



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 MB
Artichoke, citrus aioli

COCONUT SHRIMP 15

6 torpedo white Shrimp with Piña colada dipping sauce

TOMATO BURRATA BRUSCHETTA 15 MB

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 MB

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 MB

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

Flame-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 FLAME-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 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 MB

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, flame-grilled 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

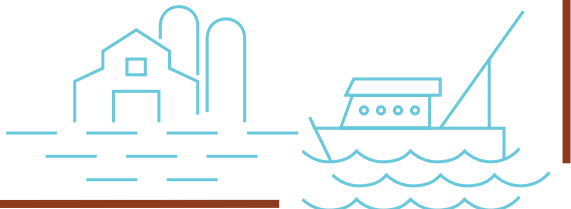
BUILD YOUR OWN SURF & TURF

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

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

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

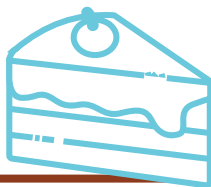
REJUVENATING REFRESHMENTS

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 Rosa11.5 / 42
Fleur de Mer Rosé, France12 / 43
Rosenblum White Blend, California12 / 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 Robles12 / 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 Robles17.5 / 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
- BEETS** Modesto, CA
- STRAWBERRIES** Ventura, CA
- ARTICHOKES** Castroville, CA
- BABY GREENS** Ventura, CA
- RASPBERRIES** Watsonville, CA
- BRUSSELS SPROUTS** Monterey, CA
- BUTTER** Turlock, CA
- APPLES** Yakima, WA
- EGGS** Corona, CA
- BEEF** Grand Islands, NE
- 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
Pacifico
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

FREMONT ROTATING TAP
805 Blonde Ale
Allagash White
Ballast Point Sculpin IPA
Bear Republic Racer 7 Hazy IPA
Sapporo
Stone Delicious IPA
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



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NEIGHBORHOOD FALL 2024

***** 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.