

VICTORY POINT

MARINA BAY

APPETIZERS

- Calamari – pomodoro - 15
- Mussels – garlic white wine - 15
- Crab Cakes – arugula, spicy aioli - 20
- Meatballs – classic preparation - 13
- Spring Rolls – steak and cheese, spicy aioli - 13
- Chicken Wings – buffalo or honey garlic - 13
- Bruschetta – tomato and basil, evoo- 12
- New England Clam Chowder –
oyster crackers - 5/9 cup/bowl
- Pasta Fagioli – pasta - 5/9 cup/bowl

Classic Pannini served w/ fries

- Maine Lobster Rolls – brioche bun, lemon aioli - 29
- Steak Sandwich – american cheese,
arugula, spicy mayonnaise - 17
- VP Burger – ½ pound angus, lettuce,
tomato, onion, american cheese - 17

SALADS

- Caesar – parmesan, croutons, lemon - 13
- Baby Arugula – goat cheese, toasted
almond, blueberry vinaigrette - 13
- Caprese – fresh mozzarella, tomatoes,
evoo, balsamic glaze - 16
- Chopped – avocado, tomatoes, chickpeas, red
onion, cucumber, oregano dressing - 17
- ADD - (chicken 9, shrimp 11, salmon 13)

SIDES

- French Fries - 6
- Roasted Brussels Sprouts - 8
- Shishito Peppers, parmesan - 9
- Broccoli Rabe - 10

RAW BAR SERVINGS

- Local Oysters* - MP
- Shrimp Cocktail - 17

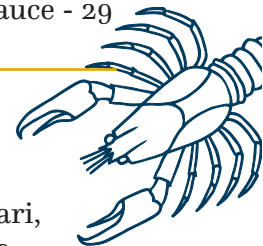


PASTA

- Gnocchi Bolognese - 25
- Spaghetti and Clams – local clams,
cherry tomatoes, garlic, evoo - 25
- Chicken Broccoli and Ziti - 23
- Spaghetti and Meatballs - 22
- Shrimp Scampi – linguine, garlic, white wine - 27
- Mussels and Linguine– mussels,
arrabiata, evoo - 24
- Seafood Risotto – clams, mussels, shrimp,
calamari, lobster, pomodoro - MP
- Fusilli Sausage and Rabe – with roasted garlic - 25
- Lobster Ravioli – lobster, tomato, cream sauce - 29

ENTREES

- Oven Roasted Salmon – eggplant
caponata, fingerlings - 26
- Fisherman's Platter – shrimp, calamari,
scallops, cod, fries, tartar sauce - 30
- Milanese – cod, Italian tomato salad - 26
- Chicken Piccata - capers white
wine, lemon over pasta - 23
- Chicken Marsala – mushrooms,
marsala wine, pasta - 23
- Parmigiana – chicken or eggplant, penne - 23
- Oven Roasted Lamb Chops* – broccoli rabe - 32
- Steamed Maine Lobster – corn, drawn butter - MP
- Steak Frites* – bistro steak with truffle fries - 30



Our function room is available for any special event or gathering! Enjoy your baby shower, wedding, rehearsal dinner reunion or wedding in an exceptionally beautiful room overlooking the Boston skyline and marina bay boardwalk. We would love to help you plan your next celebration, please call 617-481-1070 or Email us at Info@victorypointmb.com

*Consuming under cooked meat, poultry, dairy or fish increases the risk of food borne illness; alert your server of any food allergies or restrictions.

20% Gratuity will be added to groups of 6 or more

VICTORY POINT

MARINA BAY

WHITE

glass/bottle

Sauv. Blanc - Kunde (CA) \$11/42
Sauv. Blanc - Echo Bay (NZ) \$10/38
Chardonnay - Josh Cellars (CA) \$9/34
Chardonnay - Sycamore Lane (CA) \$7/28
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) \$ 9/34

ROSE

glass/bottle

Château Routas, Rosé - \$10/40
Belaire Rare Rosé - Provence, FR \$50

RED

glass/bottle

Cab. Sauvignon - Sycamore Lane (CA) \$7 /28
Cab. Sauvignon - Joel Gott (CA) \$12/46
Cab. Sauvignon - Josh Cellars (CA) \$12/46
Cab. Sauvignon - Justin (CA) \$60
Pinot Noir - Josh Cellars (CA) \$11/42
Pinot Noir - La Crema (Monterey) \$13/48
Merlot - Skyfall (WA) \$9 /34
Malbec - The Show (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

CIDER/SELTZERS

Magner's - Hard Cider \$6
White Claw - \$7
Lime, Black Cherry, Mango
High Noon - \$9
Peach, Pineapple, Watermelon

BEER BOTTLE/CAN

Miller High Life - Lager \$6
Clown Shoes - Space Cake DIPA \$9
Entitled - Therapy Session IPA \$7
Entitled - IPA \$7
Michelob Ultra - Lager \$6
Coors Light - Lager \$6
Bud Light - Lager \$6
Budweiser - Lager \$6
Miller Lite - Lager \$6
Heineken - Pilsner \$7
Corona Extra - Lager \$6
Guinness - Stout \$7
Amstel Light - Pilsner \$7
Corona Light - Lager \$6
Stella Artois - Lager \$6

DRAFT BEER

Widowmaker Rotating IPA - \$8
Switchback VT Ale - \$8
Lord Hobo 617 IPA - \$8
Samuel Adams Seasonal - \$7
Coors Light - \$5

SPECIALTY COCKTAILS

Winter Fell - \$14
Absolut, Peach, Pomagranate

VP Coco Punch - \$14
Bacardi, Goslings, Tropical Juices

Madras Marg - \$14
Avion, Lime, Triple Sec, Cranberry, Orange

Lavazza Martini - \$15
Vanilla Vodka, Espresso, Kahlua, Baileys

Tito's Mule - \$14
Tito's vodka, Ginger Beer, Lime

Seasonal Sangria - \$12
White or Red

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