

Margie's

STARTERS

ANTIPASTI BOARD 28

charcuterie, cheese, olives, preserves, pickles

MUSSELS 22

white wine, garlic, shallots, fennel, butter, parsley

MAC & CHEESE 12

housemade sauce, panko breadcrumbs
add truffle oil and lobster +16

MA'S MEATBALLS 16

veal, pork, and sirloin, classic red sauce,
grilled focaccia, fresh ricotta

BAKED CLAMS 18

(6) lemon, oreganata

LOBSTER DYNAMITE 24

sriracha mayonnaise, tobiko, sesame, crispy rice

CARROT HUMMUS 15

carrot hummus, olive oil, pumpkin seeds

PROSCIUTTO FLATBREAD 16

gorgonzola, fig with arugula, lemon zest

FRIED CALAMARI 18

blistered shishito peppers, spice & sea salt blend,
sweet chili sauce

SOUPS

FRENCH ONION SOUP 10
gruyère, croutons

NEW ENGLAND CLAM CHOWDER 10

SALADS

salad additions:

sirloin steak +10 / chicken +8

salmon +10 / shrimp +12

OLD FASHIONED WEDGE 14

iceberg, heirloom tomatoes, bacon,
blue cheese dressing

BABY GOAT & BEETS 16

hudson county baby goat cheese, arugula, radicchio,
red onion, roasted beets, honey vinaigrette

KALE CAESAR 14

chopped kale, lemon zest, croutons,
parmesan, caesar dressing

BURRATA CAPRESE 18

arugula, beefsteak tomatoes, prosciutto,
basil oil, crostini

THE ROCKAWAY CHOPPED 18

lettuce blend, red cabbage, carrots, gorgonzola,
cucumbers, cherry tomatoes, red onions, cranberries,
croutons, red wine vinaigrette

MAINS

MARGIE'S BURGER 20

8oz pat la frieda, american cheese, burger sauce,
caramelized onions, seeded brioche bun, pickles, fries

GRILLED PORK CHOP 36

charred honey carrots, fennel seed, chimichurri

BRANZINO 30

farro succotash, fresh corn, scallions,
shiitake, fennel jus

MISO SALMON 28

rice, bok choy, miso glaze, salmon roe, pickled ginger,
dashi broth, katsuobushi

BRICK CHICKEN 32

yukon potatoes, grilled zucchini, tomatoes, capers, herb jus

CHARRED CAULIFLOWER STEAK 22

roasted potatoes, bok choy, yogurt raita,
charred lemon, pomegranate

PASTA

all pastas are made in-house
gluten free penne available

RIGATONI BOLOGNESE 24

short rib, veal, peas, tomatoes, pecorino

SEAFOOD FRA DIAVOLO 29/42

shrimp, clams, mussels, linguini, spicy sauce

SWEET PEA RAVIOLI 20

vegan, spring basil pesto, garlic pine nuts

STEAK CUTS

allen brothers certified angus

10oz RIB EYE STEAK FRITES 38

fries, greens, herb butter

16oz PRIME NY STRIP 48

roasted fingerling, haricot vert, peppercorn sauce

8oz FILET MIGNON 45

yukon mashed potatoes, broccolini, red wine reduction

SIDES

FRIES 9 add parmesan, truffle oil +2

GUINNESS BATTERED ONION RINGS 12

CRISPY BRUSSELS SPROUTS 12

YUKON MASHED POTATOES 8

ROASTED HEIRLOOM CARROTS 8

CHARRED BROCCOLINI garlic oil 10

GRILLED ASPARAGUS olive oil, lemon 10

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.



EXECUTIVE CHEF: BRIAN CRAWFORD



FOR THOSE OF US WITH ALLERGIES
we take this pretty seriously, so please alert your
server of any allergies or dietary restrictions