



REFLECTIONS Bar

Hours of Operation
Daily from
11:30 am – 9:00 pm



“We strive to be at the forefront of sustainability and utilize every effort to ensure the products we serve are locally grown and are of the freshest quality possible”

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

Prices are subject to all applicable state and local taxes.

g = Gluten Free
v = Vegetarian

Executive Chef
Juan Pablo De La Torre



Mushrooms & Gruyere (v)	15
Sautéed mushrooms in white wine, Argentine chimichurri, aji amarillo, cream, abundant gruyere cheese, served with country bread.	
Charcuterie Board	25
Assortment of cheeses, assortment of cured meats from American Butcher, Va., fig jam, vegetable, curts & crackers. Plated for two to enjoy.	
Cocktail Shrimp (g)	13
served with cocktail sauce and lemon	
Cheese Wontons (v)	12
Fried wontons stuffed with cheese and lemon avocado sauce and aji amarillo salsa.	
Vou le vant (v)	14
Puff pastry filled with cheese, artichoke, and spinach, topped with cheese and white wine sauce.	
Fish & Chips	22
Crispy tempura-flounder served with crispy potatoes, lemon, and our homemade special tartar sauce.	
Tempura Shrimp	18
Shrimp and asparagus tempura served with boom boom sauce and Teriyaki.	
Crispy Wings	16
Crispy wings served with fresh celery. With a choice of ranch or blue cheese dressing.	
Truffle Fries	12
Garlic Romano, truffle oil, rosemary and roasted garlic aioli.	
Samosas and Tamarind Cherry Sauce (v)	12
Crispy pastries filled with potato, green peas, and Garam masala, served with tamarind cherry sauce.	
Marina Inn Burger	18
Burger served with honey maple bacon and cheddar cheese	
Mussels	18
Tomato sauce, basil, wine, parmesan crumb, microgreens, served with rustic bread.	
Mixto Frito de Mariscos	20
A combination of fried shrimp, squid, mussels and fish with peppers, onions, and spices, served with rice and a ceviche lime sauce, accompanied by a coleslaw salad.	
Peperoni Flat bread	15
Pepperoni and sobresata, housemade san Marzano Pomodoro sauce, parmesan cheese, arugula, and chili oil. 13”	
Wild Mushroom Flat Bread (v)	15
Wild mushroom, mozzarella, truffle oil, parmesan, wild arugula and pesto Genovese.	