

# VICTORY POINT

## MARINA BAY

### APPETIZERS

Calamari – 19

*fried, spicy aioli, lemon*

Mussels – 17

*white wine or arrabiata*

Crab Cakes – 25

*spicy aioli, tomato arugula salad*

Meatballs – 15

*classic preparation, tomato, parmesan*

Steak and Cheese Spring rolls – 19

*arugula, spicy aioli*

Chicken Wings – 18

*plain or buffalo, carrots, celery*

Classic New England Clam Chowder

*oyster crackers - 8/12 cup/bowl*

Soup of the Day - 8/12 cup/bowl

### CLASSICS

Maine Lobster Rolls – MP

*Maine lobster, toasted brioche bun, lemon aioli, fries*

VP Burger – 19

*½ pound angus burger, lettuce, tomato, onion,*

*American cheese, fries*

Classic Turkey Wrap – 17

*swiss cheese, spicy mayo, tomato, arugula, fries*

Classic Cheese Pizza - 18

*tomato sauce, our special blend cheese*

Fig and Prosciutto Pizza - 20

*arugula, mascarpone, prosciutto, fig jam*

North End Pizza - 19

*sausage, onions, peppers, tomato sauce, mozzarella*

### PASTA

Penne Bolognese - 27

*traditional preparation, braised pork, veal, beef*

Spaghetti and Clams - 27

*Cape Cod countneck clams, white wine, cherry tomatoes*

Spaghetti and Meatballs - 25

*pomodoro sauce, classic meatballs, parmesan*

Shrimp Scampi - 29

*linguini, garlic, white wine, herbs, evoo*

Cozze e Linguini - 26

*mussels, pomodoro, chili, evoo, garlic*

Frutti di Mare - MP

*clams, mussels, shrimp, calamari, lobster, pomodoro*

Lobster Ravioli - MP

*lobster, tomato cream sauce*

Spicy Rigatoni alla Vodka - 26

*spicy rigatoni, vodka cream sauce, chili*

### RAW BAR SERVINGS

Local Oysters\* - MP

*cocktail sauce, lemon, horseradish*

Jumbo Shrimp Cocktail 6 pc- MP

*cocktail sauce, horseradish, lemon*



### SALADS

Caesar – 17

*romaine hearts, parmesan, croutons*

Caprese - 19

*fresh mozzarella, tomatoes, evoo, fresh basil, balsamic glaze*

Chopped – 19

*avocado, tomatoes, chickpeas, red onion, cucumber, baby corn, oregano dressing*

ADD - (chicken 10, shrimp 13, salmon 14)

### ENTREES

Salmone Arrostito - 29

*roasted salmon, eggplant caponata, fingerling potatoes*

Fritto Misto - 34

*Traditional fisherman platter -shrimp, calamari, scallops, cod, fries, tartar sauce*

Cod Milanese - 28

*tomato, red onion, cucumbers, evoo, oregano*

Veal Saltimbocca - 33

*sautéed veal, white wine, sage, prosciutto, provolone, mushrooms*

Chicken or Veal Marsala

*mushrooms, marsala wine, served with penne - chicken - 26 veal - 32*

Parmigiana - 26

*chicken or eggplant, classic pomodoro mozzarella, penne pasta*

Cod Puttanesca - 27

*tomatos, olives, roasted garlic, capers, anchovies, linguini*

Seafood Pie - MP

*lobster, shrimp, scallops, lobster crema, toasted bread crumbs*

Bistecca\* - 37

*steak frites, with truffle fries*

### SIDES

French Fries - 7

Fingerling Potatoes - 11

*oven roasted, evoo*

Broccoli - 12

*garlic, evoo*



Our function room is available for any special event or gathering! Enjoy your baby shower, rehearsal dinner, reunion or wedding. We would love to help you plan your next celebration please call 617-481-1070 or Email us at [events@victorypointmb.com](mailto:events@victorypointmb.com)

SS202206

\*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

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- Sauv. Blanc - Echo Bay (NZ) \$12/43
- Chardonnay - Josh Cellars (CA) \$12/43
- Chardonnay - Butter\* (CA) \$12/43
- Arneis - Rizieri (Italy) \$12/43
- Pinot Grigio - Zonin Classic (Italy) \$12/43
- Riesling - Wash. Hills (WA) \$10/39

### ROSE glass/bottle

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- Rose - Tenuta La Falc (Italy) \$11/41

### RED glass/bottle

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- Merlot - CK Mondavi\* (CA) \$10/35
- Montepulciano - Terzini (Italy) \$14/49
- 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) \$15/50
- Malbec - The Show (Argentina) \$10/35
- Grenache - Shatter (France) \$13/48

### SPARKLING glass/bottle

- Prosecco - Zonin (Italy) \$11/40
- Champagne - Moët Chandon (FR) \$80
- Champagne Brut - Belaire (FR) \$75

### CIDER/SELTZERS

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- Angry Orchard - Hard Apple Cider - \$8
- White Claw - \$8
- Lime, Black Cherry, Mango
- High Noon - \$9
- Peach, Watermelon
- Truly - \$8
- Blueberry Acai\*, Wild Berry,
- Strawberry Lemonade

### BEER BOTTLE

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- Michelob Ultra - Lager \$6
- Coors Light - Lager \$6
- Miller Lite - Lager \$6
- Corona Light - Lager \$6
- Bud Light - Lager \$6
- Budweiser - Lager \$6
- Heineken - Pilsner \$7
- Pacifico - Lager \$7
- Stella Artois - Lager \$6

### CRAFT BEER

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- Lawson's Sip of Sunshine (VT) - IPA \$10
- Toppling Goliath - Pseudo Sue (IA) - PA \$9
- Toppling Goliath - Radiant Haze (IA)- IPA \$8
- Zero Gravity - Little Wolf (VT) - PA \$8
- Medusa - Lightrunner (MA) - Hazy IPA \$9
- Entitled (MA) - IPA \$7
- Guinness - Stout \$7

### DRAFT BEER

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- Samuel Adams Wicked Hazy IPA - \$8
- UFO White Ale - \$7
- Widowmaker Rotating IPA - \$9
- Coors Light - \$5
- Sam Adams Seasonal-\$7

### SPECIALTY COCKTAILS

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- Strawberry Smash - \$14
- Grey Whale Gin, Strawberry, lemon, basil
- VP Coco Punch\* - \$14
- Bacardi, Goslings, tropical juices
- Blood Orange Margarita - \$14
- Astral tequila, Triple Sec, Blood orange
- Lavazza Martini - \$15
- Tito's vodka, espresso, Kahlua, Baileys
- Tito's Mule - \$14
- Tito's vodka, Ginger Beer, Lime
- Seasonal Sangria - \$12
- White or Red

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