

## ~ 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 &amp; Walleye &amp; topped with melted Swiss cheese.</i>	
Hot Crab & Artichoke Dip.....	\$9.95
<i>Crab meat, parmesan cheese, artichoke hearts &amp; 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>	
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>	
Grilled Duck.....	\$13.95
<i>Seasoned Duck grilled &amp; sliced. Served with grilled polenta and candied fig</i>	
Baked Brie.....	\$12.95
<i>Brie cheese is wrapped in phyllo, glazed with brown sugar &amp; pecans, baked &amp; served with Lavosh crackers and seasonal fruit.</i>	

## ~ Appetizers ~

Cheese Plate.....	\$12.95
<i>A selection of cheese to accommodate wine or to finish the meal</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 &amp; sliced cured meats.</i>	
Rib appetizer.....	\$12.95
<i>A half-slab of our slow smoked Baby Back pork ribs</i>	

## ~ Salads ~

Caesar Salad.....	\$8.95
<i>Hearts of Romaine or Baby Spinach drizzled with our own Caesar dressing and topped with shaved Parmesan &amp; croutons.</i>	
Orange Macadamia Nut Salad.....	\$8.95
<i>Baby Spinach served with an Herb Macadamia Nut Vinaigrette with Mandarin Oranges &amp; Asiago Cheese</i>	
Pear and Pecan Salad.....	\$8.95
<i>Mixed Greens topped with a Citrus Shallot vinaigrette, fresh pears, crumbled Bleu Cheese &amp; 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, Cheddar Mashed Potatoes, Candied Yam or Wild Rice & Pecan Pilaf  
And choice of House Salad, Clam Chowder, or Soup du Jour.*

# ~ Classic Steaks ~

## Dry Aged Steaks Kansas City's Finest

Ribeye	12oz.....	\$39.95
<i>This dry aged steak is full of flavor &amp; coated with our sweet glaze seasoned with Kosher Salt &amp; Course Ground Black pepper then Mesquite grilled.</i>		
Jack's Kansas City Strip	12oz.....	\$39.95
<i>Only center cut dry aged strips are served. This steak has been coated with our sweet glaze &amp; cooked over Mesquite charcoal. If steak is cooked above medium well or well done, the glaze will be left off the steak.</i>		
Porterhouse	16oz.....	\$45.95
<i>This dry aged steak is seasoned with Kosher Salt &amp; Course Ground Black pepper then cooked over Mesquite charcoal.</i>		
Porterhouse	26oz.....	\$59.95
<i>A great steak for those wanting a large portion steak. Also an option for Two to share, one getting a bone-in filet &amp; the other a bone-in strip. This steak will be cooked rare, medium-rare to medium and not above.</i>		

Filet Mignon	5oz center cut.....	\$33.95
	8oz center cut .....	\$45.95
<i>Only center cut tenderloin cooked over Mesquite charcoal to perfection. Bacon wrapped and Steak butter optional.</i>		

<i>Served Friday &amp; Saturday Only</i>		
Prime Rib	8oz .....	\$29.95
	12oz.....	\$44.95
<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 &amp; slow cooked.</i>		

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 &amp; Italian cheeses then baked.</i>	
Pork Filets.....	\$25.95
<i>Three Pork tenderloin fillets wrapped in an Apple Smoked Bacon, brushed with hoisin glaze and grilled.</i>	
Grilled Duck.....	\$25.95
<i>Duck breast brushed with a Pomegranate-Chipotle sauce and grilled. Served with a Orange-Ginger sauce.</i>	
Baby Back Ribs.....	\$28.95
<i>A full slab of slow smoked Baby Back pork ribs seasoned with our Marina's blend of seasoning &amp; smoked for 7 hours then dipped in a sweet glaze.</i>	

*Accompanying sides with entrees include  
Baked Potato, Cheddar Mashed Potatoes, Candied Yam or Wild Rice & Pecan 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>	
Paglia e Fieno.....	\$25.95
<i>A duo of Fettuccine pasta that has been tossed with Pancetta bacon, mushrooms and peas in a light Parmesan &amp; Romano cream sauce.</i>	
	<i>with Chicken</i> \$27.95
Crab Macaroni & Cheese.....	\$21.95
<i>Small shell pasta &amp; Alaskan Crab baked in a Brie &amp; Havarti cheese sauce Topped with fresh breadcrumbs and Asiago Cheese.</i>	
Vegetarian Pasta.....	\$25.95
<i>Sautéed vegetables seasoned in a pesto oil and tossed in linguine pasta.</i>	



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

## ~Fresh Seafood~

Hawaiian Snapper.....	\$39.95
<i>Pan seared 6oz portion of Kona snapper with a toasted macadamia nut-garlic rub. It's layered between Yukon Gold potato tiles &amp; a shiitake mushroom-corn risotto &amp; drizzled with mango puree &amp; citrus vinaigrette.</i>	
Chilean Sea Bass.....	\$39.95
<i>Lightly seasoned, sautéed &amp; served over Lemon Sticky Rice &amp; a fresh Spinach and Crimini mushroom sauce. Topped with a Lemon Basil cream sauce</i>	
Mahi Mahi.....	\$39.95
<i>Hawaiian Mahi Mahi sautéed with a crunchy Mustard-Horseradish Crust then served with Lemon Sticky Rice and topped with a fresh Tomato-Onion Relish &amp; a Remoulade sauce.</i>	

## ~Galley Seafood~

Walleye.....	\$29.95
<i>Walleye fillet lightly coated with fresh bread crumbs &amp; sautéed. Served over white rice pilaf &amp; topped with a Lemon Thyme sauce</i>	
BBQ Shrimp.....	\$25.95
<i>New Orleans style BBQ shrimp served with a toasted mini baguette.</i>	
Baked Scallops .....	\$29.95
<i>Large sea Scallops lightly crusted with fresh breadcrumbs &amp; parmesan then baked. Served with a Roasted Red Pepper sauce</i>	
Fried Shrimp.....	\$25.95
<i>Hand breaded Jumbo Shrimp fried and served with Cocktail Sauce</i>	
Stuffed Shrimp.....	\$25.95
<i>Jumbo Shrimp butterflied &amp; baked with a Shrimp Herb stuffing</i>	

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# *~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.*



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## ~Crab~

Alaskan King Crab	
One Alaskan King Crab Leg.....	\$49.95
Two Alaskan King Crab Legs.....	\$64.95
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 &amp; garlic butter.</i>	

## ~Lobster~

Deep Fried Lobster.....	\$29.95
<i>6oz tail breaded and deep fried, then placed on freshly breaded onion rings.</i>	
12oz of Lobster tails	\$49.95
Lobster Tails.....	\$49.95
<i>Two 6oz tails broiled to perfection and served with drawn butter.</i>	

## ~Taste of Two~

5oz Filet and a 6oz lobster tail.....	\$45.95
8oz Filet and a 6oz lobster tail.....	\$55.95
5oz Filet and a 6oz deep fried lobster.....	\$45.95
8oz Filet and a 6oz deep fried lobster.....	\$55.95
5oz Filet and a 12oz deep fried lobster.....	\$69.95
8oz Filet and a 12oz deep fried lobster.....	\$79.95
5oz 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, Cheddar Mashed Potatoes, Candied Yam or Wild Rice & Pecan 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.  
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

### Apple Crisp

*Fresh apples sliced and baked in brown sugar and topped with a crunchy  
Oatmeal topping. Accompanied by Caramel Macadamia nut Ice Cream*

\$6.00

### 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