

Marvino's

Italian Steakhouse

APPETIZERS

Fried Asparagus 22

Topped with crabmeat and choice of steak butter or bearnaise sauce

Bacon Wrapped Seared Scallops 29

Two bacon wrapped jumbo sea scallops served over parmesan risotto, with basil beurre blanc sauce

Saku Tuna Steak 20

Pan seared tuna served over quinoa mango relish, topped with bourbon whiskey sauce, and accompanied with avocado aioli and calabrese aioli

Fried Calamari 18

Served with homemade marinara sauce

Akaushi Meatball 16

Texas Wagyu ground beef, topped with gratinated ricotta cheese, caramelized onions, and served with homemade marinara sauce

Spinach and Artichoke Dip 16

Served with jumbo lump crab meat and crispy crostinis

Marvin's Shrimp 21

Lightly fried shrimp served over corn relish, capers, diced tomatoes, and lemon chardonnay sauce

Crab Cake 25

Served over corn relish and topped with a tomato beurre blanc sauce

SALADS

Classic Caesar Salad 10

House Salad 10

Romaine and iceberg lettuce, cucumbers, feta cheese, red onions, tomatoes, and pepperoncini tossed in our house balsamic vinaigrette

Wedge Salad 12

Iceberg lettuce topped with crispy bacon, green onions, blue cheese dressing and garlic croutons

Marvino's Mango Salad 13

Spring greens, oranges, strawberries, fuji apples and feta cheese tossed in a homemade mango vinaigrette

Tomato Caprese 13

Beefsteak tomatoes, fresh buffalo mozzarella, basil, balsamic vinaigrette and olive oil

ICE BAR

Oysters Rockefeller Marvino's Style

Gulf oysters on the half shell topped with crispy pancetta, spinach and parmesan cheese with a pernod cream sauce

- ½ dozen 21, full dozen 40, add an oyster 3.50

Raw Oysters

Gulf oysters on the half shell served over ice

- ½ dozen 17, full dozen 32, add an oyster 3

Jumbo Shrimp 22

Six jumbo shrimp, served with your choice of cocktail or remoulade sauce

SOUPS

Lobster Bisque 12 • Soup of the Day 9

PIZZA

Marvino's Pizza 25

Savory prosciutto, bacon, fresh arugula, with cherry tomatoes and mozzarella

Margherita Pizza 22

Fresh roma tomatoes, mozzarella and basil

Build Your Own Pizza 17

Start with a Cheese pizza

Spinach	3	Kalamata Olives	3
Mushrooms	4	Bacon	3
Ground Beef	5	Canadian Bacon	4
Tomatoes	3	Grilled Chicken Breast	12
Red Onions	2	Ham	5
Black Olives	3	Sausage	5
Bell Peppers	2	Pepperoni	5
Green Olives	3	Sautéed Shrimp	13
Jalapeño	2	Sliced Beef Tenderloin	14
Pineapple	2		

PASTA

Pasta is made fresh-from-scratch daily
Add Choice of: Soup of the Day, House Salad or Caesar Salad 6

Fedelini with Colossal Lump Crabmeat 32

Served in a bianco chive sauce

Akaushi Lasagna 25

Texas Wagyu ground beef, three cheeses and homemade marinara sauce

Agnolotti Pasta 25

Homemade ravioli filled with braised short ribs in a cream sherry wine sauce

Lobster Ravioli 36

Tossed with roasted corn cream sauce, topped with two jumbo shrimp, served over sauteed spinach and sundried tomatoes

Linguine Pescatore 35

Sauteed shrimp, Chilean blue mussels, calamari and crabmeat, served with white wine tomato sauce

Lobster Tail Pasta Market Price

Served with crawfish tails, mushrooms, chives & lobster cognac sauce

PRIME STEAKS & CHOPS

All steaks are butcher cut in house
Add Soup of The Day, House Salad or Caesar Salad \$6

Filet Mignon 8oz 44 12oz 55	16oz Bone In New York Strip 45
Marvino's Filet Mignon 8oz 52 12oz 65 Topped with lump crabmeat and bourbon demi-glaze	16oz Boneless Ribeye 52
12oz Bone In Filet Mignon 57	20oz Bone In Ribeye 65
Filet Mignon Duo 68 6oz Oscar style, 6oz with port wine shiitake sauce	Roasted Rack of Lamb 59 Served with bourbon mint jelly sauce
16oz New York Strip 42	16oz Berkshire Pork Chop 35

ADDITIONS

Cajun Sauce 4	Oscar Style 13 (Crabmeat & Bearnaise sauce)	Cajun Style 13 (3 Shrimp with Cajun Sauce)	Peppercorn Cream Sauce 4
Port Wine Shiitake 5	Gorgonzola Cheese 4	Truffle Merlot with mushrooms 6	3 Peppercorn Crusted 5

SIDES

Broccolini 10	Macaroni and Cheese 10 (add Crabmeat 12)	Roasted Brussels Sprouts 13 (with honey balsamic glaze)	Creamed Spinach 13
Grilled Asparagus 12	Mashed Potatoes 10	Corn Crème Brulee 12	Sauteed Green Beans 11
Sauteed Spinach 11	Loaded Baked Potato 10	Wild Mushrooms 12	

ENTRÉES

Add Choice of: Soup of the Day, House Salad or Caesar Salad 6

Heart of Italy 45

6oz filet mignon topped with peppercorn sauce, chicken marvino topped with jumbo shrimp, served with fedelini pasta and our homemade marinara sauce

Gulf Red Snapper 45

Lightly sauteed topped with jumbo lump crabmeat and capers, served with green beans

Chicken Marvino 28

Pan-seared chicken breast topped with gulf coast shrimp, artichoke hearts and mushrooms with a bianco sauce

Pecan Crusted Red Snapper 45

Topped with a sauteed shrimp and served with green beans

Grilled Norwegian Salmon 35

Topped with a colossal shrimp and crab meat and served with garlic mashed potatoes and Brussels sprouts

Herb Crusted Tuna Steak 30

10oz yellowfin tuna, sliced rare and served over garlic mashed potatoes with green beans, honey soy sauce, pickled ginger and a touch of beurre blanc

Braised Boneless Short Ribs 32

Served over garlic mashed potatoes topped with a cream sherry wine sauce

Chicken Parmesan 25

Served with fettuccine alfredo

Tenderloin Tips 28

Garlic mashed potatoes topped with beef filet mignon tips, mushrooms, tomatoes, zucchini, and served with a creamy pepper sauce

KIDS Children ages 12 and under

Spaghetti 13 with meatball	4oz Petite Filet Mignon 36 Served with mashed potatoes	Fettuccine Alfredo 16 with chicken or shrimp	Cheese Ravioli 12
	Chicken Tenders 14	Tenderloin Tips 18 Served with mashed potatoes and light cajun sauce	