

Starters

NEW!

MANHATTAN & NEW ENGLAND CLAM CHOWDER

Try it 50/50

MB

Cup 9 Bowl 14

TRADITIONAL CALAMARI

16.5

MB

COCONUT SHRIMP

15.5

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

16.5

Our traditional calamari drizzled in a sweet chili glaze topped with cilantro, carrots & Thai chilis

BACON WRAPPED PRAWNS

16

Bacon wrapped Prawns, local greens, bourbon BBQ sauce

SHRIMP & CRAB FLAUTAS

17.5

Crispy flour tortilla, Crab & Shrimp, pepper jack cheese, avocado crema, pico de gallo

FOR THE TABLE

THE MASTERPIECE*

55

Perfect for sharing, including 6 Prawns, 4 Oysters, 4 Scallops, Ahi Poke, California Roll

CAPTAIN'S PLATTER

57

Indulge in the flavors of 6 succulent Golden Shrimp, 6 Coconut Shrimp, 4 pc. Shrimp & Crab Flautas, 8 pc. Red Crab California Roll, and a 1/2 lb. of our Sweet & Spicy Calamari. Serves 4-6

SHELLFISH BAR

- SASHIMI SCALLOPS*

19
- Succulent Scallops with yuzu, green onion, Masago
- JUMBO PRAWN COCKTAIL

16
- Five of our largest, succulent jumbo Prawns, perfectly chilled, served with our signature house-made cocktail sauce
- CHARBROILED OYSTERS [4]

14
- Flame-grilled Oysters, roasted garlic butter, Parmesan cheese, charred lemon, parsley
- OYSTERS ON THE HALF SHELL*

[6] 17 or [12] 31
- Cocktail sauce, horseradish
- Ask about today's oyster varieties
- FRESH STEAMERS

18
- Steamed Clams or Mussels, savory broth



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*

41
- 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

Iushi By Kamiyama

TUNA TATAKI ROLL*

18

Tempura Shrimp, avocado, seared Ahi, topped with ponzu sauce, green onion

CALIFORNIA ROLL*

16.5

Red Crabmeat, cucumber, avocado, Masago, sesame seeds

SALMON DYNAMITE ROLL*

19

Red Crabmeat, asparagus roll topped with torched Salmon, avocado, spicy mayo, micro greens

SPECIALTIES OF THE HOUSE

Each entrée is accompanied by San Francisco sourdough, baked to perfection and served hot from the oven — now presented with greater frequency for your indulgence

PARMESAN CRUSTED FRESH HALIBUT

37

MB

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

NEW!

SESAME CRUSTED AHI*

27

Ahi Tuna, cooked rare, encrusted in sesame seeds on top of coconut cilantro rice, paired with broccolini, papaya salsa, wasabi soy sauce

BLACKENED SWORDFISH

29

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

SNAPPER VERACRUZ & SHRIMP

26

Southwest-seasoned, flame-grilled Snapper, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, market fresh vegetables

FRESH MISO SALMON

28

Miso marinated Atlantic Salmon, coconut cilantro rice, broccolini, soy ginger sauce

FISHERMAN'S STEW

39

MB

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

SIZZLING SEA BASS

43

Flaky, melt-in-your-mouth Chilean Sea Bass, cheese potatoes, grilled asparagus & MB butter

Try it miso glazed with coconut rice

10oz ROCK LOBSTER TAIL

53

MB butter, cheese potatoes, market fresh vegetables

WILD ALASKA JUMBO KING CRAB MKT

A full pound of Alaska's best Jumbo King Crab, MB butter, cheese potatoes, market fresh vegetables

GREENS

NEW!

KALE KRUNCH SALAD

13



Fresh local California Kale, sliced almonds, jicama slivers and signature dressing.

LOCAL BEET SALAD

13

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

MB HOUSE SALAD

8.5

Market Broiler's Classic

CALIFORNIA CAESAR

Half Size 10 Full Size 17

Fresh romaine lettuce, shredded parmesan cheese, pepitas, tomatoes, basil, croutons

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

BROILER SEAFOOD SALAD

24

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

SEARED AHI SALAD*

24

MB

Sesame crusted rare Tuna, Asian salad mix, cucumber, avocado, papaya salsa, Ponzu dressing

Classics

CRISPY BEER-BATTERED FISH & CHIPS

20

MB

4 beer-battered Arctic Cod, French fries, coleslaw

LOBSTER ROLL

25.5

MB

Buttery, toasted roll filled with juicy claw meat, tarragon aioli, pickle spear, served with French fries

MAHI-MAHI TACOS

20

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

FETTUCCINI ALFREDO

20



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

CRAFT HOUSE BURGER

18.5

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

SIGNATURE HALIBUT SANDWICH

25

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

21

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

25

MB

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

CREOLE JAMBALAYA

23

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

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 sides 28

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 2

- Fresh Halibut

Add 4

SHELL

- Shrimp Scampi

- Shrimp Skewer

- Coconut Shrimp

- Traditional Golden Shrimp

- Charbroiled Oysters

- Scallops Skewer

Add 3

[spaced with bacon]

- 5 oz Lobster Tail

Add 7

LAND


- 4 oz Petite Filet

Add 3

- 6 oz New York Steak

Add 4

- Cajun Chicken Breast



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.

- Sides

Cheese Potatoes

Red Potatoes

Rice Pilaf

Market Fresh Vegetables

Coleslaw

French Fries

Coconut Cilantro Rice

Char-grilled Asparagus

Add 3

Loaded Red Potatoes

Add 3

Bacon Brussels Sprouts

Add 3

Creole Bacon Rice

Add 3

ADD ONS

- 1/2 LB Wild Alaska King Crab MKT

• Small Dinner Salad or a Cup of Chowder 8

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

NEW!

ROMBAUER CHARDONNAY, NAPA VALLEY 18 / 66

Rich and indulgent, this wine opens with aromas of ripe yellow peach, baked apple and vanilla, layered with subtle hints of toasted oak. On the palate, this velvety and full-bodied wine offers notes of tropical fruit, crème brûlée, and buttered popcorn balanced by a bright, citrusy acidity. A true crowd pleaser with a lush, lingering finish.

“DECOY” BY DUCKHORN SAUVIGNON BLANC, CALIFORNIA 11 / 39

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

SIGNATURE SMOKIN OLD FASHIONED

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

ESPRESSO MARTINI

Blue Ice Double Espresso vodka, shaken with a splash of cream, topped with espresso beans

MISSION BAY MAI TAI

More rum than you can shake a stick at.

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



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

Fine Wines

SIGNATURE WINE BY GRAND CRU

Chardonnay - Sauvignon Blanc - Merlot

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

SPARKLING & SWEET

Carta Nevada, Cava, Spain.....11

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

Mirassou, Moscato, California.....10.5 / 38

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

Half Bottle 375mL

CHARDONNAY

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

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

Rombauer, Napa Valley.....18 / 66

ELEGANT WHITES

“Decoy” by Duckhorn Sauvignon Blanc, California.....11 / 39

Starborough, Sauvignon Blanc, New Zealand.....12 / 43

Balletto, Pinot Gris, Santa Rosa.....12 / 43

Fleur de Mer Rosé, France.....12 / 43

INTERESTING REDS

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

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

Opolo, Summit Creek, Cabernet Sauvignon, Paso Robles14.5 / 53

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

Austin Hope, Cabernet Sauvignon, Paso Robles18 / 86*

Caymus, Cabernet Sauvignon, Napa Valley.....95

*1L Family Sized

Lyre's

NEW!

RUBY “NOJITO” SPRITZ

Lyre's Non Alcoholic Gin, raspberries, lemon juice, simple syrup, soda water, mint

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

MB

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

BEER & ALE

BEER FLIGHT

(4 oz POURS)

Choose 4 of our draft taps

- MB SIGNATURE DRAFTS

• MB Honey Blonde Ale

• MB Coastal IPA

• MB Casa Pescado Mexican Lager

• Blue Moon Belgian White

- BOTTLES

• Corona

• Stella Artois

• Coors Light

• Pacifico

• Michelob Ultra

• Bud Light

• Heineken® 0.0

Non-Alcoholic



ADDITIONAL DRAFTS BY LOCATION

TORRANCE ASK ABOUT OUR ROTATING LOCAL TAPS

- 805 Blonde Ale

• Allagash White
- Ballast Point Sculpin IPA

• Cali Squeeze
- Sapporo

FREMONT ASK ABOUT OUR ROTATING LOCAL TAPS

- 805 Blonde Ale

• Ballast Point Sculpin IPA
- Modelo Negra

• Sierra Nevada Pale Ale

SIMI VALLEY ASK ABOUT OUR ROTATING LOCAL TAPS

- 805 Blonde Ale

• Allagash White
- Ballast Point Sculpin IPA

• Cali Squeeze
- Sapporo

• Figueiroa Danish Red

HUNTINGTON BEACH ASK ABOUT OUR ROTATING LOCAL TAPS

- 805 Blonde Ale

• Allagash White
- Ballast Point Sculpin IPA

• Cali Squeeze
- Sapporo

ORANGE ASK ABOUT OUR ROTATING LOCAL TAPS

- 805 Blonde Ale

• Allagash White
- Ballast Point Sculpin IPA

• Cali Squeeze
- Sapporo

ONTARIO ASK ABOUT OUR ROTATING LOCAL TAPS

- Allagash White

★★★★★ 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.