



# STARTERS

**NEW ENGLAND CLAM CHOWDER** Cup 8.5 Bowl 13.5

**NEW! HUMMUS DUO** 10 **MB**

Fresh made Spinach and Traditional Hummus, topped with vine ripened cherry tomatoes and fresh basil, served with warm toasted pita bread.

**TRADITIONAL CALAMARI** 16 **MB**

**FIRE ROASTED ARTICHOKE** 13

**COCONUT SHRIMP** 15

6 torpedo white Shrimp with Piña colada dipping sauce

**TOMATO BURRATA BRUSCHETTA** 15

Whipped burrata, heirloom tomatoes, balsamic reduction, olive oil, micro basil, toasted baguettes

**POKE NACHOS** 15.5

Fried wonton triangles topped with MB's signature Poke, soy sauce, spicy mayo, green onion, serrano pepper, avocado

**SWEET & SPICY CALAMARI** 16

Our traditional calamari tossed in a sweet chili glaze

**BACON WRAPPED PRAWNS** 16

Bacon wrapped Prawns, local greens, bourbon BBQ sauce

**SHRIMP & CRAB FLAUTAS** 17

Crispy flour tortilla filled, Crab & Shrimp, pepper jack cheese, avocado crema

**SHRIMP-CRAB CAKES** 18.5

Red Crabmeat and Shrimp cakes, roasted corn relish and citrus aioli

**CRAB AVOCADO STACK** 19.5

Crab, avocado, pickled red onion, frisée, pineapple relish, cherry tomato puree

## SUSHI\*

**NEW! DRAGON ROLL** 16.5

**TEMPURA SHRIMP ROLL** 15.5

**CALIFORNIA KRUNCH ROLL** 15.5

**SALMON LOVER'S ULTIMATE ROLL** 16.5

**SPICY TUNA ROLL** 15.5

## GREENS

Add: Chicken 6, Grilled Shrimp 7, Atlantic Salmon 14

**NEW! KRUNCHY KALE SALAD** 12.5

Fresh, local, California kale, green cabbage, granny smith apples, toasted almonds, feta cheese, tossed in a honey mustard vinaigrette. *Add Our Grilled Salmon!*

**MB HOUSE SALAD** 8 **MB**

Market Broiler's Classic

**CLASSIC BROILER SEAFOOD SALAD** 24 **MB**

Prawns, Crabmeat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices

**HALF CALIFORNIA CAESAR** 9.5

All the flavor, but half the portion

**LOCAL BEET SALAD** 12.5

Lemon thyme vinaigrette, baby greens, feta cheese, candied walnuts, red onion

**THE WEDGE** 13.5

Crumbled bleu cheese, red onion, crisp Bacon, scallions, onion straws, bleu cheese dressing

**CALIFORNIA CAESAR** 16

Hearts of romaine, fresh basil, croutons

## SHELLFISH BAR

**NEW! GIANT PRAWN COCKTAIL** 20  
Now featuring MB's largest U10 Prawns

**CHARBROILED OYSTERS** [4] 14

Mesquite grilled Oysters, roasted garlic butter, Parmesan cheese, charred lemon & parsley

**OYSTERS ON THE HALF SHELL\***

[6] 17 or [12] 29 Cocktail sauce, horseradish

**FRESH STEAMERS** 18

Steamed Clams or Mussels, savory broth

**THE MASTERPIECE\*** 55

Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, and MB's Signature California Krunch Roll

# ENTRÉES

Complimentary fresh-from-the-oven, San Francisco-style sourdough bread accompany all entrées, as well as two classic sides. Add a small dinner salad or a cup of chowder 7.5

## NEW! RIVERENCE FARMS RAINBOW TROUT

**NATURALLY MESQUITE GRILLED TROUT** 19.89 **MB**

Cultivated in Idaho's Snake River, our trout is free from genetic engineering, antibiotics, & hormones. It is recognized for its sustainability by the Monterey Bay Aquarium. *Try It Cajun, Lemon Caper or Italiano!*

## CREATIVE COMBOS

Craft your perfect meal selecting two proteins and enhancing them with our signature seasoning, grilled to perfection over our open mesquite flames. Pair your proteins with two classic sides. 28

### SIGNATURE SEASONING

- Jamaican Lime
- Cajun
- Lemon Pepper
- Chipotle Mango

### SEA

- NEW!** Norwegian Salmon *Add 2*
- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Mahi-Mahi
- Fresh Swordfish *Add 1*
- Fresh Halibut *Add 4*

### SHELL

- NEW!** Shrimp Scampi
- NEW!** Shrimp-Crab Cake
- NEW!** 5 oz Lobster Tail *Add 7*
- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Scallops Skewer [*spaced with bacon*] *Add 2*

### LAND

- NEW!** 4 oz Petite Filet *Add 3*
- Blackened Chicken Breast
- 6 oz New York Steak *Add 3*

## MB CLASSICS

**CRISPY BEER-BATTERED FISH & CHIPS** 20 **MB**

4 beer-battered Arctic Cod, French fries, coleslaw

**HARVEST OF THE SEA** 25 **MB**

Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella

**FETTUCINI ALFREDO** 19.5

A special blend of cheeses, rich & creamy  
*Add Chicken 6, Shrimp 7, Crab 9*

**CHICKEN PICCATA** 22

Chicken prepared with white wine, lemon, capers, rice pilaf, broccolini

**CREOLE JAMBALAYA** 23

Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan served over a choice of rice or linguini

**PRAWNS SCAMPI** 26

Our largest Shrimp sautéed in garlic, wine, lemon, butter, spices, Chef's vegetables, rice pilaf

**LOBSTER RAVIOLI** 28

Maine Lobster filled raviolis, rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan

## SEASONALLY FRESH

**PAN SEARED FRESH HALIBUT** 37

Wild, fresh Halibut longline caught in icy pristine waters, Parmesan crusted, roasted lemon butter sauce, capers, green olives, cheese potatoes, sautéed spinach, char-grilled asparagus

## HANDHELDS

**NEW! MARKET BROILER SIGNATURE FISH HOUSE SANDWICH** 21.5 **MB**

Wild, tender, fresh Halibut, sustainably caught in icy waters, coated in crispy Panko bread crumbs, and served on a buttery brioche bun. Topped with slaw, honey mustard sauce, lemon thyme vinaigrette, and pickled red onion. Accompanied by French fries and a pickle spear.

**LOBSTER ROLL** 23.5 **MB**

Warm buttery roll stuffed with juicy claw meat, tarragon aioli, chives, dill pickle

**NASHVILLE FRIED CHICKEN SANDWICH** 16

Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, red onion, brioche bun, French fries *Try It Grilled!*

**CRAFT HOUSE BURGER** 17

½ pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries

**MAHI-MAHI TACOS** 20.5

3 beer-battered or chipotle mango grilled Fish tacos, cabbage, chipotle sauce, chips, salsa, coleslaw

**SHRIMP-CRAB CAKE SLIDERS** 21

2 Crab and Shrimp cake sliders, citrus aioli, slaw, tomato, French fries

## MARKET FRESH

**10oz ROCK LOBSTER TAIL** 53  
MB butter, cheese potatoes, seasonal vegetables

**WILD ALASKA KING CRAB** 67  
A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables  
*Add a half pound to any entrée 33*



## THE SPECIALTIES OF THE HOUSE

**NORI PANKO CRUSTED AHI\*** 27 **MB**

Nori wrapped Ahi Tuna, encrusted in a light panko, jasmine rice, stir-fried fresh vegetables, soy ginger sauce

**BLACKENED HARPOONED SWORDFISH** 29.5 **MB**

Fresh Swordfish, blackened, cheese potatoes and chef's seasonal vegetables. Hand harpooned or deep-dropped in local waters by the Pilikia  
*When Available*

**SNAPPER VERACRUZ & SHRIMP** 26

Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables

**LEMON CAPER GIANT WHITE PRAWN** 29

Super sized Mexican white Prawns, skewered and grilled, over an open flame, MB's signature lemon caper sauce, rice pilaf, seasonal vegetables

**FRESH MISO SALMON** 29.5

Norwegian Salmon fillet, coconut rice, broccolini, soy ginger sauce

**SALMON OSCAR** 33.5

Center-cut Atlantic Salmon topped with a Shrimp-Crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, charred lemon

**FISHERMAN'S STEW** 38.5

Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread

**SIZZLING SEA BASS** 39

Flaky, melt-in-your-mouth Chilean Sea Bass, char-grilled asparagus, cheese potatoes

## LAND LOVERS

**1855® BLACK ANGUS** This premium USDA beef known for its flavor, tenderness, and juiciness. The Angus breed marbles naturally and abundantly for extraordinary layers of buttery beef flavors

**NEW YORK'S FINEST\*** 36

1855® Angus center-cut New York Strip Steak, chimichurri sauce, cheese potatoes, char-grilled asparagus

**FILET MIGNON\*** 37

1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, chimichurri sauce, cheese potatoes, char-grilled asparagus

**BONE IN RIB-EYE STEAK\*** 43

1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes, char-grilled asparagus

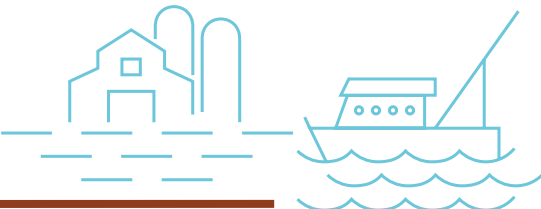
## BUILD YOUR OWN SURF & TURF

Start with one of our premium 1855® Angus steaks, pair with your favorite shellfish for the ultimate MB meal.

**ADD ON GIANT PRAWN SKEWER** 24

**1/2 LB WILD ALASKA KING CRAB** 29

**10oz ROCK LOBSTER TAIL** 41



## SIDES

### CLASSIC

- Cheese Potatoes
- Red Potatoes
- Rice Pilaf
- Chef's Vegetables
- Coleslaw
- French Fries

### PREMIUM ADD 3

- Char-grilled Asparagus
- Sautéed Garlic Spinach
- Loaded Red Potatoes
- Bacon Brussels Sprouts

Complimentary fresh-from-the-oven, warm, crusty San Francisco-style sourdough bread accompany all entrées. Add a chowder cup or dinner salad with entrée \$7.5



# SIGNATURE LIBATIONS

**NEW! ESPRESSO MARTINI**  
Blue Ice Double Espresso vodka, shaken with a splash of cream, topped with espresso beans

**ISLAND SMOKE**  
La Tierra De Acre Cenizo Mezcal, Ammunition Bourbon, pineapple juice, lemon juice, simple syrup, Tajin rim

**FARMER'S DAUGHTER**  
Ketel One Vodka, cranberry juice, simple syrup, fresh strawberries, basil

**MISSION BAY MAI TAI**  
More rum than you can shake a stick at.

**SMOKIN' OLD FASHIONED**  
Bulleit Rye, Carpano Antica, Peychaud's bitters, served in a smoking glass atop a torched cedar plank

**SPRING FLING**  
Ketel One Botanical Cucumber & Mint Vodka, fresh raspberries, cucumber, lemon, soda water, mint

**PATRON TOP SHELF**  
Patron tequila, fresh lemon and lime with a Grand Marnier float

**5 O'CLOCK SOMEWHERE**  
Jimmy Buffet Margaritaville passion fruit tequila, rum, tropical juices

**CARAMELIZED PINEAPPLE MARGARITA**  
Caramelized pineapple puree, Agavales tequila, triple sec, savory cinnamon rim

**MARKET BROILER MARY**  
Our spicy mary mix, Absolut vodka, Prawn, Bacon, blue cheese stuffed olives, asparagus, Old Bay rim, Oyster on the half shell

**AMERICAN MULE**  
Tito's vodka, fresh lime, simple syrup, ginger beer

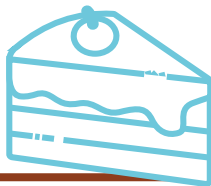
## REJUVENATING REFRESHMENTS

Signature beverages that are a hit with all ages.

**BLOOD ORANGE PELLEGRINO SPARKLING WATER**  
San Pellegrino sparkling water mixed with blood orange

**LEMON PELLEGRINO SPARKLING WATER**  
San Pellegrino sparkling water mixed with lemon

# SCRATCH MADE DESSERTS



All of our decadent desserts are made in-house, from recipes inspired by our very own Executive Chef Robin Higa. 12

**NEW! SEASONAL CRÈME BRÛLÉE**  
Crème Brûlée, caramelized sugar, macadamia nut biscotti *Inquire About The Current Flavor!*

**MB GRILLE'S CHEESECAKE**  
Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

**BUTTER CAKE**  
Cream cheese filled butter cake, vanilla ice cream, berry puree garnish

**LAVA CAKE**  
Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow

**MB** This symbol represents something we personally favor.

Contains nuts

Vegetarian Dish

**GLUTEN ALLERGY?** We got you covered! Ask your server for our "no gluten added" menu!

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

**MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA**

PRICES ARE SUBJECT TO CHANGE

FIND US ON SOCIAL MEDIA

## SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

**AUSTIN HOPE, PASO ROBLES 17.5 / 79\***  
Voted American winery of the year, this Cabernet opens with a symphony of fresh black cherry, black currant, and subtle spice aromas. On the palate, there is a burst of juicy blackberries and cherries, followed by a smooth vanilla bean finish. Its full-bodied with well balanced acidity and tannins, making it an elegant and approachable wine. Perfect for sharing in this \*1L family sized bottle.

**"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 11 / 40**

Experience an invigorating, lively wine that captivates with melon, passionfruit, lime, and subtle hints of mango at the forefront. Its bright acidity and delicate minerality create an exceptional balance, while the tropical notes ensure a long, refreshing finish.



## FINE WINES

### SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel.....10 / 36

### SPARKLING & SWEET

Carta Nevada, Cava, Spain.....10

La Marca, Prosecco, Italy.....34

Mirassou, Moscato, California.....10 / 36

Schramsberg, Blanc de Blancs, Sparkling, North Coast.....39

Half Bottle 375mL

### ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....10 / 36

"Decoy" by Duckhorn Sauvignon Blanc, California.....11 / 40

Balletto, Pinot Gris, Santa Rosa .....11.5 / 42

Fleur de Mer Rosé, France .....12 / 43

Rosenblum White Blend, California .....12 / 43

### CHARDONNAY

Kendall Jackson, California.....12 / 43

Trefethen, Napa Valley.....14 / 51

Cakebread, Napa Valley.....16 / 59

### MERLOT

Broadside, Paso Robles.....10 / 36

Duckhorn, Napa Valley.....59

### INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles .....12 / 43

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....11 / 40

La Crema, Pinot Noir, Monterey.....12 / 43

### CABERNET SAUVIGNON

Opolo, Summit Creek, Paso Robles.....14.5 / 53

Eden Estates, Napa Valley.....15 / 55

Austin Hope, Paso Robles .....17.5 / 79\*

\*1L Family Sized

Caymus, Napa Valley.....95

## RESPONSIBLY SOURCED

We at MB Grille understand our direct impact on our precious environment. We have dedicated ourselves to focus on local, responsible sourcing of the finest and freshest ingredients, which can help to lower our comprehensive ecological footprint.

**LEMONS**  
Fillmore, CA

**BRUSSELS SPROUTS**  
Monterey, CA

**BEETS**  
Modesto, CA

**BUTTER**  
Turlock, CA

**STRAWBERRIES**  
Ventura, CA

**APPLES**  
Yakima, WA

**ARTICHOKES**  
Castroville, CA

**EGGS**  
Corona, CA

**BABY GREENS**  
Ventura, CA

**BEEF**  
Grand Islands, NE

**RASPBERRIES**  
Watsonville, CA

**BROCCOLINI**  
Salinas, CA



## BEER & ALE

### MB SIGNATURE DRAFTS

MB Honey Blonde Ale  
MB Coastal IPA  
Modelo Especial  
Blue Moon Hefeweizen

### BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

### BOTTLES

Corona  
Stella Artois  
Coors Light  
Bud Light  
Pacífico  
Michelob Ultra  
Heineken® 0.0  
Non-Alcoholic

## ADDITIONAL DRAFTS BY LOCATION

### ONTARIO

Allagash - White  
Cali Squeeze

### ORANGE

Allagash White  
Ballast Point Sculpin IPA  
Negra Modelo  
Pizza Port - Red Ale  
Sapporo  
Seasonal Rotating Tap

### HUNTINGTON BEACH

Allagash White  
Ballast Point Sculpin IPA  
Negra Modelo  
Pizza Port - Red Ale  
Sapporo  
Truly Hard Seltzer

### SIMI VALLEY ROTATING TAP

805 Blonde Ale  
Allagash White  
Ballast Point Sculpin IPA  
Figueroa Danish Red  
Negra Modelo  
Pizza Port - Red Ale  
Sapporo  
Featured Local Brewery  
Stone Delicious IPA

### FREMONT ROTATING TAP

805 Blonde Ale  
Ballast Point Sculpin IPA  
Bear Republic Racer 7 Hazy IPA  
Sapporo  
Fieldworks Hazy IPA  
21st Amendment Hell or High Watermelon  
Truly Hard Seltzer

### TORRANCE

Allagash White  
Ballast Point Sculpin IPA  
Cali Squeeze  
El Segundo - Mayberry IPA  
Negra Modelo  
Pizza Port - Red Ale  
Sapporo  
Stone Hazy IPA



Our mission is provide fresh fish, friendly prices, and service with a smile. If your meal was not of a 5 star level, please ask for management to give us the opportunity to make it right.

# CREATIVE COMBOS

Craft your perfect meal selecting two proteins and enhancing them with our signature seasoning, grilled to perfection over our open mesquite flames. Pair your proteins with two classic sides, and savor the unmatched flavor of our fire roasted offerings. **28**

## SIGNATURE SEASONING

Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango

## SEA

**NEW!** Norwegian Salmon *Add 2*

- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Mahi-Mahi
- Fresh Swordfish *Add 1*
- Fresh Halibut *Add 4*

## SHELL

**NEW!** Shrimp Scampi  
**NEW!** Shrimp-Crab Cake  
**NEW!** 5 oz Lobster Tail *Add 7*

- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Scallops Skewer *[with bacon] Add 2*

## LAND

**NEW!** 4 oz Petite Filet *Add 3*  
- Blackened Chicken Breast  
- 6 oz New York Steak *Add 3*

## **NEW!** RIVERENCE FARMS RAINBOW TROUT

**NATURALLY MESQUITE GRILLED 19.89**

Entrées include two classic sides. Add a small dinner salad or a cup of chowder 7.5

Cultivated in Idaho's Snake River, our trout is free from genetic engineering, antibiotics, hormones, and is recognized for its sustainability by the Monterey Bay Aquarium. *Try it Cajun, lemon caper or Italiano!*

## SIDES

### CLASSIC

- Cheese Potatoes
- Rice Pilaf
- Coleslaw
- Red Potatoes
- Chef's Vegetables
- French Fries

### PREMIUM ADD 3

- Char-grilled Asparagus
- Loaded Red Potatoes
- Sautéed Garlic Spinach
- Bacon Brussels Sprouts



## LUNCH BOWLS

Served daily until 4pm

**NEW!** SHRIMP SCAMPI BOWL 14

Succulent white shrimp drenched in garlic butter served over linguini

**HONEY WALNUT SHRIMP BOWL 15**

Crispy Shrimp coated in a honey walnut sauce, jasmine rice, stir-fried fresh vegetables

**ISLAND SALMON BOWL 15**

Salmon bites coated in our sesame sauce, jasmine rice, stir-fried fresh vegetables



## RIGHT SIZED

All of the great flavor without all the filling, served daily until 4pm

**1/2 CALIFORNIA CAESAR & SALMON 14**

Half-sized classic Caesar salad with Parmesan, paired with a 4oz Salmon fillet

**PETITE SOUP & SALAD COMBO SPECIAL 14**

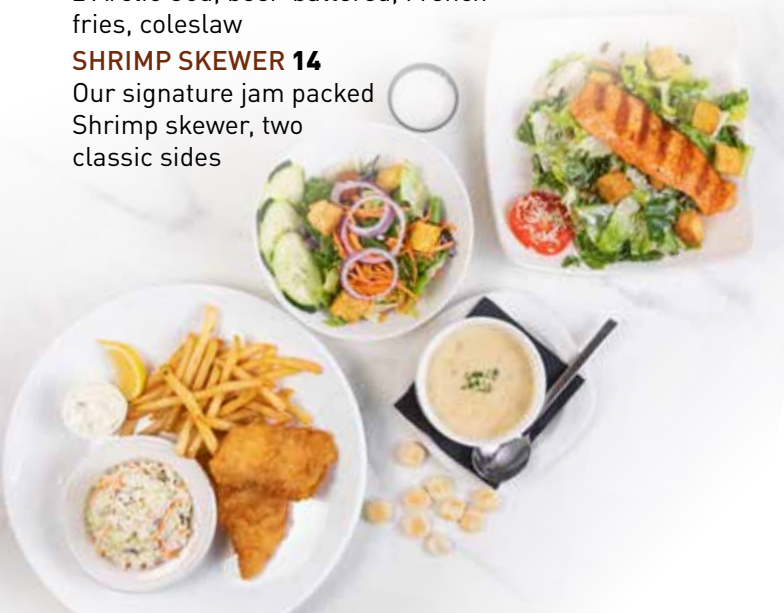
Cup of Clam chowder, small house salad

**FISH & CHIPS 14**

2 Arctic Cod, beer-battered, French fries, coleslaw

**SHRIMP SKEWER 14**

Our signature jam packed Shrimp skewer, two classic sides



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



Connect to our MB Wi-Fi & join the MB e-club for specials, new dish tastings and much more!



Download the MB App to start earning rewards today! We even offer delivery exclusively through our mobile app!



# REELIN' IN THE DEALS

Daily specials that make any day just a little more delicious with your favorite menu items at a tastier price inspired by our founding year **19.89**

## MONDAY

**SALMON & SHRIMP SKEWER**

Fresh Atlantic Salmon Fillet & Mesquite Grilled Shrimp Skewer, two classic sides

## TUESDAY

**TACO TUESDAY**

3 grilled Shrimp tacos, cabbage, chipotle sauce, chips, salsa, coleslaw

## WEDNESDAY

**CARAMELIZED SALMON**

Mesquite caramelized fresh Atlantic Salmon, two classic sides

## THURSDAY

**SHRIMP FEAST**

Three coconut Shrimp, three golden Shrimp, grilled Shrimp skewer, two classic sides

## FRIDAY

**FISH FRY-DAY**

4 beer-battered Arctic Cod, French fries, coleslaw



NEIGHBORHOOD  
DEALS SUMMER 2024