

VICTORY POINT

MARINA BAY

APPETIZERS

Calamari – pomodoro - 16

Mussels – garlic white wine - 15

Crab Cakes – arugula, spicy aioli - 21

Meatballs – classic preparation - 13

Spring Rolls – steak and
cheese, spicy aioli - 17

Chicken Wings – buffalo or plain - 14

Hummus – traditional flavors
with flatbread - 14

New England Clam Chowder
oyster crackers - 6/11 cup/bowl

Soup of the Day - 6/11 cup/bowl

CLASSICS

Maine Lobster Rolls – brioche bun, lemon aioli - 32

Steak Sandwich – american cheese,
arugula, spicy mayo - 18

VP Burger – ½ pound angus, lettuce,
tomato, onion, american cheese - 17

PERSONAL PIZZA *served as ready*

Classic Cheese Pizza - 17

Fig and Prosciutto Pizza - arugula - 19

North End Special
sausage, onions, peppers - 18

SALADS

Caesar – parmesan, croutons, lemon - 15

Baby Arugula – goat cheese, honey
blueberry vinaigrette - 15

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)

RAW BAR SERVINGS

Local Oysters* - MP

Shrimp Cocktail 6 pc - 17



PASTA

Penne Bolognese - 25

Spaghetti and Clams – local clams,
cherry tomatoes, garlic, evoo - 26

Chicken Broccoli and Ziti – alfredo - 26

Spaghetti and Meatballs – pomodoro - 23

Shrimp Scampi – linguini, garlic, white wine - 27

Mussels and Linguini – mussels, arrabiata - 24

Seafood Linguini – clams, mussels, shrimp,
calamari, lobster, pomodoro - MP

Fusilli Sausage and Rabe – roasted garlic - 26

Lobster Ravioli – lobster, tomato, cream - 29

ENTREES

Oven Roasted Salmon – eggplant
caponata, fingerlings - 27

Fisherman's Platter – shrimp, calamari,
scallops, cod, fries, tartar sauce - 30

Milanese – cod, Italian tomato salad - 27

Chicken Piccata – capers, white
wine, lemon, linguini - 24

Chicken Marsala – mushrooms,
marsala wine, penne - 24

Parmigiana – chicken or eggplant, penne - 24

Boston Scrod Putanesca – tomatoes, olives,
roasted garlic, capers, anchovies, linguini - 26

Steamed Maine Lobster – corn, drawn butter - MP

Steak Frites* – truffle fries - 35

SIDES

Shishito Peppers – parmesan - 11

Broccoli Rabe - 12

French Fries - 6



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*

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MARINA BAY

WHITE glass/bottle

Sauv. Blanc - Kunde (CA) \$11/42
Sauv. Blanc - Echo Bay (NZ) \$10/38
Chardonnay - Josh Cellars (CA) \$10/36
Chardonnay - Proverb* (CA) \$7/25
Pinot Grigio - Ca'Montini (Italy) \$10/38
Pinot Gris - Trimbach (France) \$56
Riesling - Wash. Hills (WA) \$9/34

ROSE glass/bottle

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

RED glass/bottle

Merlot - Proverb* (CA) \$7/25
Cab. Sauvignon - Joel Gott (CA) \$12/46
Cab. Sauvignon - Josh Cellars (CA) \$12/46
Pinot Noir - Josh Cellars (CA) \$11/42
Pinot Noir - La Crema (Monterey) \$13/48
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 - Moët 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, Watermelon
Truly - \$7
Blueberry Acai*, Wild Berry, Strawberry Lemonade

BEER BOTTLE/CAN

Harpoon - Wannamango Pale Ale \$8
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

Samuel Adams Wicked Hazy IPA - \$8
UFO White Ale - \$8
Lord Hobo Boom Sauce DIPA - \$8
Coors Light - \$5
Sam Adams Seasonal-\$7

SPECIALTY COCKTAILS

Pointini - \$14
Tito's vodka, Blue Curaçao, lemon
VP Coco Punch* - \$14
Bacardi, Goslings, tropical juices
Marina-Rita - \$14
Avion, Lime, Triple Sec, 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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