

STARTERS

NEW ENGLAND CLAM CHOWDER Cup 6 Bowl 9

TRADITIONAL CALAMARI 13

SWEET & SPICY CALAMARI 13

Our traditional calamari tossed in a sweet chili glaze.

COCONUT SHRIMP 13

6 torpedo white Shrimp with Piña colada dipping sauce.

FIRE ROASTED ARTICHOKE 11

Artichoke, citrus aioli.

HAWAIIAN POKE* 15

Ahi Tuna, sushi rice, avocado, toasted seaweed, spicy sesame soy.

SHRIMP & CRAB FLAUTAS 14.5

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

BACON WRAPPED PRAWNS 14

Bacon wrapped Prawns, local greens, bourbon BBQ sauce.

LOBSTER-CRAB CAKES 16

Maine Lobster & red Crabmeat cakes served with roasted corn relish and citrus aioli.

SHELLFISH BAR

THE MASTERPIECE 49 **NEW!**

A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke.

CHILLED PRAWN COCKTAIL 15

The absolute finest Prawns.

OYSTERS ON THE HALF SHELL*

[6] 15 or [12] 25

Cocktail sauce, horseradish.

CHARBROILED OYSTERS [4] 12

Mesquite grilled Oysters topped with a roasted garlic butter, Parmesan cheese, charred lemon & parsley.

FRESH STEAMERS 17

Steamed Clams or Mussels, savory broth.

SUSHI*

TEMPURA SHRIMP ROLL 14

CALIFORNIA KRUNCH ROLL 14

SALMON LOVER'S ULTIMATE ROLL 15

SPICY TUNA ROLL 14

ENTRÉES

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

Add a chowder cup or dinner salad with entrée \$5

ENTRÉE SALADS

CLASSIC BROILER SEAFOOD SALAD 19

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

CALIFORNIA CAESAR 13

Hearts of romaine, fresh basil, croutons.

Add: Chicken 4, Grilled Shrimp 5, Atlantic Salmon 9

HANDHELDS

LOBSTER-CRAB CAKE SLIDERS 19

2 Lobster-Crab cake sliders, citrus aioli, slaw, tomato, French fries.

MAHI-MAHI TACOS 18.5

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

CRAFT HOUSE BURGER 16

1/2 pound Angus chuck, aged cheddar, Applewood Bacon, lettuce, tomato, onion, house aioli, brioche bun, French fries.

NASHVILLE FRIED CHICKEN SANDWICH 15

Frank's® buttermilk fried, pepper jack cheese, slaw, tomato, brioche bun, French fries. *TRY IT GRILLED!*



DID SOMEONE SAY FREE COCONUT SHRIMP APPETIZER?

Sign-up to our Eclub by logging onto our free in-store wifi and receive a welcome gift of a free Coconut Shrimp appetizer to be redeemed on your next visit! By being an Eclub member you will receive lots of complimentary gifts, digital offers, new product samplings and so much more!



SEASONALLY FRESH

PAN SEARED FRESH HALIBUT 34

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



THE SPECIALTIES OF THE HOUSE

LEMON CAPER GIANT WHITE PRAWN 26.5 **NEW!**

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

BLACKENED HARPOONED SWORDFISH 28.5

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

NORI PANKO CRUSTED AHI* 27

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

SNAPPER VERACRUZ & SHRIMP 25.5

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

FISHERMAN'S STEW 34.5

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

SALMON OSCAR 31.5

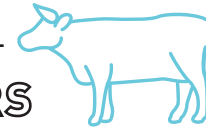
Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

SIZZLING SEA BASS 36.5

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

*In response to the California minimum wage increase, as well as to cope with current, unprecedented supply chain price increases, a 5% surcharge will be added to your bill. For more details regarding our new surcharge please visit www.marketbroiler.com/surcharge.

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.

BONE IN RIB-EYE STEAK* 38

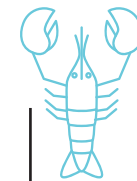
1855® Angus Rib-Eye Steak, chimichurri sauce, cheese potatoes and char grilled asparagus.

FILET MIGNON* 34

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

NEW YORK'S FINEST* 32

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



MARKET FRESH

10oz ROCK LOBSTER TAIL 49.5

MB butter, cheese potatoes, seasonal vegetables.

WILD ALASKA KING CRAB 63.5

A full pound of Alaska's best, MB butter, cheese potatoes, seasonal vegetables.

Add a half pound to any entrée. 31

CREATIVE COMBOS

Naturally mesquite grilled fish! Create your own plate by first choosing two proteins, then choose your seasoning, finally pick two classic sides. 23.5

SIGNATURE SEASONING

Jamaican Lime, Cajun, Lemon Pepper, or Chipotle Mango.

PROTEINS

- Fresh Atlantic Salmon
- Fresh Red Snapper
- Fresh Rainbow Trout
- Fresh Halibut - Add 3
- Fresh Swordfish - Add 2
- Mahi-Mahi
- Scallops Skewer [with bacon]
- Shrimp Skewer
- Coconut Shrimp
- Traditional Golden Shrimp
- Charbroiled Oysters
- Blackened Chicken Breast
- New York Steak - Add 4

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.

BUILD YOUR OWN SURF & TURF **NEW!**

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

ADD ON 10oz ROCK LOBSTER TAIL 35

1/2 LB WILD ALASKA KING CRAB 27

GIANT PRAWN SKEWER 21



MB CLASSICS

CRISPY BEER-BATTERED FISH & CHIPS 19

4 beer-battered Arctic Cod, French fries and coleslaw.

PRAWNS SCAMPI 23

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

HARVEST OF THE SEA 21.5

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

FETTUCCINI ALFREDO 16.5

A special blend of cheeses, rich & creamy. Add Chicken 4, Shrimp 5, Crab 9

CREOLE JAMBALAYA 19

Shrimp, Chicken, Andouille Sausage, Cajun sauce, Parmesan.

LOBSTER RAVIOLI 24.5

Maine Lobster filled raviolis served with a rich Lobster sauce, Monterey Valley Cremini mushrooms, asparagus & Parmesan.

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

LUNCH BOWLS

Served daily until 4pm.

HONEY WALNUT SHRIMP BOWL 13.5

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

ISLAND SALMON BOWL 13.5

Salmon bites coated in our sesame sauce, served atop jasmine rice and stir-fried fresh vegetables.

RIGHT SIZED

All of the great flavor without all the filling. Served daily until 4pm.

1/2 CALIFORNIA CAESAR & SALMON 11.5

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

PETITE SOUP & SALAD COMBO SPECIAL 11.5

Cup of Clam chowder, with Zesta® Oyster crackers and a small house salad.

FISH & CHIPS 11.5

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

SHRIMP SKEWER 11.5

Our signature jam packed Shrimp skewer and your choice of two classic sides.

REELIN' IN THE DEALS

Daily specials that make any day just a little more delicious with your favorite menu items at a tastier price.

MONDAY - SALMON & SHRIMP SKEWER 17.5

Fresh Atlantic Salmon Fillet & Mesquite Grilled Shrimp Skewer with choice of two classic sides.

TUESDAY - TACO TUESDAY 17.5

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

WEDNESDAY - CARAMELIZED SALMON 17.5

Mesquite caramelized fresh Atlantic Salmon with choice of two classic sides.

THURSDAY - SHRIMP FEAST 17.5

Three coconut Shrimp, three golden Shrimp and a grilled Shrimp skewer, choice of two classic sides.

FRIDAY - FISH FRY-DAY 17.5

4 beer-battered Arctic Cod, French fries and coleslaw.

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.

SIGNATURE LIBATIONS



NEFT BLACK GOLD NEW!

Neft Vodka, fresh lime juice, simple syrup, cucumbers, shaken with a dash of activated charcoal.

FARMER'S DAUGHTER

Tito's Vodka, cranberry juice, simple syrup, fresh strawberries and basil.

MISSION BAY MAI TAI

More rum than you can shake a stick at.

SMOKIN' OLD FASHIONED

Four Roses bourbon, Carpano Antica, Peychaud's bitters. Served in a smoking glass atop a torched cedar plank.

SPRING FLING

Fresh raspberries, cucumber, Tito's vodka, lemon, soda water, mint.

PATRON TOP SHELF

Patron tequila, fresh lemon and lime with a Grand Marnier float.

CALIFORNIA COLADA

Bacardi rum, coconut water, pineapple juice, Lucky falernum.

5 O'CLOCK SOMEWHERE

Jimmy Buffet Margaritaville passion fruit tequila, rum, tropical juices.

CARAMELIZED PINEAPPLE MARGARITA

Caramelized pineapple puree, Agavales tequila, triple sec, with a 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

New Amsterdam vodka, fresh lime, simple syrup, ginger beer.



SOMMELIER SELECTIONS

BY IN-HOUSE SOMMELIER EMMA LYALL

BALLETTO PINOT GRIS 9.5 / 34

Opens with aromas of zingy citrus, delicate slate and hints of stone fruit. Perfectly balanced with crisp acidity, medium body and a lengthy finish.

THE ARBORIST RED BLEND 10 / 36

Medium bodied with fruit forward notes of dark cherry and plum. Ends with hints of chocolate, spice and fine tobacco along with a soft, velvety finish.

TREFETHEN CHARDONNAY 11.75 / 43

Aromas of pineapple, apple, and Meyer lemon are layered with orange peel and pear notes. It's full-bodied, structured, and balanced with fresh acidity.

FLEUR DE MER ROSÉ 10.75 / 39

Fleur de Mer Rosé entices with notes of cherry, watermelon and citrus.



FINE WINES

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot
Cabernet Sauvignon - White Zinfandel.....7.25 / 26

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....7.75 split
La Marca, Prosecco, Italy.....29
Mirassou, Moscato, California.....7.75 / 27
Chateau St. Michelle, Riesling, Washington.....8.5 / 30

DRY WHITE

Starborough, Sauvignon Blanc, New Zealand.....8.5 / 30
Matanzas Creek, Sauvignon Blanc, Sonoma.....9.25 / 33

CHARDONNAY

Coppola Diamond, California.....9 / 32
Kendall Jackson, California.....10 / 36
Kunde Estate, Sonoma.....10.25 / 37
Cakebread, Napa Valley.....53

MERLOT

Blackstone, California.....8.5 / 30
Duckhorn, Napa Valley.....59

INTERESTING REDS

Catalpa, Malbec, Argentina.....10.25 / 37
J. Lohr Falcon's Perch, Pinot Noir, Monterey.....9 / 32
La Crema, Pinot Noir, Monterey.....10.5 / 38

CABERNET SAUVIGNON

Hess Select, Northern Coast.....9.5 / 34
Souverain Cabernet, Sonoma, Alexander Valley.....10.25 / 37
Eden Estates, Santa Cruz Mountains.....12 / 44
Rodney Strong "Alexander's Crown" Alexander Valley.....85
Silver Oak, Napa Valley.....135

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



BEER & ALE

MB SIGNATURE DRAFTS

MB Blonde	Blue Moon
- Blonde Ale	- Hefeweizen
Allagash	Ballast Point Sculpin
- White Ale	- IPA

BEER FLIGHT (4 oz POURS)

Choose 4 of our draft taps

BOTTLES

Anchor Steam	Heineken	Pacifico
Corona	Coors Light	Michelob Ultra
Stella Artois	Bud Light	°Buckler
		°Non-Alcoholic

ROTATING DRAFTS BY LOCATION

ONTARIO

Modelo - Especial	Lagunitas - IPA
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ORANGE & HUNTINGTON BEACH

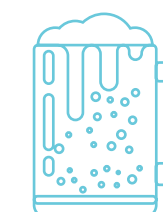
Modelo - Especial	Bear Republic - Racer 5 IPA
Negra Modelo	Pizza Port - Red Ale
Lagunitas - IPA	

SIMI VALLEY

Modelo - Especial	Pizza Port - Red Ale
Negra Modelo	805 - Blonde Ale
Lagunitas - IPA	Figuroa - Danish Red
Bear Republic - Racer 5 IPA	Featured Local Brewery

FREMONT

Lagunitas - IPA	Seasonal Draft
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SCRATCH-MADE DESSERTS

All of our decadent desserts are made in-house, from recipes inspired by our very own Executive Chef Robin Higa. 9.5

LAVA CAKE

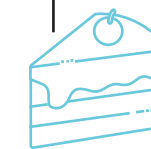
Warm chocolate molten cake, chocolate ganache, vanilla ice cream, marshmallow.

BUTTER CAKE

Cream cheese filled butter cake, vanilla ice cream, berry puree garnish.

SEASONAL CRÈME BRÛLÉE

Original Crème Brûlée, caramelized sugar, macadamia nut biscotti.



MB GRILLE'S CHEESECAKE

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

MENU INSPIRED BY EXECUTIVE CHEF ROBIN HIGA

FIND US ON SOCIAL MEDIA



CORE WINTER 2021

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