off the steak.</i>		
Porterhouse	20oz	\$45.95
<i>This dry aged steak is seasoned with Kosher Salt & Course Ground Black pepper then cooked over Mesquite charcoal.</i>		
Ribeye	14oz	\$39.95
<i>This dry aged steak is full of flavor & coated with our sweet glaze seasoned with Kosher Salt & Course Ground Black pepper then Mesquite grilled.</i>		

Filet Mignon	6oz center cut	\$33.95
	9oz center cut	\$45.95
<i>Only center cut tenderloin cooked over Mesquite charcoal to perfection. Bacon wrapped and Steak butter optional.</i>		

DelMar Sauce		\$6.50
<i>Try one of our Filet Mignons topped with Shrimp, Scallops Crab meat and mushrooms in a garlic cream sauce</i>		

Fresh Sautéed Mushrooms & Onions		\$4.95
<i>Compliment your Steak or Prime Rib with fresh, sautéed to order Mushrooms and onions.</i>		

Served Friday & Saturday Only

Prime Rib	10oz	\$29.95
	12oz	\$35.95
<i>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.</i>		

Marina Specialties

Stuffed Pork Chop **\$25.95**

Pork rib chop split and stuffed with Pancetta bacon, fresh spinach & Italian cheeses then baked.

Pork Filets **\$25.95**

Three Pork tenderloin fillets wrapped in an Apple Smoked Bacon ,brushed with hoisin glaze and grilled.

Pasta

Shrimp Pasta **\$25.95**

Seasoned and sautéed Shrimp tossed in a Lemon Basil cream sauce and served over Linguine Pasta.

Chicken Pasta **\$25.95**

Seasoned chicken breast sautéed and tossed in a light cream sauce with Artichoke hearts, crimini mushrooms & spinach. Served over linguine.

Vegetarian Pasta **\$25.95**

Sautéed vegetables seasoned in a pesto oil and tossed in linguine pasta

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. Seafood at the Marina Grog & Galley Is an experience like none other in Kansas City.

Crab

Alaskan King Crab

One Alaskan King Crab Legs	\$29.95
Two Alaskan King Crab Leg	\$45.95
Three Alaskan King Crab Leg	\$65.95

Marina Crab Supreme Au Gratin

Baked and served in a cassoulette and features Crab meat and a seafood blend with five different types of cheeses, bread crumbs & garlic butter.

\$33.95

Lobster

Deep Fried Lobster

9oz tail breaded and deep fried then placed on freshly breaded onion rings.

\$45.95

Lobster Tail

A large 9oz tail broiled to perfection and served with drawn butter.

\$45.95

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.*

Baked Scallops **\$29.95**

*Large sea Scallops lightly crusted with fresh breadcrumbs & parmesan
then baked. Served with a Roasted Red Pepper sauce.*

Stuffed Shrimp **\$25.95**

Jumbo Shrimp butterflied & baked with a Shrimp Herb Stuffing.

Fried Shrimp **\$25.95**

Hand breaded Jumbo Shrimp fried & served with Cocktail sauce.

Fresh Seafood

Hawaiian Snapper **\$39.95**

*Pan seared 6 oz portion of Hawaiian snapper with a toasted
macadamia nut-garlic rub. It's layered between Yukon Gold potato
tiles & a shiitake mushroom-corn risotto & drizzled with mango puree
& citrus vinaigrette.*

New Zealand King Salmon **\$29.95**

*Premium Salmon fillet seasoned with lemon pepper and grilled.
Accompanied by Orange Hollandaise.*

Chilean Sea Bass **\$39.95**

*Lightly seasoned, sautéed & served over Lemon Sticky Rice &
A fresh Spinach and Crimini mushroom sauce. Topped with a Lemon
Basil cream sauce*

“Taste of Two”

For One

Filet Mignon & Lobster Tail

<i>6oz filet and a 5oz lobster tail</i>	\$45.95
<i>9oz filet and a 5oz lobster tail</i>	\$55.95

Filet Mignon & Fried Lobster

<i>6oz filet and a 9oz deep fried lobster.</i>	\$59.95
<i>9oz filet and a 9oz deep fried lobster</i>	\$69.95

Filet Mignon & Crab Legs

<i>6oz filet & one large Alaskan King Crab leg.</i>	\$59.95
<i>9oz filet & one large Alaskan King Crab leg.</i>	\$65.95
<i>6oz filet & two large Alaskan King Crab legs</i>	\$69.95
<i>9oz filet & two large Alaskan King Crab legs</i>	\$85.95

King and Lobster Tail

<i>One Alaskan King Crab legs & a 5oz lobster tail.</i>	\$49.95
<i>One Alaskan King Crab legs & a 9oz lobster tail</i>	\$69.95

Desserts

Blackberry cobbler a la mode	\$4.50
Banana Bread Pudding with coconut rum sauce	\$4.50
Turtle Cheesecake	\$4.50
Crème Brulee	\$6.00
Molten Chocolate Cake	\$6.00

Appetizers for 25

Hot Crab Dip with Corn Tortillas	110.00
Fruit & Cheese Tray	70.00
Vegetable Tray with Ranch Dressing	50.00
Calamari with Cocktail Sauce	60.00
Jumbo Shrimp Cocktail w/Cocktail Sauce <i>(3 pc/person)</i>	195.00
Baked Brie Cheese with Lavosh & Fruit <i>(3 pc/person)</i>	60.00

These prices do not include tax & gratuity.