

Starters

NEW ENGLAND CLAM CHOWDER **MB**
Cup 9.25 Bowl 14

TRADITIONAL CALAMARI 17 **MB**

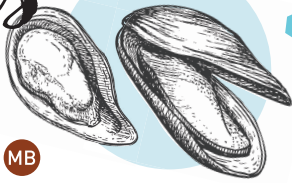
COCONUT SHRIMP 16
6 torpedo white Shrimp with Piña colada dipping sauce

POKE NACHOS* 16
Fried wonton triangles topped with MB's signature Poke, soy sauce, spicy mayo, green onion, serrano pepper, avocado

SWEET & SPICY CALAMARI 17
Our traditional calamari drizzled in a sweet chili glaze

BACON WRAPPED PRAWNS 17
Bacon wrapped Prawns, local greens, bourbon BBQ sauce

SHRIMP & CRAB FLAUTAS 18
Crispy flour tortilla filled, Crab & Shrimp, pepper jack cheese, avocado crema



SHELLFISH BAR

NEW! **SASHIMI SCALLOPS*** 19
Succulent Scallops with yuzu, green onion, Masago

JUMBO PRAWN COCKTAIL 17
Five of our largest, succulent jumbo Prawns, perfectly chilled, served with our signature house-made cocktail sauce

CHARBROILED OYSTERS [4] 15
Flame-grilled Oysters, roasted garlic butter, Parmesan cheese, charred lemon, parsley

OYSTERS ON THE HALF SHELL*
[6] 18 or [12] 33 Cocktail sauce, horseradish

FRESH STEAMERS 19
Steamed Clams or Mussels, savory broth

THE MASTERPIECE* 57
Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, California Roll

Sushi By Kamiyama

NEW! **TUNA TATAKI ROLL*** 19
Tempura Shrimp, avocado, seared Ahi, topped with ponzu sauce, green onion

NEW! **CALIFORNIA ROLL*** 17
Red Crabmeat, cucumber, avocado, Masago, sesame seeds

NEW! **SALMON DYNAMITE ROLL*** 20
Red Crabmeat, asparagus roll topped with torched Salmon, avocado, spicy mayo, micro greens



Complimentary fresh-from-the-oven, San Francisco-style sourdough bread accompany all entrées

SPECIALTIES OF THE HOUSE

PARMESAN CRUSTED FRESH HALIBUT 38 **MB**
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

NEW! **SESAME CRUSTED AHI*** 27
Ahi Tuna, cooked rare, encrusted in sesame seeds on top of coconut rice, paired with broccolini, papaya salsa, wasabi soy sauce

BLACKENED SWORDFISH 29.5
Fresh Swordfish, blackened, served with Creole Bacon rice, broccolini, charred red pepper sauce

SNAPPER VERACRUZ & SHRIMP 27
Southwest-seasoned, flame-grilled Snapper, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, market fresh vegetables

FRESH MISO SALMON 29
Miso marinated Atlantic Salmon, coconut rice, broccolini, soy ginger sauce

FISHERMAN'S STEW 39.5 **MB**
Lobster, Shrimp, Scallops, King Crab, Clams, Calamari, Mussels, Fish Fillet, tomato broth, spices, linguini, garlic bread

SIZZLING SEA BASS 42
Flaky, melt-in-your-mouth Chilean Sea Bass, char-grilled asparagus, coconut rice *Try it miso glazed*

10oz ROCK LOBSTER TAIL 55
MB butter, cheese potatoes, market fresh vegetables

WILD ALASKA COLOSSAL KING CRAB 79
A full pound of Alaska's best Colossal King Crab, MB butter, cheese potatoes, market fresh vegetables

GREENS

NEW! **SEARED AHI SALAD*** 24.5 **MB**
Sesame crusted rare Tuna, Asian salad mix, cucumber, avocado, papaya salsa, Ponzu dressing

MB HOUSE SALAD 9
Market Broiler's Classic

BROILER SEAFOOD SALAD 25
Prawns, Crab meat, bay Shrimp, egg, black olives, croutons, carrot strips, mixed greens, shredded Parmesan, Roma tomato slices

CALIFORNIA CAESAR
Half Size 10.5 Full Size 17
Fresh romaine lettuce, shredded parmesan cheese, pepitas, tomatoes, basil, croutons *Add: Chicken 6, Grilled Shrimp 7, Atlantic Salmon 14*

LOCAL BEET SALAD 13.5 **MB**
Lemon thyme vinaigrette, baby greens, feta cheese, candied walnuts, red onion

THE WEDGE 14
Crumbled bleu cheese, red onion, crisp Bacon, scallions, onion straws, bleu cheese dressing

Classics

CRISPY BEER-BATTERED FISH & CHIPS 21 **MB**
4 beer-battered Arctic Cod, French fries, coleslaw

LOBSTER ROLL 26 **MB**
Buttery, toasted roll filled with juicy claw meat, tarragon aioli, pickle spear, served with French fries

MAHI-MAHI TACOS 21
Three fish tacos—your choice of beer-battered or chipotle mango grilled—topped with cabbage, chipotle sauce, served with chips, salsa & coleslaw

FETTUCINI ALFREDO 20.5 **MB**
A special blend of cheeses, rich & creamy *Add Chicken 6, Shrimp 7, Crab 9*

CHICKEN PICCATA 23
Chicken prepared with white wine, lemon, capers, rice pilaf, broccolini

CRAFT HOUSE BURGER 19
½ pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries

SIGNATURE HALIBUT SANDWICH 26 **MB**
Wild, tender, fresh Halibut, coated in crispy Panko bread crumbs, served on a buttery brioche bun. Topped with slaw, honey mustard sauce, lemon thyme vinaigrette, pickled red onion. Accompanied by French fries & pickle spear

SNAKE RIVER TROUT 22 **MB**
Cultivated in Idaho's Snake River, our fresh, flame-grilled trout is free from genetic engineering, antibiotics, & hormones *Try It Cajun, Lemon Caper or Italiano!*

HARVEST OF THE SEA 26 **MB**
Shrimp, Scallops, Clams, Calamari, Mussels, olive oil, garlic, olives, white wine, marinara, linguini, mozzarella

CREOLE JAMBALAYA 24
Shrimp, Chicken, Andouille Sausage in a zesty Cajun sauce, topped with Parmesan, served over flavorful rice pilaf



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* 42
1855® Angus center-cut New York Strip Steak, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

FILET MIGNON* 41
1855® Certified Angus Beef, our most popular cut, favored by many for its tenderness, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

BONE IN RIB-EYE STEAK* 49
1855® Angus Rib-Eye Steak, Cabernet demi glacé, cheese potatoes, char-grilled asparagus

BUILD YOUR OWN ULTIMATE SURF & TURE

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



ADD 5 oz **LOBSTER TAIL** 21
10oz **ROCK LOBSTER TAIL** 45



Craft your perfect meal selecting two proteins and enhancing them with our signature seasoning, grilled to perfection over our open flames. Pair your proteins with two sides 29

SIGNATURE SEASONING

- Jamaican Lime
- Cajun
- Lemon Pepper
- Chipotle Mango

SEA

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

SHELL

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

LAND

- 4 oz Petite Filet *Add 3*
- 6 oz New York Steak *Add 3*
- Cajun Chicken Breast

Sides

- Cheese Potatoes
- Red Potatoes
- Rice Pilaf
- Market Fresh Vegetables
- Coleslaw
- French Fries
- Coconut Rice
- Char-grilled Asparagus *Add 3*
- Loaded Red Potatoes *Add 3*
- Bacon Brussels Sprouts *Add 3*

ADD ONS

- 1/2 LB Wild Alaska King Crab 39.5
- Small Dinner Salad or a Cup of Chowder 8



EXECUTIVE CHEF
ROBIN HIGA

With a passion for fresh seafood and bold flavors, Chef Robin Higa has been shaping Market Broiler's menu since 1998. A Hawaii native, Robin trained at Kapiolani College of Culinary Arts before refining his craft in Orange County's top restaurants. Named among the "Great Chefs of Orange County", Robin brings award-winning expertise to every dish. His leadership ensures that Market Broiler's menu delivers fresh, high-quality ingredients and innovative flavors in every bite.

Featured Drink

FROM OUR
IN-HOUSE
MIXOLOGISTS



MAHI MARGARITA

Crafted by Arthur Z, Torrance, CA
Patrón Tequila, Triple Sec Agave, Fire Water,
Orange Bitters, pickled Ginger

LYCHEE MARTINI

Crafted by Emma L, Huntington Beach, CA
Tito's Vodka, Fresh Lychee juice, Lime juice, Simple syrup

SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

AUSTIN HOPE, PASO ROBLES 19 / 89*

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. Perfect for sharing in this 1L family sized bottle.

"DECOY" BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 12 / 43

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.

SIGNATURE LIBATIONS

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

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

CARAMELIZED PINEAPPLE MARGARITA

Caramelized pineapple puree, 100% agave 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

Fine Wines

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

Cabernet Sauvignon - White Zinfandel.....10.25 / 37

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....10.25

La Marca, Prosecco, Italy.....35

Mirassou, Moscato, California.....10.25 / 37

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

Half Bottle 375mL

ELEGANT WHITES

Starborough, Sauvignon Blanc, New Zealand.....11.5 / 42

"Decoy" by Duckhorn Sauvignon Blanc, California.....12 / 43

Balletto, Pinot Gris, Santa Rosa.....12 / 44

Fleur de Mer Rosé, France.....12.5 / 45

CHARDONNAY

Kendall Jackson, California.....12.5 / 45

Trefethen, Napa Valley.....15 / 55

Cakebread, Napa Valley.....19 / 71

INTERESTING REDS

The Arborist Vina Robles, Red Blend, Paso Robles....14 / 51

J. Lohr Falcon's Perch, Pinot Noir, Monterey.....12.5 / 45

La Crema, Pinot Noir, Monterey.....12.5 / 45

Duckhorn, Merlot, Napa Valley.....59

CABERNET SAUVIGNON

Opolo, Summit Creek, Paso Robles.....15 / 55

Eden Estates, Napa Valley.....15.5 / 57

Caymus, Napa Valley.....98

Austin Hope, Paso Robles19 / 89*

*1L Family Sized



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

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

EGGS
Corona, CA

BROCCOLINI
Salinas, CA

BEEF
Grand Islands, NE

BABY GREENS
Ventura, CA

TROUT
Snake River, ID

RASPBERRIES
Watsonville, CA

MB HOUSE BEER
Corona, CA

Guest-loved and highly rated, these dishes keep everyone coming back for more!

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

A 2.75% surcharge will be added on all credit card payments. This surcharge is only to cover the fees imposed by credit card companies and is not greater than our total cost of accepting credit cards. There is no charge for debit card and cash payments.

We apologize for any inconvenience this may cause and genuinely appreciate your ongoing support.

BEER & ALE

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

MB SIGNATURE DRAFTS

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

BOTTLES

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



ADDITIONAL DRAFTS BY LOCATION ASK ABOUT OUR ROTATING LOCAL TAPS

TORRANCE

- Allagash White
- Ballast Point Sculpin IPA
- Negra Modelo
- Cali Squeeze
- Sapporo
- 805 Blonde Ale
- Stone Hazy IPA

FREMONT

- Ballast Point Sculpin IPA
- Cali Squeeze
- Sapporo
- 805 Blonde Ale
- Bear Republic Racer 7 Hazy IPA

SIMI VALLEY

- Allagash White
- Ballast Point Sculpin IPA
- Figueroa Danish Red
- Negra Modelo
- Cali Squeeze
- Sapporo
- 805 Blonde Ale
- Stone Delicious IPA

HUNTINGTON BEACH

- Allagash White
- Ballast Point Sculpin IPA
- Negra Modelo
- Cali Squeeze
- Sapporo
- 805 Blonde Ale

ORANGE

- Allagash White
- Ballast Point Sculpin IPA
- Negra Modelo
- Cali Squeeze
- Sapporo
- 805 Blonde Ale

ONTARIO

- Allagash - White
- Cali Squeeze

★★★★★ 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.