

# VICTORY POINT MARINA BAY

## APPETIZERS

### **Calamari • 14**

*lemon aioli, pomodoro*

### **+Antipasto • 17**

*chef's selection of cured meat, cheese, olives*

### **+Mussels • 14**

*garlic white wine or tomato Sauce*

### **Crab Cakes • 15**

*spicy aioli, arugula, roasted peppers*

### **Fritto Misto • 12**

*arancini, panzarotti, marinara*

### **Meatballs • 7**

*classic preparation*

### **Spring Rolls • 10**

*rabe & sausage or*

*steak & cheese*

### **Chicken Wings • 12**

*buffalo, honey garlic, or double dipped*

## SOUPS

### **Clam Chowder 5/8**

### **Soup of the Day 5/8**

## SALADS

### **+Caesar Salad • 12**

*parmesan, croutons, lemon*

### **+Beet Salad • 11**

*ricotta, arugula*

### **+Arugula Salad • 11**

*arugula, goat cheese, toasted almonds blueberry vinaigrette*

### **+Caprese • 14**

*fresh mozzarella, cherry tomatoes balsamic fig reduction*

### **+Point Salad • 10**

*cherry tomatoes, onion, olives, cucumbers*

### **Add- Chicken 6,**

### **Salmon 8 Scallops 8,**

### **Shrimp 8\_**

## PANINI

### **+Lobster Rolls • 21**

*aioli, fries*

### **Parmigiana Sandwich**

**Eggplant 11 +Chicken 12, fries**

### **Steak Sandwich • 12**

*american cheese, onions, mushrooms, fries*

### **+VP Burger • 12**

*8 oz. patty, lettuce, tomato, onion, american cheese, fries*

### **Caprese Sandwich • 11**

*Mozzarella, tomato, basil, evoo sea salt, fries*

+Gluten Free or can be made gluten free

## PASTA

### **+Penne Bolognese • 19**

*traditional beef ragu*

### **+Linguine & Clams • 22**

*local littleneck clams, cherry tomatoes, garlic, evoo*

### **Lobster Ravioli • 28**

*Maine lobster meat, tomato, vodka cream sauce*

### **Gnocchi • 18**

*basil pesto or pomodoro*

### **Manicotti • 19**

*spinach and ricotta filling, fresh tomato sauce*

### **+Scampi • 24**

*linguine, shrimp, garlic, white wine*

### **+Cozze • 22**

*linguine, mussels, cherry tomatoes, evoo*

## ENTREES

### **+Grilled Salmon\* • 24**

*potatoes, eggplant caponata*

### **Frittura • 27**

*fried calamari, scallops, shrimp,*

*fresh caught fish, fries, tartar sauce*

### **Parmigiana**

### **+Chicken 19, Veal 22, Eggplant 18**

*tomodoro, mozzarella, chef's pasta*

### **+Cod • 22**

*mussels, asparagus, fresh tomato sauce*

### **+NY Sirloin\* • 30**

*16oz, roasted potatoes, wild mushrooms*

### **Farcito • 24**

*chicken filled w/ prosciutto, spinach, provolone, w/ roasted potatoes, wild mushrooms*

### **+Marsala**

**Chicken 19, Veal 22, mushrooms, marsala wine**

### **+Brodetto • 28**

*fresh fish, clams, mussels, scallops, tomato broth*

### **+Live Lobster • MKT**

*steamed, seasonal vegetable*

## SIDES

*chef's pasta • 8, french fries • 5*

*asparagus • 8, wild mushrooms • 7*

## RAW BAR

### **Shrimp Cocktail • 16**

*classic preparation*

### **6 • Local Oysters • 14**

\*Consuming under cooked meat, poultry, dairy or fish increases the risk of foodborne illness; alert your server of any food allergies or restrictions. Not all ingredients are listed.

WHITE

glass/bottle

- Sauv. Blanc - Kunde (CA) 11/42
- Sauv. Blanc - Crossings (N.Z.) 10/38
- Chardonnay - Josh Cellars (CA) 9/34
- Chardonnay - McManis (CA) 8/30
- Chardonnay-La Crema(CA)12/46
- Pinot Grigio - Ca'Montini (Italy) 10/38
- Chenin Blanc - Badenhorst (RSA) 9/34
- Pinot Gris - Trimbach (France) 56
- Riesling - Wash. Hills (WA) 9/34
- Vermentino - Cecchi (Italy) 45

ROSE

glass/bottle

- Aix - FR 10/38
- Whispering Angel - FR 52

RED

glass/half bottle/bottle

- Cab. Sauv. - Joel Gott (CA) 12/46
- Cab. Sauv. - Josh Cellars (CA) 12/46
- Cab. Sauvignon - Justin (CA) 60
- Pinot Noir - Josh Cellars (CA) 11/42
- Pinot Noir- La Crema (Monterey) 26/48
- Merlot - Skyfall (WA) 9/34
- Malbec - Dona Paula (Argentina) 8/30
- Grenache - Shatter (France) 12/46
- Chianti D.O.C.G. - Ruffino (Italy) 9/34

SPARKLING

glass/bottle

- Prosecco - Enza (Italy) 9/34
- Champagne - Moet Chandon (FR) 70
- Champagne Brut - Belaire (FR) 75

BEER, CIDER & SELTZER

- Barrel House Z - Sunny & 79, 8
- Clown Shoes - Space Cake DIPA 9
- Entitled - IPA 7
- Entitled - Therapy Session IPA 7
- Entitled Wit and Wisdom 7
- Michelob Ultra - Lager 5.5
- Coors Light - Lager 5.5
- Bud Light - Lager 5.5
- Budweiser - Lager 5.5
- Miller Lite - Lager 5.5
- Miller High Life - Lager 5.5
- Heineken - Pilsner 7
- Corona Extra - Lager 6
- Guinness - Stout 7
- Amstel Light - Pilsner 7
- Corona Light - Lager 6
- Magner's - Hard Cider 6
- Stella Artois - Lager 6

COCKTAILS 12

Elyx Mule\*

Absolut Elyx, Lime, Ginger Beer

Cinna-Rita

Avion Blanco, Cinnamon

Manhattan

Bitters, Sweet Vermouth

Pistachio Heaven\*

Amaretto, Bailey's, Frangelico

Winter Fell

Absolut Vodka, Pomegranate, Peach

VP Coco Punch

Malibu, Dark Rum, Coconut, Pineapple, Orange

Seasonal Sangria\*

Red Sangria, Cinnamon, Apple Cider

Join Us for Every Patriots Game and Sunday Football on our 12 Foot Projector Screen!

Exclusive Football Menu Offerings



@VICTORYPOINTMB  
www.victorypointmb.com

Our new function room is available for any special event or gathering. Enjoy your baby shower, wedding shower, rehearsal dinner, reunion, or wedding in our beautiful waterfront rooms. We'd love to help you plan your next celebration.

Please call 617-481-1070  
Info @victorypointmb.com